

STARTERS

Soup of the Day	13\$
Daily fresh made soup. Ask us what it is for today	
Beets & Goat cheese Salad	15\$
Charred Sourdough, Spiced Almonds, Beetroot, Onion Seeds	
Montpelier Ahi Tuna Tartar	24\$
Avocado, Watermelon, Wakame Seaweed, Wasabi Meringue	
Coconut Shrimp	22\$
Crispy Coconut Shavings, Pear & Mustard Chutney, Mango - Lime Mojo	
Oak Smoked Duck Breast	19\$
Peach "foie gras", Spiced Figs, Balsamic & Raspberry Reduction, Vanilla Pear Coulis, Brioche	

FISH

Mahi – Mahi Bougiabesse	34\$
Comfit Potatoes, Carrot Chips, Compressed Spinach, Capers Berries	
Pan-Seared Red Wahoo "A la Polita"	32\$
Artichoke Heart, Carrots, Pickled Onion, Fennel & Turmeric Sauce	
Grilled Spiny Lobster	48\$
Sauté Garlic Vegetables, Herbs Crust, Butter, Lemon Sauce	

HOME MADE FRESH PASTA & RISOTTO

Risotto Mediterranean	22\$
Tomato, Green Peppers, Cucumber, Feta Cheese, Fresh Oregano	
Caribbean Lobster Fettuccine	40\$
Organic Tomatoes Sauce, Cherry Tomatoes, Capers, Bisque	
Scorched Cauliflower Gnocchi	25\$
Garlic & Almond Topping, Parmesan Cheese, Truffle Cream	

MEAT

Jerk Seasoned Lamb Loin	44\$
Vanilla Potato Cream, Braised Lettuce, Roasted Carrots, Beef Pan Jus	
Braised Lamb Shank	36\$
Cous Cous, Sun Blushed Cherry Tomatoes, Feta Croquette, Jus	
Tandoori Chicken Breast	28\$
Lentils, Steamed Vegetables, Raita Sauce	
27 Hours Cooked Pork Belly	30\$
Sweet Potato Puree, Crackling, Roasted Onion, Kale, Red Wine Jus	

DESSERT LIST

Bread and Chocolate (V)(CN)	15\$
Dark Chocolate Namelaka, Bread Sponge, Sea Salt & White Chocolate Rocks, Thyme Foam, Olive Oil, Milk Sorbet	
Coconut Parfait (V)(CN)	14\$
Pineapple Capriccio, Lime Foam, Passion Fruit Sauce, Vanilla Crumbles	
Orange Syrup Sponge Cake (V)	12\$
Three Cheeses Mouse, Comfit Orange Puree, Honey Jelly, Vanilla Ice Cream	
Selection of Home Made Ice Creams and Sorbets (V)	10\$
Mignardises, Coffee & Tea (V)	

Executive Chef – Dimitris A. Zouka
A 24% tax and service charge will be added to your bill

