



A-la-carte menu

Appetizers

Scallop ceviche with ruby grapefruit, fennel and honey pomelo 26

Duck terrine with shaved foie gras, pickled pineapple ginger and pain de d'épices 27

Rare roasted beef carpaccio with truffle cream, pickled onion and aged parmesan 28

Whipped goat cheese with pickled pear, cranberry and walnut sable 23

Conch, corn and coconut chowder with speck and sweet scallion 25

Mains

Roasted red snapper with curried cauliflower, vadouvan spiced couscous, spinach, raisin and pomegranate dressing 53

Local lobster and coconut crusted mahi mahi with wilted spinach lemongrass cream and jasmine rice 58

Slow cooked pork belly and tenderloin with sweet potato puree, bacon, cider, sage and grilled scallion 56

Wood roasted ribeye with celery root, local oyster mushrooms, roast pearl onion and truffle butter 60

Local pumpkin and chestnut ravioli with brown butter, golden raisin puree, toasted pine nuts, sage and truffled mascarpone 50

Desserts

Banana souffle with gingerbread ice cream 20

Valrhona Amatika mocha panna cotta with tangerine and blood orange sorbet 21

Dark chocolate delice with salted caramel, hazelnut praline and beurre noisette cream 20

Local honey and maple tart with caramelised orange, pecan brittle, pollen, earl grey ice cream 17

Pineapple and local sorrel sorbet with white rum 13

Please do let us know if you have any allergies or dietary requirements.

A discretionary service charge of 18% will be added to your bill and distributed amongst the team.