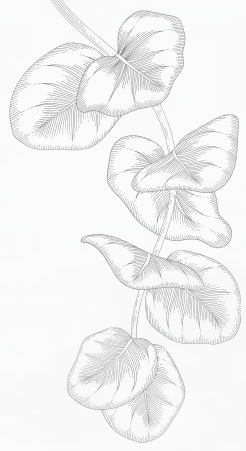


STARTERS



- tableside ceviche** | 24

cured jerk salmon *or* sashimi grade tuna
seasoned with green mango, pickled chayote,
yuzu ponzu (sy)
- swordfish salad** | 18

jerk balsamic vinaigrette, lettuce,
tomato, cucumber
- caesar salad** | 20

gem lettuce, garlic croutons,
parmesan, anchovy dressing (d, g)
- add grilled chicken or prawns** | 10
- risotto** | 18

seasonal vegetables,
thai basil (d, s)
- butternut gnocchi** | 20

coconut green curry, toasted hazelnut,
butternut sauce (d, g, n)

PASTA

- seafood fettuccine** | 28
- bell peppers, tomato, fennel & saffron bisque (d, g, sh)
- cacio e pepe penne** | 24
- creamy chicken, mushroom, parmesan (d, g)
- linguini pomodoro** | 20
- sun-dried tomato fondue, thai basil, parmesan bubbles (d, g)

MAIN SELECTIONS

LAND

- lamb chops** | 38
- cajun-rubbed, grilled cucumber,
crispy shallots
- glazed short ribs** | 40
- caramelized onions, mashed
potatoes, red wine sauce (d)
- ribeye steak** | 50
- grilled portobello, mushroom ketchup,
bordelaise sauce (s)
- chicken** | 50
- island-style parmigiana, mozzarella,
marinara, oregano (g, d)

SEA

- glazed salmon** | 40
- grapefruit mustard, mussels,
lime leave beurre blanc (d, sh)
- steamed snapper** | 40
- creamed fungi, cassava,
infused fish broth
- grouper** | 38
- tamarind glazed grouper,
coconut green curry
- whole lobster** | 60
- bbq lobster tail, lemon butter sauce
(d, sh)

market fish | 40

fresh daily caught fish

SIDES

- tenderstem broccoli** | 10
- fried plantains** | 8
- cheesy scalloped potatoes** | 14

(d)
- rice & peas** | 10
- truffle & parmesan fries** | 14

(d)
- herb crumb mac & cheese** | 14

(d, g)

d - dairy | g - gluten | n - nut | sy - soy | sh - shellfish | p - peanut | s - sesame
Please inform us of any allergies or dietary requirements when placing your order.
All prices are in USD and subject to 17% service charge.

