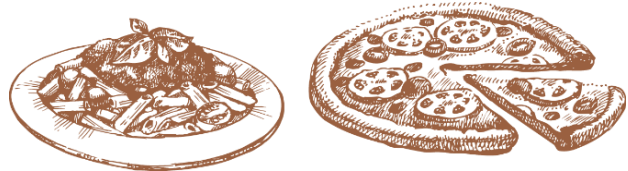


Bajan Blue Classics

Italian



APPETIZERS & SALADS

- Beef Carpaccio** ^{GF} \$87
Parmesan Mousse, Oscietra Caviar
- Fritto Misto Crab** \$92
Deep Fried Softshell Crab, Shaved Fennel, Lemon Mayo
- Roma Tomato Salad** ^V \$62
Roasted Onions, Bocconcini, Toasted Ciabatta

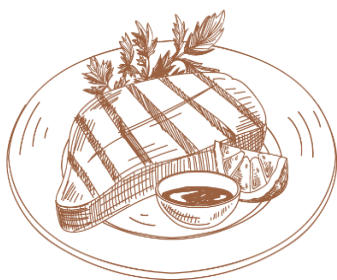
STONE BAKED FLATBREAD PIZZAS

Gluten free pizza is available upon request

- Activated Charcoal** \$82
Grilled Chicken, Red Pepper Pesto, Buffalo Mozzarella, Basil Pesto, Feta, Rocket
- Margherita** ^V \$62
Tomato, Basil, Buffalo Mozzarella
- Parma** \$72
Prosciutto di Parma, Tomato, Arugula, Parmigiano Reggiano, Mozzarella
- Pepperoni** \$72
Tomato, Mozzarella, Pepperoni

PASTAS

- Paccheri with Black Angus Bolognese** \$98
Vine Ripe Tomatoes, Flat Parsley, Parmigiano-Reggiano
- Lobster Arrabiata** \$120
Fettuccine, Fresh Tomato, Chili, Basil, Parsley
- Gnocchi** ^V \$82
Fresh Tomato, Broccoli, Chili, Basil, Parmesan
- Truffle Tortelloni** ^V \$100
Sliced Mushroom, Herb Beurre Noisette, Toasted Pumpkin Seeds, Parmesan



APPETIZERS

- Poached Lobster & Avocado** \$98
Marie Rose Sauce, Wonton Chips, Salmon Roe
- Chilled Poached Prawns** ^{GF} \$82
Lemon Wrap, Cocktail Sauce

RAW SEAFOOD

- Florida Jumbo Stone Crab Claws** \$461*
Joe Mustard Sauce
- Fresh Loch Fyne Rock Oyster (6)** ^{GF} \$100
Sauce Mignonette

SOUPS

- Soup of the Day** ^V \$41
- Bajan Chicken Soup** \$41
Dumplings, Fresh Herbs

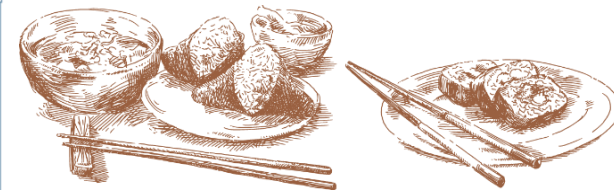
SALADS

- Quinoa & Avocado Salad** ^{GF} \$50
Cucumber, Tomato, Coriander
With Thai Grilled Prawns \$75
- Caesar** ^V \$57
Romaine Hearts, Italian White Anchovies, Boiled Egg, Parmesan Vinaigrette
With Prawns \$87
With Chicken \$77

MAINS

- The Barbeque Hut** \$154
Lamb, Chicken, Beef, Tuna, Fresh Local Fish
- Fish & Chips** \$98
Banks Beer Battered Cod, House Fries, Tartar Sauce, Malt Vinegar
- Wagyu Beef Burger** \$120
Charcole Brioche Bun, Truffle Mayonnaise, Back Bacon, Aged Cheddar, Parmesan Fries
- Chicken Milanese** \$120
Peppercorn Sauce, Rocket Parmesan Salad, Lemon
- Butter Chicken Masala** ^{GF} \$130
Basmati Rice, Poppadums, Raita, Mango Chutney
- Shepherd's Pie** ^{GF} \$110
Lamb Leg Ragù, Creamed Potatoes

Asian



SUSHI

Served with Pickled Ginger, Wakame, Soy Sauce & Wasabi

Norimaki

- Vegetable** ^V ^{GF} \$57
- Spicy Tuna** ^{GF} | California Roll \$57
- Serpent** | Kuranchi Salmon \$77
- Atlantis** \$98

Nigiri ^{GF}

- Ebi | Tuna | Salmon** \$62
- Hamachi | Unagi** \$72

Sashimi ^{GF}

- Yellow Fin Tuna, Scottish Salmon** \$57
- Hamachi** \$72

APPETIZERS

- Spicy Tuna Tartar, Crispy Rice** ^V \$67
Guacamole and Chipolte Mayonnaise
Kabayaki Sauce
- Assorted Dim Sum** \$67
Spicy Soy & Sweet Chili
- Yakitori Chicken** \$80
Skewered Chicken, Scallions, Tare Sauce, Sesame Seeds, Cucumber Salad
- Prawn Tempura** \$98
Seaweed Salad, Sweet Chili Dip

MAINS

- Thai Green Vegetable Curry** ^{GF} ^V \$85
Aromatic Thai Green Sauce, Seasonal Vegetables, Jasmine Rice
- Asian Style Chili Prawns** ^V \$130
Steamed Rice, Prawn Crackers
- Nasi Goreng** \$72
Fried Rice, Egg, Prawn Cracker, Stir-Fry Sauce
With Chicken \$98
With Prawns \$103

SIDES

\$26 each

- Organic Salad
- Steamed Garden Vegetables
- Minted Green Peas
- Sautéed Spinach
- Steamed Rice
- Sautéed Garlic Mushrooms
- Bajan Macaroni & Cheese
- Mashed Potatoes
- Crispy Parmesan Potatoes
- French Fries

Flamed Char-Grill

All dishes are served with a choice of two sides

MEATS ^{GF}

Served with Roasted Red Onion, Sweet Potato, Red Wine Jus & Béarnaise Sauce

- 14oz T-Bone Steak \$18.5
- 8oz Choice Cert Black Angus Tenderloin \$18.5
- Free Range Breast of Chicken \$118
- Veal Chops \$200
- 10oz New York Striploin \$200

FISH ^{GF}

Served with Tomato Caper Relish

- Local Spiny Lobster \$180
- Local Catch \$108
- Giant Tiger Prawns \$200
- Dover Sole \$195

^{GF} Gluten Free ^V Vegetarian Selection or can be prepared as vegetarian

* Supplemental charges apply for MAP plan

All prices are listed in Barbados Dollars, inclusive of 7.5% Value Added Tax & 2.5% Product Development Levy Tax and are subject to 10% Service Charge