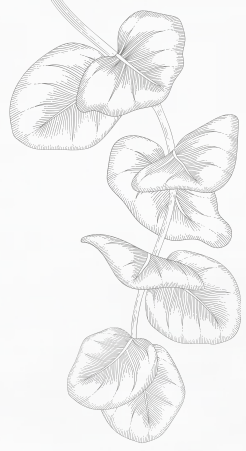


# STARTERS



- tableside ceviche** | 24  
cured jerk salmon *or* sashimi grade tuna  
seasoned with green mango, pickled chayote,  
yuzu ponzu (sy)

**snapper salad** | 21  
jerk balsamic vinaigrette, lettuce,  
tomato, cucumber

**caesar salad** | 22  
gem lettuce, garlic croutons,  
parmesan, anchovy dressing (d, g)  
**add grilled chicken or prawns** | 10
- risotto** | 21  
seasonal vegetables,  
thai basil (d, se)

**butternut gnocchi** | 22  
coconut green curry, toasted hazelnut,  
butternut sauce (d, g, n)

# 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)

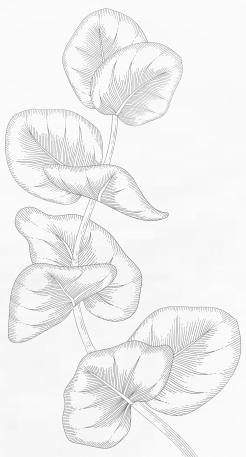
# MAIN SELECTIONS

## 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)

## 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
- market fish** | 44  
fresh daily caught fish



# 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.