



THE TERRACE

RESTAURANT

STARTERS

CHEF'S SEASONAL SOUP \$10

A Vibrant Blend of Island Vegetables and Spices
Freshly Crafted Each Day

AHI TUNA TARTARE \$22

Avocado, Wakame, Sesame Crisp, Ponzu Emulsion

BEETRROOT & CARAMELIZED PEARS \$16

Toasted Nuts & Cocoa Nibs, Goat Cheese
Micro Greens, Passion Fruit Vinaigrette

GOLDEN CHICKPEA CROQUETTES \$14

Eggplant Spread, Fermented Beetroot Hot Sauce

BLUE CRAB WITH CITRUS ESSENCE \$19

Meldley of Melons, Avocado Puree, Honey-Lime Aioli

CHARRED ZUCCHINI & CREAMY BURRATA \$22

Tomato Salsa, Balsamic Reduction, Tuscan Olive Oil

CRISPY BRUSSEL SPROUTS \$15

Miso Sriracha, Local Honey, Cashew Nuts

CLASSIC CAESAR SALAD \$17

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

Add any protein to your salad

Grilled Chicken \$10

Creole Shrimp \$14

Catch of the Day \$16

FROM THE SEA

PAN-FRIED BRANZINO FILLET \$28

Sweet & Sour with Miso Glaze, Escovitch Garnish, Pea Purée
Plantain Chutney

GRILLED SNAPPER \$32

Pumpkin Puree, Quinoa Salad, Sautéed Greens, Tamarind Jus

PAN SEARED WAHOO TATAKI LOIN \$30

Coconut Risotto Cake, Tropical Salsa, Curry Aioli

SEARED DIVER SCALLOPS \$30

Burnt Cauliflower Textures, Pickled Golden Raisins, Italian Speck

FROM THE LAND

BLACK ANGUS BEEF FILET MIGNON 8OZ \$47

Seasonal Vegetables, Potato Gratin, Red Wine Jus

HERB CRUSTED LAMB LOIN \$37

Crispy Poletna, Charred Ratatouille, Peppercorn Sauce

PAN ROASTED LEMON CHICKEN BREAST \$29

Potato Pavé, Spicy Tomato Relish, Demi-Glace, Charred Leek Oil

CORIANDER RUBBED PORK TENDERLOIN \$32

Braised Red Cabbage, Sweet Potato Puree, Apple Relish

PASTA & RISOTTO

MUSHROOM RAGÙ WITH PAPPARDELLE \$22

Crispy Garlic Breadcrumbs, Blistered Tomatoes, Spinach
Toasted Walnuts, Fresh Herbs

SWEET POTATO RAVIOLI \$24

Tasted Nuts, Miso Butter, Orange Reduction Cream

BUTTER & LEMON RISOTTO \$23

Sage, Brownd Butter, Toasted Hazelnuts, Goat Cheese
Crumble, Apple Relish

NEVIS SPICED RUM LOBSTER TAGLIATELLA \$46

House-Made Tagliatelle, Succulent Lobster, Cherry Tomatoes
Parmesan Shavings, Fresh Herbs

Gluten-free option available. Rum optional.

SWEET CORNER

COCONUT TART \$13

Pineapple Compote, Vanilla Ice Cream

NEVIS VANILLA BREAD PUDDING \$12

Salted Caramel, Vanilla Cream

FROZEN SOUR SOP PARFAIT \$13

Mango Gel, Lemon Infused Cake, Fresh Berries

FLOURLESS CHOCOLATE CAKE \$14

Chocolate Ganache, Orange Segments, Fresh Berries

HOMEMADE ICE CREAM OR SORBET \$12

Please ask about tonight's seasonal flavors



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

EXECUTIVE CHEF HALVA BROWNE

13% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL