



p r i x f i x e

# MENU

## APPETIZERS

### CARIBBEAN SNAPPER CRUDO

*yuzu kosho, salmon caviar, radish,  
caramelised lemon*

### SHRIMP TEMPURA

*dashi soy- ginger broth,  
dikon oroshi salad*

### AVACADO TARTARE

*crispy rice, spicy mayo*

## MAINS

### BRAISED LAMB SHANK

*wild garlic, butterbeans, spring herbs,  
crispy potato*

### BBQ PORK RIBS

*five spices, taryaki glaze, sauteed bok-choy*

### CAJUN SNAPPER FILLET

*flat rice noodles, tamarind lemon ginger sauce*

## DESSERT

### YUZU, LEMONGRASS PANNACOTTA

*fresh berries salsa*



USD 75 per pax plus a 10% service charge, including a glass of wine or our signature cocktail of the day please let us know if you have any dietary or allergies



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unlimited sushi Monday

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## TO SHARE

### EDAMAME

*Himalayan Pink Salt*

### MISO SOUP

*Tofu, Wakame, Spring Onion*

## SUSHI SELECTION

### NIGIRI

*salmon, tuna & mahi*

### SHRIMP TEMPURA AND SALMON ROLL

### CRUNCHY CHICKEN ROLL

### SPICY TUNA MAKI

### KAPPA MAKI

## DESSERT

### YUZU, LEMONGRASS PANNACOTTA

*fresh berries salsa*

**FIVE SENSES**  
ANTIGUA

USD 55 per pax plus a 10% service charge,  
please let us know if you have any dietary or allergies