

## APPETIZERS

### BRUSCHETTA

Roasted bourbon butter, heritage tomato, basil, aged Parmesan cheese, olive oil, garlic, white balsamic 25

### CRISPY CHILI CALAMARI

Apple cucumber chutney, salted cashew nuts, aji Amarillo 33

### “BIG CHEF” MEATBALLS

Roasted mutton & brisket, cocoa, chili, ricotta, milk bread, coconut peppercorn gravy 30

### LUMP CRAB CAKE

Creamed corn, bacon seared leeks, passion fruit salsa, smoked herring béarnaise 43

### VEAL KIDNEY

Duck fat fingerling potatoes, butter beans, fine herbs, jerk gnocchi, sauce bordelaise 30

### JAPANESE WAGYU BEEF POKE

Kula onions, ginger soy, chili, avocado, sundried tomatoes, cucumber, sesame, organic game egg 45

### TROPICAL SCALLOP CEVICHE

Strawberries, banana shallot, coconut, bbq pineapple, pickled baby radish, ginger salsa, smoked mackerel crumble, avocado crème fraiche 43

### COCONUT COLADA SHRIMP

Flambé caramelized plantain, pineapple coconut cream, chili oil, Thai curry sauce 40

## SOUPS & SALAD

### OXTAIL SOUP

Braised oxtail, confit tomatoes, cavatelli, cocoyam, beans, pumpkin fritters, smoked Gorgonzola 33

### RED MULLET BOUILLABAISE

Marbled vegetables, saffron, Pernod, wakame sponge, estragon rouille 35

### BURRATA SALAD

Green pea pesto. passion fruit honey, organic leaves. tomato, pecan, asparagus, roasted baby beets, lemon sea salt 33

### SMOKED MACKEREL SALAD

Heritage potato. red pepper jelly, tomato, quinoa, paprika aioli, horseradish snow, sauce vierge 39

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS  
EXCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE

## PLATINUM STEAKS

**DRY AGED PORTERHOUSE** 16oz 149

**PRIME BONE IN FILET** 12oz 169

**DRY AGED PRIME BONE IN RIBEYE** 20oz 199

**DRY AGED STRIP BONELESS** (21-45 days)

**CENTRE CUT** 10oz 129

**PRIME BONE IN NEW YORK** 16oz 155

**VEAL PORTERHOUSE** 16oz 169

## GOURMET STEAKS

**NEW YORK CENTRE CUT** (12oz, 8oz) 126 / 99

**FILET MIGNON** 7oz 112

**PRIME PORTERHOUSE** 16oz 130

**PRIME RIB EYE** 14oz 129

## ADD ONS

### SURF

Seared scallop, chipotle poached shrimps,  
asparagus, apple béarnaise 35

Lobster Tail (seasonal) 70

### SEAFOOD MEDLEY

Strawberry mint chili oyster,  
garlic butter crab, maple glazed dorado 51

### FOIE GRAS

Caramelized peaches, pumpkin crumble, ginger jelly 65

### CRUSTED SMOKED BLUE CHEESE 25

### SAUCES 17

Three mushroom

Cognac peppercorn

Blue cheese

Smoked herring béarnaise

Mustard cherry brandy

Saffron hollandaise

**BLUE RARE** cool blue all the way through | **RARE** cool centre, bright red throughout

**MEDIUM RARE** warm centre, red throughout | **MEDIUM** warm, pink centre

**MEDIUM WELL** hot, small trace of pink in the centre | **WELL DONE** hot, fully cooked throughout

# ENTRÉE

## **SEARED BLUEFIN TUNA**

Plum wine jelly, sweet & sour eggplant, baby carrot, bread fruit chips, chili gnocchi, Campari gastrique 89

## **STEAMED JAPANESE STYLE BASS**

Parma ham pot stickers, bok choy, kabu, ninjin, wasabi crumble, ginger soy broth 105

## **PISTACHIO HERB CRUSTED LAMB**

Butternut squash, rosemary carrot, tomato confit, polenta plantain cannelloni, balsamic berry sauce 115

## **SUNDRIED TOMATO RISOTTO**

Tomato pesto, goat cheese feta, tempura cauliflower, zucchini, fine herbs, roasted pumpkin seeds, crème de morilles 60

## **JERK CORNISH HEN**

Pineapple marinated Ital vegetables, salt fish scented roast breadfruit croquette, Red Stripe demi-glace 70

## **BRAISED “SALT BEEF “ SHORT RIBS**

Pancetta, mushrooms, butter beans, roasted corn, tomato, coconut creamy polenta, natural jus 89

## **HONEY ROASTED SALMON**

Bacon braised lentils, mushroom succotash, Cajun crispy potatoes, red wine matelote 99

## **“BIG CHEF” BURGER**

Dry aged burger, potato bun, foie gras butter, aged Tillamook cheddar, caramelized onions, bacon fat fries, Bourbon ketchup 65

## **STICKY PORK RIBS**

Calypso herbs & spices roast pork, bean salad, cashew, feta cheese, truffle mash, scotch bbq sauce 85

## **BARBECUE SHRIMPS**

Oven roasted corn puree, cumin carrot salad, duck fat rice, sweet chili sauce 99

## **VEAL BOLOGNESE**

Chorizo, sofrito, tomato compote, truffle parmesan, milk bread, spaghetti, sage, fine herbs, sour cream, merlot 70

## **CATCH OF THE DAY 79**

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS  
EXCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE

## SIGNATURE SIDE DISHES

### BRUSSEL SPROUTS

Dried peaches, honey feta crumble 20

### DUCK FRIED RICE

Pigeon peas, dried fruits, duck confit 20

### MAC & CHEESE

Three cheese sauce, served plain or with a choice of crab or bacon 20 / 25

### POTATO AU GRATIN

Medallion sliced sweet potato, blue cheese buttermilk 20

### WARM VEGETABLE SALAD

Broccoli, carrot, cauliflower, tomato, honey yuzu yogurt 25

### SHERRY ROASTED MUSHROOMS

Roasted garlic, thyme 20

### ROAST CORN

Spring onion, chili aioli 20

### CREAM SPINACH

Herb cream cheese, plantain crust 20

### GRILLED ASPARAGUS

Ginger balsamic glaze 33

## ACCOMPANIMENTS

**SOUR CREAM AND CHIVE BAKED POTATO**

**PARMESAN FRIES**

**FRENCH FRIES**

**SMOKED ONION AND MASCARPONE MASH POTATO**

**CARAMELIZED RIPE PLANTAIN**

**HOUSE SALAD**

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS  
EXCLUSIVE OF VAT AND SUBJECT TO 10% SERVICE CHARGE