

\$50US
Lunch Menu

Select One Starter, One Main & One Dessert

STARTERS

3.5oz Skirt Steak Mixed Salad

Plantain & Chickpeas Hot Cakes
w/ a Cucumber & Radish Salad

Chef's Beetroot Cured Salmon

MAINS

Grilled Chicken Supreme

w/ Pearl Cous-Cous & Roasted Bell Peppers

Butter Poached Mahi-Mahi

w/ Mango & Pineapple Salsa & Parsnip Purée w/ Steamed Spinach

Mixed Herb Brown Rice

w/ Mango, Avocado, Pine Nuts Kale & Roasted Sweet Potato

DESSERT

Chef's Banana Bread

w/ Passion Fruit Honey Mascapone & Lemon Zest

17% ABST and

10% Gratuity automatically charged to each bill



\$75US
Dinner Menu

Select One Starter, One Main & One Dessert

STARTERS

BEEF CARPACCIO

w/ Capers, Roasted Cherry Tomatoes, Micro Greens, Confit Egg Yolk & Shaved Pecorino Cheese

CLASSIC TUNA TARTAR

CARROT & GINGER SOUP

MAINS

BAKED CAULIFLOWER

w/ Black Beans, Toasted Coconut & Mixed Wild Rice

MAHI-MAHI BAKED IN BANANA LEAVES

w/ Steamed Plantains & Green Pea Purée

GRILLED JERK PORK TENDERLOIN

MEDALLIONS w/ A Creamy Nutmeg Sauce
w/ Pumpkin Chutney & Butter Beans w/ Mango, Avocado, Pine Nuts Kale & Roasted Sweet Potato

DESSERT

BANANA TARTE TATIN

w/ Spiced Rum Cream

17% ABST and

10% Gratuity automatically charged to each bill

