






TO BEGIN

Goat's Cheese Panna Cotta with Beetroot ^{GF}	95
<i>Selection of Marinated Beetroots, Port Jelly, Shimejii Mushrooms, Pickles, Gold Leaves</i>	
Home-made Braised Lamb Ravioli	105
<i>Crushed Butternut Squash, Mint, Yuzu, Seasonal Chips, Lamb Jus</i>	
Wild Caught Alaska King Crab & Granny Smith Green Apples ^{GF}	115
<i>Soya Jelly, Island Avocado Mousse, Cucumber, Pickled Ginger, Cilantro, Flying Fish Caviar</i>	
Arborio Rice Pea Squid Risotto ^{GF}	115
<i>Sautéed Calamari, Bottarga, Lime, Confit Tomatoes</i>	
Planked Canadian Jumbo Scallop ^{GF}	120
<i>Roasted Cauliflower Florets, Wild Mushrooms, Crispy Shallots, Truffle Dressing</i>	
Butternut Squash and Curry Soup ^{GF}	90
<i>Red Quinoa, Piquillo Peppers, Roasted Garlic Purée, Pumpkin Seeds</i>	
Bajan Free Range Poached Egg ^{GF}	90
<i>Locally Grown Asparagus, Peas, Crispy Shallots, Béarnaise Sauce, Truffle Dressing</i>	
Chilled Grilled Asparagus Salad ^{GF}	90
<i>Fine Beans, Avocados, Shaved Parmesan, Winter Black Truffle Dressing</i>	



FROM THE SEA

Miso Marinated Atlantic Black Cod	230
<i>Home-made Fettuccine, Sautéed Broccoli, French Beans, Parmesan Foam, Truffle Vinaigrette</i>	
Mediterranean Wild Sea Bass in Crazy Water 	200
<i>Isolana Potatoes, Cherry Tomatoes, Calamansi Olive, Caper Berries, Fish Broth</i>	
Pan Roasted Halibut	225
<i>Cous Cous, Pea Purée, Tempura Zucchini Flowers, Amalfi Lemon Zest, Bouillabaisse Sauce</i>	
Pan Seared King Prawns 	240
<i>Potatoes Gnocchi, Charcoal Asparagus, Shellfish Mayonnaise, Lobster and Brandy Sauce</i>	
Spicy Red Mullet Fillets  	200
<i>Sicilian Style Caponata, Courgette, Peppers, Parmesan Tuile, Pine Nut and Basil Pesto</i>	



FROM THE LAND

Sous Vide Cooked and then Pan Seared Pheasant Breast <i>Shallots and Herbs Stuffed, Cauliflower Gratin, Seared Cipollini, Pickled Beetroot, Raspberry, Chicken Jus</i>	210
Pan Seared Colorado Lamb Loin & 8-Hour Braised Lamb Shoulder <i>Coriander and Garlic Seasoning, Pepper Purée, Glazed Baby Carrots, Potato Boulangère, Lamb Jus</i>	230
8oz Prime Dry Aged Creek Stone Tenderloin <i>Wild Mushroom Mousse, Girolles, Organic Spinach, Potato Galette, Green Peppercorn Jus</i>	250
Truffle Chicken and Foie Gras Pie <i>Mashed Potatoes, Organic Mesclun Salad, Chicken Truffle Sauce</i>	250
8oz 'Oishii' Grade Japanese Wagyu Striploin ** <i>Crushed Butternut Squash, Steamed Seasonal Vegetables, Port Wine Jus</i>	465

Sides:

Selection of Steamed Baby Vegetables	30
Hand Cut Local Farm Sweet Potato Fries	30
Minted Green Peas	30
Wilted Baby Spinach and Garlic	30
Potato Boulangère, Pissaladière	30




Contains Nuts Gluten Free 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 GARDEN

Home-made Walnut and Parmesan Tortellini 	165
<i>Jerusalem Artichoke, Organic Spinach, Sautéed Wild Mushrooms, Vermouth and Butter Sauce</i>	
Fondant Potato Gnocchi	165
<i>Red Pepper Stew, Aubergine, Zucchini, Stracciatella Cheese, Basil</i>	
Arborio Rice Pea Risotto 	165
<i>Peas, Lime, Dehydrated Cherry Tomatoes</i>	
Homemade Linguine Pasta	165
<i>Fricassée of Wild Mushrooms, Braised Artichoke, Mushroom Velouté</i>	
Traditional Ratatouille Sautéed 	165
<i>Selection of Mediterranean Vegetables with Herb Tomato Coulis Emulsion</i>	



 Contains Nuts  Gluten Free  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)