ROSIE & MARC WELCOME YOU TO OUR SEASONAL EDITION AFRO-CARIBBEAN COLLECTION

A tribute to the rich culinary legacy of Africa and the Caribbean,thoughtfully interpreted by Executive Chef Odeen Martin and his team
through seasonal ingredients, refined technique and a deep respect for place.

We hope you enjoy this unique culinary journey.

APPETIZERS

RED SNAPPER CEVICHE
Sour Orange Cured Snapper, Caramelized Plantain, Shado Beni, Pickled Onion, Coconut Ginger Snow, Mango Broth

BIG CHEF CAESAR SALAD
Roasted Broccolini, Cos, Brussels Sprout Leaves, Cottage Cheese, Sour Orange Confit Tomatoes, Coconut Bacon, Saltfish Crumble, Black Garlic Miso Caesar Emulsion

SEAFOOD CROQUETTE
Kepes Smoked Salmon, Coconut Oil Marinated Lump Crab Meat, Seed Crusted Croquette, Scotch Bonnet Corn Aioli, Pickled Onion, Guava Ginger Reduction

CRAB RISOTTO
Rum Infused Allspice Brown Butter, Pumpkin, Sweet Corn, Coconut Callaloo, Seasoning Pepper Sofrito, Green Plantain Thyme Cone, Crab Ice Cream, Sorrel Scotch Syrup

TOMATO BRUSCHETTA
Sweet Wood Smoked Heritage Tomato, Scotch Bonnet Gel, Curry Goat Cheese, Shado Beni Oil, Garlic Coconut Butter, Hard Dough Bread, Pearl Onion, Avocado Lime Mousse

WONTON VESSEL
Claypot Roasted Boar Goat Meat, West African Grains, Red Palm Oil Confit Root Vegetables, Hibiscus Pickled Onion, Coconut Crème, Mango, Curry Velouté

AFRICAN CARIBBEAN SOL
King Sous Vide Conch, Salt Pork, Mirepoix Gel, Sweet Potato, Crisp Cassava, Coconut Lime Emulsion, Pimento Smoke Tomato Broth

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

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MAIN COURSES

KAPES SMOKED SNAPPER
Fermented Sugar Cane-Cured Snapper, Heritage Choiseul Spices, Shado Beni, Coconut Custard, Fried Lalo, Fig Croquette, Helene Souskie

COCONUT STEAM FISH
Artisanal Local Fish, White Yam Gnocchi, Coconut Crusted Shrimp, Callaloo, Fried Okra, Jollof Rice, Coconut Lemongrass Emulsion

YASSA SEAFOOD NOODLE
Tamarind Glaze Salmon, Ash Charred Linguine, Market Vegetables, BBQ Scallops, Curry Infused Octopus, Local Beans, Afro Soy Reduction

ROOTS & RITUALS
Dutch Pot Braised Short Ribs, Provision Pavé, Sugar Cane Pickled Carrot, Herb Salted Plantain, Guinness Stout, Pepper Pot Consommé

ISLAND – POLISHED PITCH
Pimento Scotch Bonnet Crusted Wagyu Steak, Truffle Pasta, Oxtail Sausage, Coffee Butter, Mushroom, Coconut Cottage Cheese, Dark Balsamic Rum Glaze

LAMB BOUILLON
Green Seasoning Lamb Cannon, Black Beluga Lentils, Plantain Gnocchi, Yam Fufu, Scotch Bonnet Lime Crème, Lamb Consommé

WEST INDIAN DAHL
Sambar Stew Lentils, Coconut Labnah, Roasted Pumpkin, Cumin Corn Chips, Masala, House Made Roti 95

JERK PORK CHOP
Log-Wood Infused Smoked Pork, Heritage Spices, Pineapple Salsa, Oxtail Stir-Fried Rice, Guava Reduction

SAUCES

JERK BROWN BUTTER HOLLANDAISE

AFRO CARIBBEAN ROQUEFORT SAUCE

SCOTCH BONNET MANGO CHIMICHURRI

PIMENTO ALLSPICE BUTTER

SPICED PIMENTO PEPPERCORN SAUCE

HERITAGE BLACK ANGUS STEAKS

7oz CENTRE CUT FILET
Haitian Confit Garlic Butter

10 oz STRIPLOIN

20 oz PORTERHOUSE

10 oz BIG CHEF CRAFT BUTCHERED RIBEYE TENDER
Spiced Bone Marrow Butter

16 oz COWGIRL
French Cut Ribeye

BIG CHEF DELMONICO
Each day, our chef selects the most exceptional steak available from our butcher—a celebration of seasonality, craftsmanship, and remarkable marbling.

STEAK ACCOMPANIMENTS
SEASONED FRIES, BAKED POTATO OR HOUSE SALAD

ENHANCEMENTS

JAMAICAN STYLE PEPPER SHRIMP
Fried Plantain, Pickled Fluid Gel, Papaya Aioli

GUAVA BBQ SEA SCALLOPS
Smoked Breadfruit Purée, Charred Corn Relish

CREOLE CRAB LEGS
Toasted Cassava, Fermented Black Garlic, Creole Jus

SURF
Pepper Shrimp, Guava BBQ Sea Scallops, Creole Crab Leg

SIGNATURE SIDES

ROASTED BRUSSELS SPROUTS
Sorrel Tamarind Glaze, Coffee Rum Crumble, Espuma

JERK SMASH POTATO
Pickled Scotch Bonnet, Green Sugar Cane Aioli, Creole Jus

OXTAIL STIR FRIED RICE
Coconut Milk, Red Bean, Callaloo, Papaya Scotch Bonnet Aioli, Oxtail Reduction

ROASTED TRUFFLE MUSHROOM
Suya Emulsion, Coconut Gremolata, Crumble Cotija

ROASTED CORN
Toasted Cumin, Green Seasoning, Ghee, Paratha Crisp, Shadow Beni

JERK PORK MAC & CHEESE
Artisanal Pasta, Smoked Gouda, Plantain Crumble, Oxtail Jus