



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