

THE TERRACE

FOOD

FRESHLY BAKED FOCACCIA (v) \$6
Rosemary & Barbuda Rock Salt

ITALIAN OLIVES (v) \$9
Local Tyme, Garlic and Olive Oil

CARROT FALAFFEL (v) \$9
Cashew Nut Ricotta

PAN CON TOMATE (v) \$10
Fresh Tomato, Garlic, Toast

VEGETABLE SPRING ROLL (v) \$11
Sweet Chili Sauce

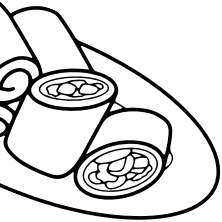
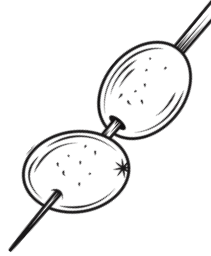
CRISPY CALAMARI \$13
Safran, Garlic & Lemon Aioli

FRIED CHICKEN DRUMETTES \$15

BAKE CLAMS \$18
Nduja, Herb Crumb

COCONUT SHRIMP \$18
Creole Mayonnaise

CHARCUTERIE PLATE \$23
*Coppa, Prosciutto, Bresaola, Caper
Berries*



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COCKTAILS

Espresso Martini \$13
Vodka, Coffee Liqueur, Espresso

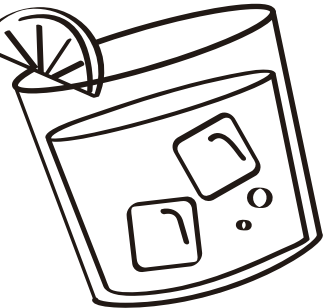
Ffryes Deck \$14
*Vodka, Coconut Rum, Coco Lopez,
Pineapple juice*

West Coast Sunset \$13
*Tequila, Peach Schnapps, Pineapple
Juice*

Manhattan \$14
Whisky, Vermouth, Fernet Branca, Bitters

Mango Mai Tai \$13
*Dark Rum, Orange Liqueur, Pineapple
Juice, Mango Sorbet*

Rossini \$14
Prosecco, Strawberry Mix



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MOCKTAILS

Sunset \$9
*Cranberry Juice, Orange Juice,
Grenadine, Lime Juice*

Virgin Passion Mojito \$9
*Lime, Passion Fruit, Fresh Mint, Lemon,
Soda Water*

Tropical Punch \$9
*Pineapple Juice, Passion Fruit, Mint
Leaves, Club Soda*

& A Selection of In House Wines...



Rates are in USD
17% ABST included, 10% service charge will be added