

## STARTERS

<p><b>BROCCOLI AND STILTON SOUP</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$50 <i>Stilton Sourdough Toast</i></p> <p><b>LEMONGRASS CHICKEN BROTH</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> \$60 <i>Corn, Broccoli, Wild Mushroom, Cilantro Leaves, Scallion</i></p> <p><b>CRAB ARANCINI</b> \$90 <i>Lump Crab Meat, Mixed Herbs, Garlic Aioli</i></p> <p><b>SPICY SALMON TARTAR, CRISPY RICE</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> \$85 <i>Locally sourced Avocado Puree, Chipotle Mayonnaise</i></p> <p><b>CRISPY DUCK SALAD</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">N</span> \$90 <i>Compressed Watermelon, Edamame, Cashews, Sesame Seeds, Shaved Vegetables, Tamarind Dressing</i></p> <p><b>WASABI PRAWN</b> \$100 <i>Cucumber Seaweed Salad, Wasabi Mayo Dip</i></p> <p><b>TANDOORI SALMON</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> \$100 <i>Mint Aioli, Citrus Salad, Spiced Crackers</i></p> <p><b>SPINY LOBSTER &amp; AVOCADO</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> \$110 <i>Passion Fruit Gel, Granny Smith, Pickled Mustard, Mango Emulsion</i></p> <p><b>WILD CAUGHT ALASKAN KING CRAB LEGS*</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> \$195 <i>Joe Mustard Sauce</i></p> <p><b>KUMAMOTO OYSTERS</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> \$110 <i>1/2 Dozen Oysters, Shallot Mignonette</i></p> <p><b>BEETROOT CARPACCIO</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$75 <i>Organic Baby Cress, Blueberries, Toasted Hazelnuts, Red Wine Dressing</i></p> <p><b>ORGANIC ENDIVE SALAD</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">N</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$75 <i>Fresh Pears, Blue Cheese Crumble, Figs, Toasted Walnut</i></p> <p><b>SPROUTED SUPERFOOD LENTILS</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$75 <i>Locally sourced Turmeric and Pomegranate, Apple Cider Vinaigrette</i></p> <p><b>POMELO SALAD</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$75 <i>Seasonal Field Greens, Coconut, Ginger Dressing</i></p> <p><b>WILD ROCKET AND PARMESAN</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">N</span> \$75 <i>Vine Ripped Tomatoes, Shaved Parmesan, Toasted Pinenuts, Aged Balsamic Dressing</i></p>
--



## PIZZA, PASTA & RISOTTO

<p><b>MARGHERITA PIZZA</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$75 <i>Tomato Sauce, Fresh Tomato, Basil, Buffalo Mozzarella</i></p> <p><b>PEPPERONI PIZZA</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> \$85 <i>Pepperoni, Tomato Sauce, Mozzarella</i></p> <p><b>PIZZA BIANCO</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$85 <i>Whipped Ricotta Cheese, Arugula &amp; Tomato Salad, Balsamic, Aged Parmesan</i></p> <p><b>CHICKEN BASIL FLATBREAD</b> \$85 <i>Tomato Sauce, Onions, Peppers, Jalapeño, Baby Greens</i></p> <p><b>PARMA HAM PIZZA</b> \$85 <i>Fresh Tomato Salsa, Prosciutto di Parma, Wild Arugula, Bocconcini Cheese, Parmesan, Roasted Garlic Paste</i></p> <p><b>QUATTRO FORMAGGI</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$85 <i>Buffalo Mozzarella, Gorgonzola, Aged Cheddar, Parmigiano</i></p> <p style="text-align: center;">* Gluten Free Pizza Available Upon Request</p> <p><b>24K GOLD LASAGNA</b> \$180 <i>Black Angus Beef Short Rib Lasagna, Parmesan Garlic Brioche Vine Ripped Cherry Tomato Sauce</i></p> <p><b>WHOLE LOBSTER MAC 'N' CHEESE</b> \$190 <i>Lobster Textures, Parmesan Garlic Crumb</i></p> <p><b>BAKED GNOCCHI</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$95 <i>Island Grown Asparagus, Spinach, Olives, Basil, Feta</i></p> <p><b>PORCINI RISOTTO</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$95 <i>Crispy Wild Mushrooms, Porcini Reduction, Parmesan</i></p>
--

## SUSHI & SASHIMI

*Served with Pickled Ginger, Wakame, Soy Sauce & Wasabi*

<p><b>NORIMAKI</b></p> <p><b>VEGETABLE FUTOMAKI</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$65 <i>Island Grown Asparagus, Avocado, Cucumber, Kanpyo Spicy Mayo</i></p> <p><b>RAINBOW</b><span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> \$100 <i>Crab, Avocado, Tuna, Salmon, Mango Mayo, Tobiko</i></p> <p><b>YELLOWFIN TUNA INFERNO</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span> \$100 <i>Spicy Tuna Salad, Avocado, Cucumber, Flying Fish Roe</i></p> <p><b>SALMON SUMO CRUNCH</b> \$100 <i>Crispy Salmon, Cream Cheese, Avocado, Cucumber</i></p> <p><b>DOUBLE DRAGON</b> \$115 <i>Shrimp Tempura, Asparagus, Avocado, Barbecued Eel</i></p> <p><b>LAST EMPEROR</b> \$115 <i>Tempura Soft Shell Crab, Avocado, Sesame, Crawfish Salad</i></p>	<p><b>NIGIRI</b></p> <p>Ebi /Tuna /Scottish Salmon \$70 Hamachi \$75</p> <p><b>SASHIMI</b></p> <p>Yellow Fin Tuna \$70 Scottish Salmon \$70 Hamachi \$75</p>
---	--

## SL SPECIALITIES

<p><b>TERIYAKI GLAZED SALMON</b> \$130 <i>Miso Mash, Edamame, Charred Asian Greens, Toasted Sesame Seeds</i></p> <p><b>WAGYU BEEF BURGER</b> \$130 <i>Charcoal Brioche Bun, Truffle Mayonnaise, Bacon, Aged Cheddar, Parmesan Fries</i></p> <p><b>BARBECUED BABY BACK RIBS</b> \$140 <i>Ripped Potatoes, Buttered Haricot Vert</i></p> <p><b>CHICKEN MILANESE</b> \$130 <i>Peppercorn Sauce, Wild Rocket Parmesan Salad, Lemon and A Choice of Two Sides</i></p> <p><b>MADRAS SPINY LOBSTER CURRY</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> \$160 <i>Basmati Rice, Poppadums, Raita, Mango Chutney</i></p> <p><b>STIR-FRIED ORGANIC TOFU AND BOK CHOY</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> \$95 <i>Baby Corn, Long Beans, Scallion and Jasmine Rice</i></p> <p><b>WOK FRIED BEEF AND BROCCOLI</b> \$125 <i>Steamed Jasmine Rice, Asian Salad</i></p> <p><b>NASI GORENG</b> \$95 <i>Fried Rice, Egg, Prawn Cracker, Stir-Fry Sauce With Chicken / With Prawns</i></p>
---

## FLAMED CHAR-GRILL

*All Dishes Are Served With A Choice Of Two Sides*

### MEATS

*Served with a Choice of Red Wine Jus, Chimichurri or Béarnaise Sauce*

<p>Free Range Bajan Chicken Breast \$115</p> <p>Double Cut New Zealand Lamb Chops* \$175</p> <p>14oz T-Bone Steak * \$215</p> <p>8oz Black Angus Tenderloin * \$215</p> <p>32oz Tomahawk Steak ** (to share for two) \$465</p> <p>**Please order 12 hours in advance</p>
--

### FISH

*Served with a Choice of Pineapple Relish or Lemon Garlic Butter*

<p>Local Spiny Lobster Tail * \$190</p> <p>Yellowfin Tuna Steak \$120</p> <p>Pan Seared Dover Sole* \$210</p> <p>Baked Wild Caught Red Snapper \$125</p>
--

### SIDES

<p>\$30</p> <p><i>Shaved Onion &amp; Vine Ripped Tomato Salad</i></p> <p><i>Garlic Wilted Spinach</i></p> <p><i>Grilled Island Grown Asparagus &amp; Tomato</i></p> <p><i>Minted Green Peas / Organic Rocket Salad</i></p> <p><i>Garlic Broccoli / French Fries</i></p> <p><i>Mashed Potatoes / Duck Fat Crispy Potatoes</i></p>
--

GF Gluten Free  
 S Spicy  
 V Vegetarian or Can Be Prepared As Vegetarian  
 V Vegan  
 N Contains Nuts

\* Supplement charges apply for MAP plan      \*\*Not included for MAP

All prices are listed in Barbados Dollars, inclusive of 10% Value Added Tax & 2.5% Product Development Levy Tax and are subject to 10% Service Charge