



BAJAN BLUE

Appetizers

Antipasti Table – Marinated Vegetables, Cured Meats, Olives, Specialty Breads and Oils	85
Grilled Thai Beef Salad, Cucumber, Tomatoes, Mint, Cilantro, Hot & Sour Dressing	60
Blue Fin Tuna Skewers, Green Apple, Kaffir Lime Ponzu	60
Confit Smoked Salmon, Shaved Fennel and Orange Salad, Parsley Oil	55
Vine Ripened Tomatoes, Buffalo Mozzarella, Olive Oil and Aged Balsamic	55
Caesar Salad, Romaine Hearts, Spanish Anchovies, Parmesan Vinaigrette	50
Warm Salad of Crisp Confit Duck, Deep Fried Poached Egg, Smoked Bacon and Endive Salad	65
Jumbo Lump New Orleans Crab Cakes, Sautéed Jerusalem Artichokes, Sweet Pea Jus	75
Roast Chicken and Foie Gras Ravioli, Lemongrass Broth, Lime Cream	60
Malaysian Chicken Satay, Peanut Chilli Sauce, Krupuk and Achar	40
Pumpkin Soup, Wild Mushroom Tortellini, Black Truffle Crème Fraîche	45

Entrées

Steamed Barracuda Filet , Ginger, Soy, Green Onions Finished with Sesame Oil	100
Miso Roasted Black Cod, Grilled Asparagus, Sweet Pickled Shiitakes, Miso Butter	110
Goan Fish Curry, Black Grouper, Prawn, Egg Plant and Tomatoes Cooked with Coconut Milk	85
Roasted Branzino, Warm Calamari Salad, Sauce Vierge and Arugula	120
Fish and Chips, Beer Battered Atlantic Cod, Chips, Mushy Peas, Tartar Sauce	75
Thai Chicken, Green Curry , Hearts of Palm, Egg Plant , Coconut Milk, Kaffir Lime Leaf and Thai Basil	90
Chicken and Lobster Pot Pie, Nature's Produce Young Carrots	90
Beef Bourguignonne, All Natural Short Rib Braised in Red Wine, Smoked Bacon, Mushrooms and Shallots	90
Homemade Cumberland Sausage, Caramelised Onions, Red Wine Sauce, Creamed Potatoes	80
Phad Thai Fried Noodles with Shrimp, Eggs, Fish Sauce, Chilli, Preserved Turnips and Peanuts	75

From The Grill

14 oz Choice Creek Stone Ribeye	150
10 oz Choice Creek Stone New York Strip Loin	160
8 oz Choice Creek Stone Tenderloin	160
10 oz Prime Dry Aged New York Strip	225
8 oz Tenderloin Prime Dry Aged Creek Stone	220
8 oz New York Strip Greg Norman Wagyu	335
8 oz Tenderloin Greg Norman Wagyu	385
1 ½ lb Whole Maine Lobster	245
14 oz Choice Creek Stone Ribeye	180
8 oz Alaskan Halibut	180
10 oz Scottish Salmon	95

To Share

16 ounces Prime 28 days Dry Aged Chateaubriand	380
Prime 28 days Dry Aged Bone-In Prime Rib Roast	395
Free Range Chicken	140

All Dishes from the Grill are Served with a Sauce and a Choice of Two Side Dishes

Sauces

Béarnaise, Au Poivre, Cabernet Sauvignon, Horseradish Crème Fraîche, Barbeque Sauce

Side Dishes

25

Sautéed Spinach
English Peas A La Française
Wild Mushroom Fricassée
Buttered Haricots Verts
Roasted Brussels Sprouts
Yukon Gold Potato Purée
Home Made French Fries
Duck Fat Fries with Truffle Salt
Vermont Cheddar Macaroni Cheese

Prices are in Barbados dollars, are inclusive of 17.5% Value Added Tax and are subject to 10% Service Charge
(Smoking is not permitted in Bajan Blue Restaurant)