



APPETIZERS

Chilled vichyssoise soup 20

blue point oyster beignet, oyster cream

Rare roasted beef tenderloin 22

crispy artichokes, truffle cream, aged parmesan

Burrata 20

heirloom tomatoes, black olive crouton, pine nut romesco, purple basil

Prawn Mi Cuit 26

jicama, jalapeno, cassava, orange and passionfruit dressing

Octopus ballotine 28

clementine dressing, tonnata cream, shaved fennel, mussel beignet

MAINS

6 oz Niman Ranch fillet steak 58

portobello mushrooms, truffled potato, truffle butter

Baked cod 48

steamed broccolini, sea urchin butter, mussels, organic egg, dill, pain au levain

Roasted Australian lamb ribeye 54

baked fingerlings, local greens, ewe's cheese, golden raisins, almond ajo blanco, lemon and caper

Pan roasted branzino 45

grilled squid, hand rolled ink ziti, roasted crab, tomato

Handmade pumpkin ravioli 44

smoked mascarpone, brown butter, kale, sage, pine nuts, golden raisin, shaved truffle

DESSERTS

Rum flamed pineapple tart tatin 30

lime ice cream (serves 2)

Dark chocolate delice 16

caramelized orange, almond praline and earl grey ice cream

Cayman sea salt caramel tart 15

coconut cream, grue de cacao, coffee ice cream

Coconut mousse 15

rosewater, local longan, lychee

Banana Souffle 17

gingerbread ice cream