



The kitchen has always been the hearth, the heart, the center of the home where family and friends gather, and dinner guest eventually congregate. We entertain from our kitchen and host from our hearts.

APPETIZERS

Spring Roll

Goat Cheese | Corn | Mushroom | Baby Spinach | Plum Sauce 10

Blue Cilantro™ Salad

Local Organic Greens | Jubilee Tomato | Avocado | Almonds | Pomegranate Dressing 10

Caprese Salad

Fresh Buffalo Mozzarella | Local Tomato | Fresh Basil | Lemon Olive Oil | Aged Balsamic 11

Ceviche

Carpaccio Style Local Wahoo | Fried Jalapeño | Shiso Leaves | Jalapeño Lime Sorbet 12

Mussels

Kaffir Lime Leaves | Shallots | White Wine | Thyme Butter 14

Yellow Fin Tuna

Seared | Shichimi Spiced | Pickled Cabbage | Horseradish | Dashi 14

Pork Two Ways – Pulled Baby Back Ribs – Braised Pork Belly

Guava Marinated | Apple Chutney | Vindaloo Sauce 16

Ravioli™

Lobster | Boursin Cheese | Truffle Oil | Pumpkin Chorizo Sauce 14|30

Crab Cake™

Tamarind Drizzle | Spicy Mango Aioli 18

Foie Gras

Seared Foie Gras | Confit Duck Spring Roll | Kumquat Chutney | Black Currant Port Reduction 18

Diver Sea Scallops

Clay Oven Roasted | Grilled Mango Slaw | Tomato Chutney | Chilli Mandarin Drizzle 18

Jumbo Shrimp™

Roasted In Clay Oven | Local Greens | Roasted Garlic Aioli | Cayman Honey Lemon Drizzle Market Price

CLAY OVEN BREADS | PICK ANY TWO OR FOUR | WITH ASSORTED CHUTNEY 4|8

Stuffed: Pepper Jack Cheese | Black Forest Ham | Kalamata Olives | Yukon Gold Potato

Flat Bread: Mint & Cilantro | Roasted Garlic | Black Onion Seed

15% Service Charge added to all checks | All prices in CI\$ (Exchange Rate CI\$ to US\$ 1.25)

Split Appetizer | Main Course

3 | 6 CI\$



MAINS

Market Fish

Grilled | Rice Flaked | Kalaspice | Seared | Mushroom Risotto | Truffle Corn Sauce

Market Price

Asian Aromatic Sea Food

Caribbean Lobster | Scallops | Shrimps | Clams | Mussels | Sushi Rice | Tender Coconut Broth

39

Whole Catch Of The Day

Cooked in Tandoori Oven | Roasted Eggplant & Chickpea Puree | Mustard Coconut Sauce

Market Price

Mediterranean Paella

Lobster | Shrimp | Scallops | Clams | Mussels | Spanish Sausage | Aromatically Prepared Saffron Valencia Rice

39

Tuna

Sushi-Grade (Grilled Or Pan Fried) | Foie Gras | Fig & Port Reduction

38

Salmon

Pan Seared | Pickled Fennel Slaw | Baby Bok Choy | Local Tomato Olive Oil Emulsion

30

Chicken

Zaatar Marinated Chicken | Parsnip Truffle Puree | Mushroom Jus

28

Lamb

New Zealand Rack of Lamb | Potato Galette | Kalamata Olive & Mint Powder | Barolo Boursin Reduction

39

Duck

Asian Rubbed Duck Breast | Sauted Finglerling Potato | Black Currant Port Reduction

30

Risotto

Wild Mushroom | Roasted Beet | Butternut Squash | Confit Tomatoes | Asparagus Tips | Mascarpone Cheese

24

Pumpkin Ravioli

Filled With Roasted Local Pumpkin | Callaloo | Cheese | Smoked Red Pepper Sauce

24

Beef

Pick Your Own *Certified Angus Beef* Cut

14 oz Rib Eye Steak | 10oz New York | 8oz Beef Tenderloin

45 | 30 | 40

Blue Cheese Stuffed Potato Cake | Porcini Sauce

Add 8oz Lobster Tail to the Beef | Jumbo Shrimps | 2oz Foie Gras

Market Price | 10 | 15

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Split Appetizer | Main Course

3 | 6 CI\$