



The kitchen has always been the hearth, the heart, the center of the home where family and friends gather, and dinner guests eventually congregate.

We entertain from our kitchen and host from our hearts.

## APPETIZERS

### **Spring Roll**

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

10

### **Yellow Fin Tuna**

Shichimi Spiced | Pickled Cucumber | Horseradish Drizzle

14

### **Jumbo Shrimp**

Roasted in Clay Oven | Local Greens | Avocado Coulis | Cayman Honey Lemon Drizzle

16

### **Ravioli**

Lobster | Boursin Cheese | Truffle Oil | Pumpkin Chorizo Sauce

14 | 30 Full Portion

### **Scallops**

Flavoured with Asian Spice | Roasted Mango | Tomato Chutney

16

### **Mussels**

Kaffir Lime Leaves | Shallots | White Wine | Thyme Butter

12

### **Ceviche**

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

10

### **Pork Two Ways**

Guava Marinated | Apple Chutney | Vindaloo Sauce

14

### **Blue Cilantro™ Salad**

Organic Greens | Grape Tomato | Avocado | Toasted Almonds | Pomegranate Vinaigrette

9

### **CLAY OVEN BREADS, PICK ANY FOUR, WITH ASSORTED CHUTNEY**

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

Flat Bread: Rosemary | Roasted Garlic | Black Onion seed

6

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

Split Appetizer | Main Course

3 | 6 C\$



## MAINS

### **Market Fish**

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

Market Price

### **Asian Aromatic Sea Food**

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

38

### **Whole Catch Of The Day**

Cooked in Tandoori Oven | Basmati & Wild Rice Fusion | Mustard Coconut Sauce

Market Price

### **Lobster**

Grilled Caribbean Lobster | Fava Bean Chipotle Puree | Lemon Grass Emulsion

Market Price

### **Mediterranean Paella**

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

38

### **Chicken**

Zaatar Marinated Chicken | Yukon Gold Truffle Puree | Mushroom Jus

28

### **Lamb**

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

38

### **Beef**

Seared Beef Tenderloin | Blue Cheese Stuffed Potato Cake | Porcini jus

36

### **Risotto**

Wild Mushroom | Butter Nut Squash | Asparagus Tips | Mascarpone Cheese

22

### **Pumpkin Ravioli**

Filled with Roasted Local Pumpkin | Callaloo | Blue Cheese | Smoked Red Pepper Sauce

24

15% Service Charge added to all checks | All prices in C1\$ (Exchange Rate C1\$ to US\$ 1.25)  
Split Appetizer | Main Course  
3 | 6 C1\$