



Appetizers

Prawn Mi Cuit 28

Jicama, jalapeno, cassava, orange and passionfruit dressing

Cucumber and Almond Gazpacho 22

Blue crab, watermelon radish and yogurt

Burrata 23

Heirloom tomato vinaigrette, black olive crouton, pine nut romesco, basil

Rare Roasted Beef Tenderloin 25

Crispy artichokes, tonnata cream, capers

Cured Scallop 28

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

Mains

Niman Ranch Roasted Tenderloin 60

Oyster mushrooms, sweet potato, smoked bone marrow butter

Roasted Mahi Mahi 48

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

Roasted New Zealand Lamb Cannon 54

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

Pan Roasted Branzino 45

Hand rolled ziti, roasted crab, tomato sauce, gremolata

Handmade Pumpkin Ravioli 40

Smoked mascarpone, brown butter, kale, sage, pine nuts, golden raisin

Desserts

Homemade Sorbet 12

Local passion fruit, orange, pink guava

Dark Chocolate Delice 16

Caramelized orange, Valrhona Caramelia, almond praline, earl grey ice cream

Cayman Sea Salt Caramel Tart 15

Coconut cream, grue de cacao, coffee ice cream

Panna Cotta 16

Valrhona amatika vegan white chocolate, local passion fruit, black olive

Banana Souffle 17

Gingerbread ice cream.

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

A discretionary service charge of 16% will be added to your bill and distributed amongst the team.