



THE TERRACE

RESTAURANT

STARTERS

CHEF'S SEASONAL SOUP \$8

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

CHIPOTLE BUTTER SHRIMP \$15

Sweet Corn Purée · Lime · Charred Watermelon

CRISPY CHICKEN WONTONS \$10

Passion Fruit Hot Sauce · Molasses Soy Glaze
Herbs Lime Zest

AHI TUNA TARTARE \$18

Avocado, Wakame · Sesame Crisp · Mango Emulsion

GOLDEN CHICKPEA CROQUETTES \$12

Ponzu Pickle Peppers · Cucumber Ribbon Salad
Herb Aioli

HOUSE GARDEN SALAD \$10

Watermelon · Shaved Cauliflower · Citrus Vinaigrette

ROOT VEGETABLE CHIPS \$13

Pickled Onions · Black-eyed Peas · Plantain Hummus
Cilantro Oil

HOUSE CAESAR SALAD \$14

Cassava Croutons · Shaved Parmesan
Crispy Bacon · Lemon Zest Caesar Dressing

Add Grilled Chicken \$6 / Shrimp \$7

MAINS

FROM THE SEA

CATCH OF THE DAY \$24

Fresh Local Fish · Lemon Butter Sauce · Choice of Side

SEARED DIVER SCALLOPS \$28

Curried Risotto · Fried Plantain · Passionfruit
Lime Glaze · Toasted Coconut Crumble

LEMON & GREEN PEPPERCORN LOBSTER STEW \$31

Light Lobster Broth · Green Peppercorn · Citrus
Fresh Herbs

OCEAN TRIO FETTUCCINE \$28

Citrus Garlic Butter · Blistered Tomatoes · Spinach
Fresh Herbs

Gluten-free Pasta Available Upon Request 

ISLAND SPICED FISH BURGER \$20

Coconut Cabbage Slaw · Tamarind Aioli
Toasted Bun · Fries

SIDES

Chef's Savory Rice 

Roasted Garlic Potato Mash

Sweet Potato Medley with Cumin Herbs Aioli

Seasonal Vegetables 

Quinoa with Citrus & Herbs 

**All entrées include your choice of one side
Additional sides \$8**

FROM THE LAND

MISO MARINATED CHICKEN BREAST \$22

Tamarind & Coconut Red Curry · Pickled Pumpkin

SORREL & GINGER-GLAZED PORK TENDERLOIN \$24

Served with Apple Chimichurri Sauce

BLACK ANGUS BEEF TENDERLOIN 6OZ \$41

Served with Thyme & Red Wine Jus

MARINATED LAMB LOIN \$30

Served with Green Peppercorn Sauce

BLACK ANGUS BURGER 8OZ \$25

Brioche Bun · Smoked Paprika Mayo · Aged Cheddar
Lettuce · Tomato · Pickles · Onion Marmalade · Fries

Add Bacon +\$2

Gluten-free Bun Available Upon Request

DESSERTS

HOMEMADE ICE CREAM OR SORBET \$10

Please Ask About Tonight's Seasonal Flavors

CARAMELIZED PINEAPPLE WITH SPICED RUM \$11

Shortbread Crumble · Coconut Sorbet

ALMOND & ORANGE FLOURLESS CAKE \$12

Citrus Segments · Chocolate Ganache

SOUR SOP CHEESE CAKE \$11

Ginger Crumble · Tropical Compote · Lime Zest



EXECUTIVE CHEF HALVA BROWNE

13% TAX & 12% SERVICE CHARGE WILL BE ADDED TO YOUR BILL