



## APPETIZERS

### Soup

Lobster & Clam Chowder | Brandy Cream | Chives 14

### Blue Cilantro™ Salad

Local Greens | Root Vegetables | Grilled Peach | Jubilee Tomato | Avocado | Almonds | Pomegranate Dressing 12

### Caesar Salad

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

### BurrataTart

Avocado | 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 | Tobiko | 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 16

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

Guava Marinated | Ginger Apple Chutney | Crackling | Vindaloo Sauce 18

### Crab Cake™

Tamarind Drizzle | Peruvian Pepper | Spicy Mango Aioli Market Price

### 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 24

### 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

6 | 12

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 38  
Add Foie Gras 2oz | 20

### Market Fish

Grilled | Blackened | 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 48

### Mediterranean Paella

Lobster | Shrimp | Scallops | Clams | Mussels | Spanish Sausage | Aromatically Prepared Saffron Valencia Rice 48

### 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 55

### 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

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