



THE TERRACE

R E S T A U R A N T

STARTERS

- AHI TUNA TARTARE \$22 

Wakame Seaweed, Avocado, Guava Mojo
- ROASTED BEETS & CITRUS SALAD 15

Goat Cheese, Curried Caramel Drizzle, Toasted Walnuts
- FRIED ARANCINI \$14 

Smoked Grana Padano Sauce, Vodka and Tomato Chutney
- CRISPY BRUSSEL SPROUTS \$15  

Miso & Sriracha Maple Sauce, Cashew Nuts
- TAMARIND & MISO BBQ SHRIMP \$19

Confit Watermelon, Herb Chimichurri
- CLASSIC CAESAR SALAD \$15

Local Romaine, Croutons, Shaved Parmesan, Bacon, House Caesar Dressing

Add any protein to your salad

Add Panko Chicken \$12

Add Shrimp \$14

Add Catch of the Day \$16

FROM THE SEA

- JERK WAHOO TATAKI \$30

Crispy Lentils Salad, Passion Fruit Sauce
- CODFISH CRUSTED SNAPPER FILLET \$38

Creamy Polenta, Pickled Vegetables, Citrus Sauce
- PAN FRIED LOCAL MAHI MAHI FILLET \$32 

Coconut Risotto Cake, Tropical Salsa, Saffron Butter

FROM THE LAND

- BLACK ANGUS BEEF TENDERLOIN, 6 OZ \$40

Sweet Potato Mash, Sautéed Greens, Peppercorn Sauce
- BACON WRAPPED CHICKEN ROULADE \$32

Pickled Potatoes, Charred Pumpkin, Thyme Demi-Glace
- BRAISED LAMB SHANK \$37

Cauliflower Mash with Seasonal Vegetables

PASTA & RISOTTO

- CARBONARA \$22

Homemade Pasta, Confit Egg Yolk, Crispy Bacon Pecorino Cheese


Gluten free available 
- BUTTERNUT RISOTTO \$22 

Pickled Butternut Squash, Parmesan Crisps, Drizzle of Brown Butter with Almonds
- LEMON FETTUCCINE WITH SPINY LOBSTER \$ 46 

Tomatoes, Parmesan Shavings, Chopped Herbs

Gluten free available 

SWEET CORNER

- CHARRED PINEAPPLE \$12 

Nevis Vanilla Spice, Crumbled Biscuits, Coconut Ice Cream
- PISTACHIO MOLTEN CAKE \$16

Chocolate Ganache paired with Vanilla Ice Cream
- BROWNIE SUNDAE \$14

Salted Caramel, Peanut Crumbs, White Chocolate Ice Cream
- HOMEMADE ICE CREAM OR SORBET \$12



CHEF'S TASTING MENU AVAILABLE IN THE MILL
ON WEDNESDAYS & FRIDAYS 3 COURSE DINNER \$90

EXECUTIVE CHEF HALVA BROWNE
12% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL