

Big Chef

STEAKHOUSE
PRIME STEAK & SEAFOOD

SUNDAY LUNCH

2 COURSES EC89++

3 COURSES EC110++

3 COURSES + MOCKTAIL EC120++

MOCKTAILS *Choose one*

MINT & GRAPEFRUIT COOLER

Crushed mint, fresh lemon & grapefruit,
poured over ice, topped with soda

HONEYMOON

Maple Syrup, fresh lime, orange
& apple juice, served chilled

MIDSUMMER PUNCH

Sweet tea, fresh orange, pineapple
& apple slices, topped with ginger ale

VIRGIN COLADA

Coconut cream, pineapple juice, crushed ice

FRESH LOCAL JUICE

APPETIZER *choose one*

BRUSCHETTA

Heritage tomatoes, basil, Grana Padano
cheese, olive oil, roasted garlic butter,
white balsamic

CRISPY CHILLI CALAMARI

Apple cucumber chutney, salted cashews,
chipotle aioli

OXTAIL SOUP

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

MAIN COURSE *choose one*

ROAST PIMENTO SEAFOOD LINGUINI

Seafood veloute, shrimp, calamari, mussels, sweet basil, shaved pecorino

STICKY HONEY BBQ BABY BACK RIBS

Calypso herbs & spices, roast pork, bean salad, cashew, feta cheese, truffle mash

RETRO ROAST

Thinly sliced roast beef, Yorkshire pudding, roast potatoes, horseradish sauce

LAMB SHANK

Arabian coated spices, garlic honey, brûlée onion, tomato, potato mash, ginger wine bordelaise

GRILLED CATCH OF THE DAY

Warm couscous salad, sweet corn, black beans, butter poached veg, pesto beurre blanc

DESSERTS *choose one*

FRESH TROPICAL MANGO SORBET

GODIVA DOUBLE CHOCOLATE FUDGE CAKE

Served warm with vanilla bean or espresso ice cream

SOUTHERN COMFORT BREAD PUDDING

Brioche, Caribbean mixed fruits, whisky cream sauce

WARM APPLE COBBLER

Walnuts, cinnamon, nutmeg & vanilla bean ice cream

SUNDAY SPECIALS

HANGER STEAK WITH SALSA PICANTE

8oz "hanging tenderloin" grilled medium rare & sliced
Supplement EC25

SEAFOOD THERMIDOR

Lightly grilled lobster, shrimp, scallops, white & aged Asiago, served with Jasmine Rice
Supplement EC69

PORTERHOUSE

16oz Black Angus Prime
Supplement EC79