



LUNCH MENU

SMALL BITES

FRESHLY BAKED FOCACCIA DF V

Rosemary & Rock Salt

US\$6

ITALAIN OLIVES DF GF VE

Local Thyme, Garlic and Olive Oil

US\$8

STARTERS

VEGETABLE SPRING ROLL DF VE

Sweet Chili Sauce

US\$12

CHICKPEA HUMMUS DF GF VE

Cajun Vegetable Crisps

US\$13

WAHOO SASHIMI DF

White Radish, Edamame, Lemon Ponzu

US\$18

YELLOW FIN-TUNA TARTARE DF

Sesame, Ginger, Soy Miso Dressing

US\$18

SALADS

BABY ROMAINE CAESAR

White Anchovies, Parmesan, Sour Dough Croutons

US\$19

NICOISE SALAD DF GF V

Sweet local Baby Leaf, Egg, Capers, House Dressing

US\$19

BUFFALO MOZZARELLA GF V

Rocket, Semi Dried Tomato, Basil Pesto, Black Olive

US\$20

ADD Grilled Fresh Catch US\$8 Grilled Chicken US\$7

ALL PRICES ARE IN USD – 17% ABST IS INCLUDED – 10% SERVICE CHARGE WILL BE ADDED

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian **VE** - Vegan



LUNCH MENU

STONE BAKED PIZZAS

TOMATO & MOZZARELLA V **US\$22**
Fresh Basil Pesto

PEPPERONI **US\$24**
Mozzarella Cheese, Rocket, Jalapeno

SHRIMP & CALAMARI **US\$26**
Chili, Aged Parmesan, Red Pepper

MAINS

PENNE ARRABBIATA VE **US\$22**
Tomatoes, chili Flake, Aged Parmesan

FRIED CHICKEN DRUMETTES DF **US\$24**
Green Papaya Salad, Thai Siracha Lime Sauce, Fried Plantain

BLACKEN FISH TACOS DF GF **US\$24**
Tortilla, Avocado, Guacamole, Lime, Jalapeno

CHICKEN QUESADILLAS **US\$26**
Salsa Fresca, Cheese, Black Beans, Fries

WT ANGUS BEEF BURGER **US\$26**
Burnt Tomato, Mozzarella, Smoked Bacon, Onion Jam, Fries

CREOLE CHICKEN BREAST DF **US\$28**
Cajan Sauce, Sauté Potatoes, Spinach, Pepper Salsa

LOCAL CLAMS VONGOLE **US\$28**
Squid Ink Linguini, White Wine, Herbs, Preserved Lemon

CATCH OF THE DAY DF GF **US\$30**
Zucchini, Green Beans, Rocket, Basil Pesto, Toasted Seeds

DRY-AGED STEAK **US\$45**
8oz Sirloin OR Chef's Select Cut Of The Day
Garlic Green Beans, Fries, Bearnaise Sauce

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LUNCH MENU

SIDES

LOCAL MIXED GREEN SALAD DF GF VE

Sweet local Baby Leaf, Dressing

US\$7

FRENCH FRIES GF V

Truffle & Parmesan Mayonnaise

US\$8

MAC N CHEESE V

Aged Cheddar & Parmesan

US\$14

DESSERTS

ICE CREAM & SORBETS (Waffle Cone or Bowl) V

Your server will be happy to share today's selection

US\$5 PER SCOOP

CRÈME BRÛLÉE GF V

Fresh Passionfruit

US\$12

COCONUT PANNA COTTA DF GF VE

Sliced Pineapple, Basil

US\$12

CHOCOLATE FONDONT V

Toffee Popcorn, Caramel Ice-Cream

US\$15

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DINNER MENU

STARTERS

CARROT FALAFEL GF DF VE

US\$17

Spiced Hummus, Pickled Carrots, Pomegranate, Sumac

BUFFALO MOZZARELLA V

US\$23

Salt Baked Beetroot, Rocket, Lemon & Balsamic Dressing

CHICKEN LIVER PARFAIT

US\$23

Mango & Tamarind Chutney, Toasted Sour Dough

SEARED SESAME YELLOW-FIN TUNA DF

US\$25

Avocado, Nori & Edamame Salad, Lemon Ponzu

SOUPS

SWEETPOTATO & COCONUT SOUP GF DF VE

US\$16

Toasted Coconut & Coriander

ANTIGUAN SEAFOOD BOUILLABASE DF

US\$25

Shrimp, Calamari, Clam, Saffron Aioli, Crouton

PASTA & RICE

PUMPKIN & SAGE RISOTTO GF V

Sm US\$18 Lg US\$30

Baby Spinach, Roasted Squash, Parmesan, Sage

SHRIMP TORTELLINI

Sm US\$20 Lg US\$40

Creole Shrimp Bisque, Roasted Pepper

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DINNER MENU

MAINS

MISO BAKED AUBERGINE GF DF VE **US\$26**
Roasted Pepper Dressing, Crispy Okra & Tofu

BRAISED KOREAN PORK RIBS DF **US\$28**
Boneless Ribs, Red Chili, Chinese Cabbage, Sesame

FRESH DAILY CATCH **US\$30**
Local Caught Line Fish

PAN FRIED MAHI DF **US\$32**
Calamari, Zucchini Ribbons, Grilled Sweetcorn Salsa

CARIBBEAN COCOCUT CURRY
Mild Heat, Chapati, Wild Rice, Mixed Pickles

CHICKEN **US\$30**

SHRIMP **US\$35**

DRY-AGED 8oz SIRLOIN STEAK GF **US\$45**
Pumpkin Puree, Wild Garlic mushrooms, Smoked Chimichurri
Or Chefs Select Cut of the Day

GRILLED DEEP-WATER PRAWNS
Seafood Mac n Cheese, Miso Garlic Butter, Roasted Lemon

3 PRAWNS **US\$35**

6 PRAWNS **US\$70**

SURF & TURF **US\$100**
3 Whole Prawns, Tenderloin, Sweet Potato Fries, Broccolini, Salad

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DINNER MENU

SIDES

LOCAL GREEN SALAD DF GF VE

Sweet local Baby Leaf, Dressing

US\$7

STEAMED WILD RICE DF GF VE

Scallions, Coriander

US\$7

FRENCH FRIES GF V

Truffle & Parmesan Mayonnaise

US\$8

WILTED GREENS DF GF VE

Toasted Sesame

US\$8

MAC N CHEESE V

Aged Cheddar & Parmesan

US\$14

DESSERTS

ICE CREAM & SORBETS V GF

US\$5

CHEESECAKE V

Mango Jam, Mango Sorbet

US\$12

COCONUT PANNA COTTA VE

Sliced Pineapple, Basil

US\$12

CHOCOLATE FONDONT V

Toffee Popcorn, Caramel Ice-Cream

US\$14

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