

STARTERS

tableside ceviche | 24

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

swordfish salad | 21

jerk balsamic vinaigrette, lettuce,
tomato, cucumber

risotto | 21

seasonal vegetables,
thai basil (d, se)

caesar salad | 22

gem lettuce, garlic croutons,
parmesan, anchovy dressing (d, g)

butternut gnocchi | 22

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

add grilled chicken or prawns | 10

PASTA

seafood fettuccine | 32

bell peppers, tomato, fennel & saffron bisque (d, g, c)

cacio e pepe penne | 27

creamy chicken, mushroom, parmesan (d, g)

linguini pomodoro | 24

sun-dried tomato fondue, thai basil, parmesan bubbles (d, g)

MAIN SELECTIONS

LAND

lamb chops | 42

cajun-rubbed, grilled cucumber,
crispy shallots

glazed short ribs | 45

caramelized onions, mashed
potatoes, red wine sauce (d)

ribeye steak | 60

grilled portobello, mushroom ketchup,
bordelaise sauce (sy)

grilled chicken breast | 36

confit leg, melody of vegetables,
crushed truffle potatoes (d)

market fish | 44

fresh daily caught fish

SEA

glazed salmon | 45

marsala curry, lobster risotto, herb
emulsion, mango salsa (d, c)

queen snapper | 45

creamed fungi, cassava,
infused fish broth

black grouper | 46

tamarind glazed grouper,
coconut green curry

whole lobster | 60

bbq lobster tail, lemon butter sauce
(d, c)

SIDES

glazed carrots | 8

(d)

tenderstem broccoli | 10

cheesy scalloped potatoes | 14

(d)

truffle & parmesan fries | 14

(d)

sauteed mushrooms | 8

(sy)

fried plantains | 8

rice & peas | 10

herb crumb mac & cheese | 14

(d, g)

d - dairy | g - gluten | n - nut | se - sesame | c - crustacean | m - molluscs
p - peanut | sy - soy

Please inform us of any allergies or dietary requirements when placing your order.
All prices are in USD and subject to 17% service charge.

CELESTE
by Kerith Gumbz

