

STARTER

Soup Du Jour	\$10	
Ask for today's choice		
Montpelier Ahi Tuna Tartar	\$20	
Wakame Seaweed, Avocado, Melon Relish, Soy Sauce Coulis		
Cracked Pepper Coated Beef Carpaccio	\$17	
Crème Fraiche, Pickled Red Onion, Infused Herb Oil, Parmesan Cheese		
Charred Watermelon & Beetroot Salad	\$15	
Mixture of Greens, Crispy Bread, Jalapeño, Caper's & Parmesan Dressing		
Spiced Shrimp With Curried Passion Sauce	\$19	
Avocado Cream, Watermelon, Toasted Coconut, Herb Oil		
Pickled Pumpkin & Citrus Salad	\$16	
Crispy Goat Cheese, Toasted Walnuts, Mixed Greens, Honey Dress	ing	
Pan Seared Scallops With Shrimp Butter	\$22	
Bacon Crisp, Celery and Apple Compote, Smoked Corn Puree		

RESTAURANT 750

FROM THE SEA

Panko Crusted Red Snapper	\$32
Roasted Pumpkin, Sweet Potato Gnocchi, Spinach Cream, White	Wine Jus
Pan Seared Blackened Mahi Mahi Fillet	\$44
Vegetable Medley, Bacon Infused Barley, Sour Sop Beurre Blanc,	
Butter Basted Spiny Lobster Tail	\$48
Green Pea Risotto, Roasted Seasonal Vegetables, Lemon-Thyme 1	Butter

FROM THE LAND

Roasted Guava Jerk Rack of Lamb	\$47
Sweet Potato Croquette, Sweet Pea Mousseline, Demi-Glace	
Braised Duck Leg	\$36
Potato Fondant, Compressed Spinach, Orange Segments, Spiced	d Demi Jus
Herb Crusted Beef Tenderloin	\$52
Cauliflower & Parmesan Puree, Sautéed Ratatouille, Balsamic G	lace
Grilled Coconut Marinated Chicken Breast	\$30
Garlic Roasted Mashed Potato, Seasonal Vegetables, Demi Glac	ce

HOMEMADE PASTA & RISOTTO

Roasted Pumpkin and Mushroom Risotto	\$24
Shaved Parmesan Cheese, Ginger, Chunky Tomatoes, Garlic Herb Crumble, Rosemary	
Charred Eggplant Pappardelle	\$28
Cherry Tomatoes, Spinach Leaves, Walnut Crumble, Brown Butter Sage Sauce	
Spinach and Basil Stuffed Ravioli	\$27
Wilted Spinach, Shaved Parmesan, House Made Tomato Sauce, Toasted Pine Nu	ıts
Executive Chef Halva Browne A 24% tax and service charge will be added to your bill	