



THE TERRACE

R E S T A U R A N T

STARTERS

AHI TUNA TARTARE \$22

Wakame Seaweed, Avocado, Tamari Mayo, Sesame Cracker

PICKLED BEETS & WATERMELON SALAD \$16

Whipped Goat Cheese, Quinoa Crisp, Citrus Segments, Curry Vinaigrette

CARIBBEAN SPICY SHRIMP \$20

Jerk & Cilantro Butter, Pineapple, Toast Point

STREET CORN ARANCINI \$16

Nduja & Corn Crema, Pickled Jalapenos, Grana Padano

COFFEE SEARED BEEF CARPACCIO \$24

Capers, Aged Parmesan, Hot Honey, Garden Herbs

FRITTERS PLATTER \$15

Conch, Sweet Plantain, Herb Sauce, Paprika Mayonnaise

CRISPY BRUSSEL SPROUTS \$15

Miso Sriracha Local Honey, Cashew Nuts

WEDGE SALAD \$17

Crispy Bacon, Cherry Tomato, Candied Walnuts, Balsamic Reduction, Black Truffle Ranch

FROM THE SEA

HERB CRUSTED WAHOO LOIN \$38

Cajun Cream Pearl Couscous, Mango Salsa
Vegetable Slaw

BUTTER POACHED CARIBBEAN LOBSTER (MP)

Rosemary Mashed Potatoes, Seasonal Vegetables,
Lemon Butter Sauce

PAN FRIED LOCAL MAHI MAHI \$36

Wild Rice, Seasonal Vegetables,
Seafood Tomato Broth

PAN SEARED SCALLOPS \$45

Cauliflower Puree, Apple Chutney, Vanilla Foam

FROM THE LAND

SOUS VIDE PORK CHOP \$40

Polenta Croquette, Sauteed Greens,
Peppercorn & Coconut Jus

WAGYU BEEF SKIRT STEAK \$45

Potatoe Bravas, Chimichurri, Demi Glace

LEMON CHICKEN PARMESAN \$38

Radiatori Pasta, Vodka Sauce, Aged Parmesan

NEVISIAN STYLE LAMB RAGOUT \$42

Mint Pappardelle, Wild Mushrooms, Nut Crumble

PASTA & RISOTTO

WILD MUSHROOM & HERB AGNOLOTTI \$32

Roasted Cauliflower Cream, Porcini Mushrooms,
Parmesan Streusel

FRENCH THYME & BUTTERNUT RISOTTO \$28

Roasted Butternut, Hazelnuts, Pecorino Romano

PAN SEARED RICOTTA GNOCCHI \$30

Coconut Tomato Sauce, Parmesan Crisp

SWEET CORNER

ALMOND CREME BRULEE \$12

Cane Sugar, Chantilly, Candy Almond

COCONUT OPERA CAKE \$16

Coconut Cremeux, Chocolate ganache, Almond
Cake, Chantilly, Dehydrated Chocolate Mousse

PISTACHIO MOLTEN CAKE \$16

Chocolate Crunch, Whipped Ganache,
Toasted Pistachio, Vanilla Ice Cream

BROWNIE SUNDAE \$14

Caramel, Peanut Butter Cookies Crumb,
Warm Chocolate, White Chocolate Ice Cream

HOMEMADE ICE CREAM & SORBET \$12

CHEF'S TASTING AVAILABLE AT THE MILL ON FRIDAYS & SATURDAYS
3 COURSE DINNER \$90

EXECUTIVE CHEF HALVA BROWNE

12% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL