





TO BEGIN

Apulia Burrata <i>Gazpacho Gelée, Heirloom Tomato, Avocado, Curry and Parmesan Bon Bon, Liguria Extra Virgin Olive Oil</i>	85
Home-made Braised Lamb Ravioli <i>Crushed Butternut Squash, Mint, Yuzu, Seasonal Chips, Lamb Jus</i>	85
Alaska King Crab and Pineapple Cannelloni <i>Baby Fennel, Imperial Caviar, Aperol Spritz Jelly, Orange Zest Croquant, Greek Yoghurt</i>	95
Arborio Rice Pea Risotto <i>Sautéed Calamari, Muggine Bottarga, Confit Tomatoes</i>	95
Planked Canadian Jumbo Scallop <i>Roasted Cauliflower, Oysters, Mushrooms, Crispy Shallots, Truffle Dressing</i>	105



 Contains Nuts  Supplement charges apply for MAP plan \*\*Not included on MAP  
Prices are in Barbados dollars and are inclusive of 10% Value Added Tax, 2.5% Product Development Levy Tax  
and are subject to 10% service charge  
(Smoking is not permitted in L'Acajou Restaurant)



FROM THE SEA

Miso Marinated Atlantic Black Cod 	210
<i>Home-made Tagliatelle, Sautéed Broccoli, French Beans, Parmesan Foam, Truffle Vinaigrette</i>	
Mediterranean Wild Sea Bass En Papillote	180
<i>Isolana Potatoes, Cherry Tomatoes, Calamansi Olive, Caper Berries, Court Bouillon Broth</i>	
Pan Roasted Halibut 	210
<i>Cous Cous, Pea Purée, Tempura Zucchini Flowers, Amalfi Lemon Zest, Bouillabaisse Sauce</i>	
Steamed King Prawns 	230
<i>Potatoes Gnocchi, Charcoal Asparagus, "Arbequina" Olive Oil Pearl, Lobster and Brandy Sauce</i>	
Spicy Red Mullet Fillets 	185
<i>Sicilian Style Caponata, Courgette, Peppers, Parmesan Tuile, Pine Nut and Basil Pesto</i>	



FROM THE LAND

Palmetto Farm Roasted Squab 	240
<i>Star Anise and Lemongrass Glazed Pigeon Legs, Pickled Beetroot, Cipollini Onions, Chicken Jus</i>	
Pan Roasted Loin Colorado Lamb 	225
<i>Coriander and Garlic Seasoning, Pepper Purée, Potato Boulangère, Carrots, Baby Sweet Corn, Lamb Jus</i>	
8oz Prime Dry Aged Creek Stone Tenderloin 	240
<i>Mushroom Mousse, Spinach, Potato Galette, Foie Gras, Green Peppercorn Jus</i>	
Truffle Chicken and Foie Gras Pithivier 	210
<i>Mashed Potatoes, French Beans, Chicken Truffle Sauce</i>	
8oz 'Oishii' Grade Japanese Wagyu Striploin**	445
<i>Crushed Butternut Squash, Steamed Seasonal Vegetables, Port Wine Jus</i>	

*Sides:*

Selection of Steamed Baby Vegetables	30
Hand Cut Sweet Potato Fries	30
Roasted Cauliflower Gratin, Mimulette Cheese	30
Sicilian Caponata and Parmesan Crackers	30
Minted Green Peas	30
Potato Boulangère, Pissaladière, Anchovies in Oil	30
Wilted Baby Spinach and Garlic	30





## VEGETARIAN STARTERS

Chilled Provencal Ratatouille 	85
<i>Cous Cous, Aubergine, Tomatoes, Courgette, Peppers, Olives, Pine Nut and Basil Pesto</i>	
Poached Local Free Range Egg	85
<i>Asparagus, Peas, Crispy Shallots, Béarnaise Sauce, Truffle Dressing</i>	
“Apulia” Creamy Burrata	85
<i>Gazpacho Gelée, Heirloom Tomato, Avocados, Parmesan Bon Bon, Liguria Extra Virgin Olive Oil</i>	

## VEGETARIAN MAINS

Home-made Walnut and Parmesan Tortellini 	85/160
<i>Spinach, Cauliflower, Mixed Mushrooms, Croutons</i>	
Fondant Potato Gnocchi	85/160
<i>Red Pepper Stem, Aubergine, Zucchini, Stracciatella Cheese, Basil</i>	
Arborio Rice Pea Risotto	85/160
<i>Peas, Olive Oil Pearl, Dehydrated Cherry Tomatoes, Mint Oil</i>	

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