

STARTER

Montpelier Soup du Jour	13\$
Freshly made daily. Ask for today's choice	
Nevisian Lobster Bisque	15\$
Crispy Lobster Ravioli, Tomato Tartar, Saffron Foam, Herb Oil	
Montpelier Ahi Tuna Tartar	18\$
Wakame Seaweed, Avocado, Wasabi Mayo, Tapioca Cracker	
Market Ratatouille Souffle	15\$
Tomato Sauce, Crispy Egg White, Fresh Basil, Parmesan Cheese	
Roasted Beets & Goat Cheese Salad	15\$
Candied Walnuts, Olive Oil Soil, Passion Fruit Gel	
Curried Watermelon Shrimp	20\$
Mango Mojo / Curry Broth, Compress Melon, Coconut Shavings	
Organic Mini Caprese Salad	15\$
Cherry Tomato, Mozzarella, Panko Aubergine, Balsamic Reduction	
Crispy Pork Belly	18\$
Ginger Honey Glaze, Granny Smith Chutney, Butternut Coulis	

FROM THE SEA

Herbs Seared Wahoo	30\$
Red Pepper Compote, Black Chinese Rice, Pernod & Fennel Sauce	
Cured Red Snapper Fillet	32\$
Roasted Sweet Potato, Curried Peanut Glaze, Coconut Cream, Herb Oil	
Crab Crusted Mahi Mahi	30\$
Mediterranean Cous Cous, Sun Blush Tomato Ginger & Soy Butter	

FROM THE LAND

Roasted Rosemary Lamb Cage	34\$
Puff Pastry, Carrot & Cumin Puree, Saute Greens, Lamb Jus	
Lemonado Organic Chicken Breast	\$26
Crispy Black Lentils Ragout, Seasonal Vegetable, Citrus Jus	
Thyme Basted Black Angus Beef Tenderloin	\$40
Potato Cake, Confit Shallots, Saute Mushrooms, Demi-Glace	
Confit Duck Legs	\$29
Parsnip Puree, Braised Red Cabbage, Spinach Coulis, Demi Glaze	

HOMEMADE PASTA & RISOTTO

Forest Garden Risotto	\$22
Vegetable Medley Saute, Parmesan Crisp, Brunt Ash, Micro Greens	
Lemon Lobster Fettuccini	\$34
Lemon Fettuccini, Cherry Tomato, Parmesan Cheese	