



## STARTERS

ANTIPASTI TABLE & SEAFOOD CORNER	\$130
BROCCOLI AND STILTON SOUP <b>V</b> <i>Stilton Sourdough Toast</i>	\$50
LEMONGRASS CHICKEN BROTH <b>GF</b> <i>Corn, Broccoli, Mushroom, Cilantro Leaves, Scallion</i>	\$55
CRAB ARANCINI <i>Lump Crab Meat, Mixed Herbs, Garlic Aioli</i>	\$85
SPICY SALMON TARTAR, CRISPY RICE <b>S</b> <i>Guacamole, Chipotle Mayonnaise</i>	\$75
CRISPY DUCK SALAD <b>N</b> <i>Compressed Watermelon, Edamame, Cashews, Sesame Seeds, Shaved Vegetables, Tamarind Dressing</i>	\$85
WASABI PRAWN <i>Cucumber Seaweed Salad, Wasabi Mayo Dip</i>	\$100
TANDOORI SALMON <b>S</b> <i>Mint Aioli, Citrus Salad, Spiced Crackers</i>	\$90
LOBSTER & ARTICHOKE <b>GF</b> <i>Avocado and Chive Dressing, Tapioca Crisp</i>	\$110
ALASKAN KING CRAB LEGS <b>GF</b> <i>Joe Mustard Sauce</i>	\$180
KUMAMOTO OYSTERS <b>GF</b> <i>1/2 Dozen Oysters, Shallot Mignonette</i>	\$100
BEETROOT CARPACCIO <b>GF V</b> <i>Baby Cress, Blueberries, Toasted Hazelnuts, Red Wine Dressing</i>	\$70
ENDIVE SALAD <b>N GF V</b> <i>Fresh Pears, Blue Cheese Crumble, Figs, Toasted Walnut</i>	\$60
SPROUTED SUPERFOOD LENTILS <b>GF V</b> <i>Shaved Turmeric, Fresh Pomegranate, Apple Cider Vinaigrette</i>	\$65
POMELO SALAD <b>V</b> <i>Field Greens, Coconut, Ginger Dressing</i>	\$70
ORGANIC ROCKET AND PARMESAN <b>N</b> <i>Vine Riped Tomatoes, Shaved Parmesan, Toasted Pinenuts, Aged Balsamic Dressing</i>	\$65



## PIZZA, PASTA &amp; RISOTTO

MARGHERITA PIZZA <b>V</b> <i>Tomato Sauce, Fresh Tomato, Basil, Buffalo Mozzarella</i>	\$65
PEPPERONI PIZZA <b>S</b> <i>Pepperoni, Tomato Sauce, Mozzarella</i>	\$75
100% VEGAN FUNGHI PIZZA <b>GF V</b> <i>Pomodoro Sauce, Vegan Cheese, Wild Mushrooms</i>	\$95
PULLED PORK <i>Tomato Sauce, Onion Jam, Jalapeño, Micro Greens</i>	\$85
PARMA HAM PIZZA <i>Fresh Tomato Salsa, Prosciutto di Parma, Arugula, Bocconcini Cheese, Parmesan, Roasted Garlic Paste</i>	\$75
QUATTRO FORMAGGI <b>V</b> <i>Buffalo Mozzarella, Gorgonzola, Aged Cheddar, Parmigiano</i>	\$75
<i>* Gluten Free Pizza Available Upon Request</i>	
BLACK ANGUS SHORT RIB LASAGNA <i>Mozzarella, Sun Dried Tomato, Olives</i>	\$140
LOBSTER FETTUCINE <i>Broccoli, Cured Cherry Tomato, Confit Garlic, Chilli Oil</i>	\$125
BAKED GNOCCHI <b>V</b> <i>Asparagus, Spinach, Olives, Basil, Feta</i>	\$85
PORCINI RISOTTO <b>GF V</b> <i>Crispy Mushrooms, Porcini Reduction, Parmesan</i>	\$95

## SUSHI &amp; SASHIMI

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

## NORIMAKI

VEGETABLE FUTOMAKI <b>GF V</b> <i>Asparagus, Avocado, Cucumber, Kanpyo, Spicy Mayo</i>	\$60
RAINBOW <b>GF</b> <i>Crab, Avocado, Tuna, Salmon, Mango Mayo, Tobiko</i>	\$95
TUNA INFERNO <b>S GF</b> <i>Spicy Tuna Salad, Avocado, Cucumber, Flying Fish Roe</i>	\$95
SALMON SUMO CRUNCH <i>Crispy Salmon, Cream Cheese, Avocado, Cucumber</i>	\$95
DOUBLE DRAGON <i>Shrimp Tempura, Asparagus, Avocado, Barbecued Eel</i>	\$95
LAST EMPEROR <i>Tempura Soft Shell Crab, Avocado, Sesame, Crawfish Salad</i>	\$105
NIGIRI	
Ebi /Tuna /Salmon	\$60
Hamachi	\$70
SASHIMI	
Yellow Fin Tuna	\$60
Scottish Salmon	\$60
Hamachi	\$70

## SL SPECIALITIES

THE BARBECUE HUT <i>Lamb, Chicken, Beef, Tuna, Fresh Local Fish</i>	\$154
OCTOPUS AND CHORIZO <b>GF</b> <i>Grilled Octopus, Gigante Bean Medley, Balsamic Tomato</i>	\$155
WAGYU BEEF BURGER <i>Charcoal Brioche Bun, Truffle Mayonnaise, Bacon, Aged Cheddar, Parmesan Fries</i>	\$125
BARBECUED BABY BACK RIBS <i>Ripped Potatoes, Buttered Haricot Vert</i>	\$130
CHICKEN MILANESE <i>Peppercorn Sauce, Rocket Parmesan Salad, Lemon and A Choice of Two Sides</i>	\$125
MADRAS LOBSTER CURRY <b>S</b> <i>Basmati Rice, Poppadums, Raita, Mango Chutney</i>	\$155
STIR-FRIED TOFU AND BOK CHOY <b>V</b> <i>Baby Corn, Long Beans, Scallion and Jasmine Rice</i>	\$90
WOK FRIED BEEF AND BROCCOLI <i>Steamed Jasmine Rice, Asian Salad</i>	\$120
NASI GORENG <i>Fried Rice, Egg, Prawn Cracker, Stir-Fry Sauce</i> <i>With Chicken / With Prawns</i>	\$75 \$100 /\$110

## 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*

Free Range Chicken Breast	\$110
Double Cut New Zealand Lamb Chops	\$150
14oz T-Bone Steak	\$190
8oz Black Angus Tenderloin	\$195
32oz Tomahawk Steak**	\$375
<i>**Please order 12 hours in advance</i>	

## FISH

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

Local Spiny Lobster Tail	\$185
Tuna Steak	\$115
Sea Bream	\$145
Baked Red Snapper	\$120

## SIDES

Organic Rocket Salad / Grilled Asparagus & Tomato	\$30
Minted Green Peas / Buttered Haricot Vert	
Wild Mushroom Fricassé	
Garlic Broccoli / French Fries	
Mashed Potatoes / Duck Fat Crispy Potatoes	

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

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