



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

Soup

Lobster & Clam Chowder | Brandy Cream | Chives 12

Blue Cilantro Salad

Local Greens | Root Vegetables | Grilled Peach | Jubilee Tomato | Avocado | Almonds | Pomegranate Dressing 10

Caesar Salad

Baby Romaine | Parmesan Cheese | Caesar Dressing | White Anchovies | Croutons 12

Tart

Burrata | Compressed Local Tomatoes | Rosemary Shell | Pumpkin Seeds | Basil Ice Cream | Truffle Balsamic 14

Spring Roll

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

Octopus

Grilled Mexican Octopus | Heart Of Palm | Crispy Sunchokes | Garlic Olive Oil | Smoked Chipotle Bbq Sauce 16

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 | Watermelon Radish | Pickled Cabbage | Horseradish | Dashi 14

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

Guava Marinated | Ginger Apple Chutney | Crackling | Vindaloo Sauce 16

Crab Cake

Tamarind Drizzle | Peruvian Pepper | Spicy Mango Aioli 24

Foie Gras

Seared Foie Gras | Confit Duck Spring Roll | Kumquat Chutney | Black Currant Port Reduction 20

Diver Sea Scallops

Tomato Jam | Burnt Cauliflower Puree | Beech Mushroom | Chickpea Crumbs | Sherry Reduction 22

Jumbo Shrimp

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

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

5 | 10

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

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

Consuming raw or undercooked Meats | Poultry | Seafood | Shellfish | Eggs may increase your risk of foodborne illness

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

Salmon

Pan Seared | Lotus Root | Udon Noodle Cake | Bok Choy | Truffle Ponzu Sauce 30

Tuna

Sushi-Grade Seared or Grilled | Chinese Egg Plant | Heart Of Palm | Tempura Crumbs | Ginger Sake Sauce 36
Add Foie Gras 2oz | 20

Market Fish

Grilled | Blackned | Seared | Mushroom Risotto | Corn Puree | Truffle Corn Sauce Market Price

Whole Catch Of The Day Blackened or Fried

Cooked in Clay Oven | Roasted Eggplant & Chickpea Puree | Mustard Coconut Sauce Market Price

Asian Aromatic Sea Food

Caribbean Lobster | Scallops | Shrimps | Clams | Mussels | Sushi Rice | Tender Coconut Broth 45

Mediterranean Paella

Lobster | Shrimp | Scallops | Clams | Mussels | Spanish Sausage | Aromatically Prepared Saffron Valencia Rice 45

Chicken

Middle Eastern Spiced Airline Chicken Breast | Grilled Cauliflower | Beech Mushroom | Marsala Sauce 28

Lamb New Zealand Rack of Lamb

Potato & Carrot Galette | Carrot Puree | Braised Salsify | Barolo Boursin Reduction 39

Duck

Asian BBQ Duck Breast | Caramelised Brussel Sprout | Sushi Rice | Yakniku Sauce 30

Ravioli

Lobster | Boursin Cheese | Truffle Oil | Pumpkin Chorizo Sauce 16 | 34

Risotto

Wild Mushroom | Root & Seasonal Vegetables | Confit Tomatoes | Mascarpone Cheese 24

Tortelli

Callaloo | Ricotta & Mascarpone Cheese | Organic Tomato Sauce | Truffle Gouda Cheese 22

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 | Cipollini Onion Mostarda | Porcini Sauce

Add 8oz Lobster Tail to the Beef | Jumbo Shrimps | 2oz Foie Gras Market Price |15|20

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