

## STARTERS

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

<p>MARGHERITA PIZZA <sup>(V)</sup> <i>Tomato Sauce, Fresh Tomato, Basil, Buffalo Mozzarella</i></p> <p>PEPPERONI PIZZA <sup>(S)</sup> <i>Pepperoni, Tomato Sauce, Mozzarella</i></p> <p>100% VEGAN WILD FUNGHI PIZZA <sup>(GF)</sup> <sup>(V)</sup> <i>Pomodoro Sauce, Vegan Cheese, Wild Mushrooms</i></p> <p>PULLED PORK <i>Tomato Sauce, Grandma's Onion Jam, Jalapeño, Bajan Micro Greens</i></p> <p>PARMA HAM PIZZA <i>Fresh Tomato Salsa, Prosciutto di Parma, Wild Arugula, Bocconcini Cheese, Parmesan, Roasted Garlic Paste</i></p> <p>QUATTRO FORMAGGI <sup>(V)</sup> <i>Buffalo Mozzarella, Gorgonzola, Aged Cheddar, Parmigiano</i></p> <p>* Gluten Free Pizza Available Upon Request</p> <p>BLACK ANGUS SHORT RIB LASAGNA <i>Mozzarella, Sun Dried Tomato, Olives</i></p> <p>CARIBBEAN SPINY LOBSTER FETTUCINE <i>Broccoli, Cured Cherry Tomato, Confit Garlic, Chilli Oil</i></p> <p>BAKED GNOCCHI <sup>(V)</sup> <i>Island Grown Asparagus, Spinach, Olives, Basil, Feta</i></p> <p>PORCINI RISOTTO <sup>(GF)</sup> <sup>(V)</sup> <i>Crispy Wild Mushrooms, Porcini Reduction, Parmesan</i></p>	<p>\$75</p> <p>\$85</p> <p>\$85</p> <p>\$85</p> <p>\$85</p> <p>\$85</p> <p>\$140</p> <p>\$140</p> <p>\$95</p> <p>\$95</p>
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## SUSHI & SASHIMI

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

NORIMAKI	
<p>VEGETABLE FUTOMAKI <sup>(GF)</sup> <sup>(V)</sup> <i>Island Grown Asparagus, Avocado, Cucumber, Kanpyo Spicy Mayo</i></p> <p>RAINBOW <sup>(GF)</sup> <i>Crab, Avocado, Tuna, Salmon, Mango Mayo, Tobiko</i></p> <p>YELLOWFIN TUNA INFERNO <sup>(S)</sup> <sup>(GF)</sup> <i>Spicy Tuna Salad, Avocado, Cucumber, Flying Fish Roe</i></p> <p>SALMON SUMO CRUNCH <i>Crispy Salmon, Cream Cheese, Avocado, Cucumber</i></p> <p>DOUBLE DRAGON <i>Shrimp Tempura, Asparagus, Avocado, Barbecued Eel</i></p> <p>LAST EMPEROR <i>Tempura Soft Shell Crab, Avocado, Sesame, Crawfish Salad</i></p>	<p>\$65</p> <p>\$100</p> <p>\$100</p> <p>\$100</p> <p>\$115</p> <p>\$115</p>
NIGIRI	
<p>Ebi /Tuna /Scottish Salmon Hamachi</p>	<p>\$70 \$75</p>
SASHIMI	
<p>Yellow Fin Tuna Scottish Salmon Hamachi</p>	<p>\$70 \$70 \$75</p>

## SL SPECIALITIES

<p>OCTOPUS AND CHORIZO <sup>(GF)</sup> <i>Grilled Octopus, Gigante Bean Medley, Balsamic Tomato</i></p> <p>WAGYU BEEF BURGER <i>Charcoal Brioche Bun, Truffle Mayonnaise, Bacon, Aged Cheddar, Parmesan Fries</i></p> <p>BARBECUED BABY BACK RIBS <i>Ripped Potatoes, Buttered Haricot Vert</i></p> <p>CHICKEN MILANESE <i>Peppercorn Sauce, Wild Rocket Parmesan Salad, Lemon and A Choice of Two Sides</i></p> <p>MADRAS SPINY LOBSTER CURRY <sup>(S)</sup> <i>Basmati Rice, Poppadums, Raita, Mango Chutney</i></p> <p>STIR-FRIED ORGANIC TOFU AND BOK CHOY <sup>(V)</sup> <i>Baby Corn, Long Beans, Scallion and Jasmine Rice</i></p> <p>WOK FRIED BEEF AND BROCCOLI <i>Steamed Jasmine Rice, Asian Salad</i></p> <p>NASI GORENG <i>Fried Rice, Egg, Prawn Cracker, Stir-Fry Sauce With Chicken / With Prawns</i></p>	<p>\$155</p> <p>\$130</p> <p>\$140</p> <p>\$130</p> <p>\$160</p> <p>\$95</p> <p>\$125</p> <p>\$95</p> <p>\$115 /\$125</p>
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## 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</p> <p>Double Cut New Zealand Lamb Chops*</p> <p>14oz T-Bone Steak *</p> <p>8oz Black Angus Tenderloin *</p> <p>32oz Tomahawk Steak ** (to share for two)</p> <p>**Please order 12 hours in advance</p>	<p>\$115</p> <p>\$175</p> <p>\$215</p> <p>\$215</p> <p>\$465</p>
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### FISH

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

<p>Local Spiny Lobster Tail *</p> <p>Yellowfin Tuna Steak</p> <p>Sea Bream</p> <p>Baked Wild Caught Red Snapper</p>	<p>\$190</p> <p>\$120</p> <p>\$155</p> <p>\$125</p>
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### SIDES

<p>Organic Rocket Salad</p> <p>Grilled Island Grown Asparagus &amp; Tomato</p> <p>Minted Green Peas / Buttered Haricot Vert</p> <p>Wild Mushroom Fricassé</p> <p>Garlic Broccoli / French Fries</p> <p>Mashed Potatoes / Duck Fat Crispy Potatoes</p>	<p>\$30</p>
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<sup>(GF)</sup> Gluten Free    <sup>(S)</sup> Spicy    <sup>(V)</sup> Vegetarian or Can Be Prepared As Vegetarian    <sup>(V)</sup> Vegan    <sup>(N)</sup> 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