

Menu

Amuse

Creole Salt Fish Croquette

Charred Curry Pineapple Relish



Spiced Torched Pineapple & Tuna Carpaccio \$16

Cucumber Ribbons, Freshly Picked Herbs, Cherry Tomatoes
Ginger Soy Dressing



Chilled Pineapple & Fennel Soup \$12

Cured Shrimp or Coffee & Local Honey Pulled Chicken



Oatmeal Crusted Wahoo Loin \$30

Roasted Cauliflower Puree, Compressed Spinach
Fermented Pineapple & Lobster Butter



Bacon Wrapped Pork Tenderloin \$32

Jerk Mashed Plantain, House Vegetables, Cumin Demi Glace



Smoked Chocolate & Pineapple Ravioli \$10

Pistachio Crumble, Spiced Citrus Coulis, Cream Cheese Ice Cream

Executive Chef – Halva Browne

24% tax and service charge will be added to your bill

