



SOUPS

BOUILLABAISSÉ

A rich and flavorful Provençal fish stew featuring a variety of seafood, including mussels, shrimp, and white fish, simmered in a saffron-infused tomato broth, served with garlic rouille and crusty bread

CARIBBEAN WAY BUTTERNUT SOUP

Roasted Butternut Squash velouté with Island coconut espuma, roasted pumpkin seeds, tomato dust and crusted garlic bread on the side (V)

SALADS

CAESAR SALAD

Romaine lettuce, Parmesan cheese, house-made croutons tossed in garlic oil and herbs, served with creamy Caesar dressing and bacon chips, topped with your choice of grilled shrimp or chicken

MEDITERRANEAN SALAD

Mixed greens, cherry tomatoes, Kalamata olives, red onions, and feta cheese, topped with grilled tofu, served with a lemon-oregano vinaigrette (V)

SEARED TUNA SALAD

Seared ahi tuna over a bed of baby spinach, mixed lettuce, avocado, cucumber, and radishes, drizzled with sesame-ginger dressing (GF)

APPETIZERS

GRILLED SCALLOP SYMPHONY

Pan-seared grilled baby scallop on crispy pork belly served with apple chutney and mesclun salad (GF)

CRAB CAKES

Golden-brown crab cakes with a crispy exterior, with remoulade sauce and a side of mixed greens

TUNA TARTARE

Finely diced fresh ahi tuna, mixed with avocado, olive oil, sea salt, and lime juice, with crispy wonton chips

Please inform your server of any allergies or dietary restrictions.

Dairy Free (DF) Gluten Free (GF) Vegan (VE) Vegetarian (V)



MAINS

VEGGIE RISOTTO

Creamy vegetable risotto with wild mushrooms, truffle oil, seasonal veggies, Parmesan cheese, sun-dried tomatoes, and a Parmesan tuile (V)

SURF & TURF

Dijon mustard and herb-crusted grilled tenderloin with garlic mashed potatoes, pesto-scented roasted seasonal veggies, shrimp skewer, and mushroom jus (GF)

CHARGRILLED CHICKEN

Grilled skin-on chicken breast marinated with lemon zest, herbs, sea salt, and green peppercorns, served with beetroot mash, wilted spring vegetables, and chicken jus (GF)

LINGUINE ALA VONGOLE

Linguine pasta tossed in white wine and garlic sauce with whole clams, fresh parsley, and a touch of chilli flakes

BEER BATTER FISH & CHIPS

Crispy beer-battered cod served with hand-cut fries, coleslaw, and tartar sauce

RACK OF LAMB

Dijon and herbs marinated grilled rack of lamb served with wild mushroom risotto, wilted vegetables and red wine jus

GRILLED SALMON

Fresh Atlantic salmon grilled to perfection, served with lemon herb butter, roasted assorted veggies, and beetroot mashed potatoes (GF)

DESSERTS

LEMON BRÛLÉE

A classic lemon brûlée with a graham cracker crust and pistachio biscotti (V)

SEA SALT CARAMEL CHEESECAKE

Creamy cheesecake topped with a rich sea salt caramel drizzle

BERRY SORBET

Refreshing mixed berry sorbet, perfect for a light finish (GF)

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