



SEA SALT

A small graphic of a salt shaker tilted to the right, with a stream of salt falling from its opening onto a small pile of salt on the surface below. The shaker is a simple, cylindrical container with a perforated top.

RAW

	USD/BZD
BEEF CARPACCIO Garden greens, nuts, white balsamic dressing	15 / 30
THIS IS NOT A CEVICHE Roasted Hearts of palm, artichokes, mushrooms, tiger's milk	14 / 28
LIONFISH TIRADITO Pineapple aguachile, apple, red fruits	23 / 46
CARPASSION Salmon crudo, miso and fruits relish	15 / 30
TUNA TARTAR Tuna, mustard dressing, avocado	18 / 36
QUEEN SNAPPER CEVICHE Black recado, radish cream, pickled cucumber	16 / 32

APPETIZER

	USD/BZD
FETA CHEESE AND TOMATO BRUSCHETTAS Sour dough bread, pesto, balsamic glaze	13 / 26
GRILLED OCTOPUS TOSTADA Refried beans, tomatoes, onions, coriander aioli	15 / 30
SALMON CAKES Coconut tartar sauce, mango relish, chipotle dressing	16 / 32
SUN DRIED TOMATO CREAM SOUP Shrimp, goat cheese, burnt leeks oil	13 / 26

GREENS

	USD/BZD
230 GREEK SALAD	15 / 30
Tomato, cucumber, onions, feta cheese, olives	

THE GREENHOUSE	14 / 28
Garden greens, pecans, dehydrated strawberries, goat cheese, Merlot vinaigrette	

PASTA & RICE

	USD/BZD
FETTUCINNE ARRABIATA	20 / 40
Tomato sauce, cream, pepperoncini, olives, ricotta cheese	

OXTAIL RAVIOLI	26 / 56
Alfredo cream sauce, braised oxtail juice	

SHRIMP AND ASPARAGUS RISOTTO	25 / 50
Parmesan cheese, basil	

MUSHROOMS RISOTTO	26 / 52
Black truffle, Parmesan cheese	

MAINS

	USD/BZD
GROUPEL WITH SHRIMP "BOLOGNAISE"	29 / 58
Plantain, parmesan beurre blanc sauce, basil infused olive oil	

CHICKEN BREAST	21 / 42
Rosemary infused, grilled corn esquites	

DUCK MAGRET	34 / 68
Roasted apples, Malbec and berries sauce	

RACK OF LAMB	38 / 76
Herb crusted, charred eggplant	

SHORT RIB	35 / 70
Braised, orange infused carrot puree	

SELECT CUTS

	USD/BZD
BEEF TENDERLOIN	34 / 68
Butter seared	
RIB EYE STEAK	60 / 120
Butter seared	
Surcharge of 20 / 40 for All Inclusive	
TOMAHAWK STEAK	45 / 90
Butter seared	
Surcharge of 20 / 40 for All Inclusive	
LONG BONE PORK CHOP	26 / 52
Bourbon butter	

SIDES

	USD/BZD
GRILLED ASPARAGUS	8 / 16
CRISPY BRUSSELS SPROUTS	8 / 16
RUSTIC MASHED POTATOES	6 / 12
MAC AND CHEESE	6 / 12
ORANGE INFUSED CARROT PUREE	6 / 12
PARMESAN TRUFFLE FRIES	6 / 12
ROASTED BONE MARROW	10 / 20

GF: Gluten Free | V: Vegetarian Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are listed in both USD and BZD. The prices do not include a 10% service charge and 12.5% GST.