



Testing Menu for 115pp

Our signature six-course meal is complemented by an exceptional wine pairing experience. We take pride in offering carefully selected wines to enhance each dish, ensuring a harmonious and memorable dining journey. Our knowledgeable staff is available to provide details about the types of wines included, offering insights into the origins, flavors, and characteristics of each selection. Whether you prefer a robust red, a crisp white, or something sparkling, our pairings are designed to elevate your culinary experience. Feel free to inquire with our team for recommendations or to explore the unique variety of wines we've curated for your enjoyment.

Premium Wine Pairing for 105pp

Baccala beignet

Caramelised lemon aioli

Cured scallop

Blood orange, pink grapefruit, shaved fennel, honey, pollen

Whipped goat cheese

Heirloom tomatoes, black olive crouton, pine nuts, romesco and purple basil

Roasted cod

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

Niman Ranch roasted tenderloin

Oyster mushrooms, sweet potato and smoked bone marrow butter

Cayman sea salt caramel tart

Coconut cream, grue de cacao, coffee ice cream

A discretionary 16% service charge will be added to your bill

Be advised that food prepared in our kitchen may contain or come into contact with milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and other potential allergens.

While we take every precaution to minimize the risk of cross-contamination, we cannot guarantee that any item is completely free of allergens.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A discretionary 16% service charge will be added to your bill

Be advised that food prepared in our kitchen may contain or come into contact with milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and other potential allergens.

While we take every precaution to minimize the risk of cross-contamination, we cannot guarantee that any item is completely free of allergens.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.