

Appetizers

Soup of the Day \$30

Check with your waiter or waitress

Norwegian Salmon Crudo \$56

Salmon Roe, Jalapeno, Avocado, Cucumber, Herb Oil, Fish Cracker

Beef Tataki \$52

Seaweed Salad, Ponzu

Beetroot & Tomato Salad \$42

Pickled Beetroot, Cherry Tomatoes, Herb Crusted Goat Cheese Balls, Red Onion, Sherry Reduction

Crab Salad \$50

Dressed Lump Crab, Grapefruit & Orange Segments, Marinated Cherry Tomatoes, Romaine, Celery Ribbon, Crisp Prosciutto

New Zealand Lamb Croquettes \$48

Slow Roasted New Zealand Lamb Leg, Mash Yellow Spilt Peas, Honey Garlic & Tamarind Ferment, Cucumber Gremolata

Coconut Shrimp \$52

Wakame Salad, Thai Sweet Chili Sauce

Calamari Fritti \$44

Cajun Spice Corn Meal, Milk Battered Crispy Squid, served with fresh Aioli & Tomato Salsa

Caesar \$38

Romaine Hearts, Parmesan Reggiano, Bacon, Tortilla Croutons, Anchovies and Lemon Dressing

Add Chicken \$22, Fish \$24 or Shrimp \$26

Extra Sides

French Fries \$18

Sweet Potato Fries \$22

Truffle Fries \$22

Green Salad \$20

Thai Slaw \$20

Fresh Greens From The Wok \$20

Entrées

Seared Tuna Crusted with Furikake \$70

Claypot Noodle & Market Vegetables Salad, Coconut Thai Dressing, Wasabi & Avocado Cream

Steam Barracuda \$68

Jeera Scented Yam Croquette, Wilted Greens, Coconut Chutney, Butternut Squash Velouté

Blackend Jewel of the Day \$75

Green Pea Risotto, Broccoli, Oven Died Tomatoes, Basil Pesto, Parmesan Reggiano, Lemon Zest

Pan Seared Scallops \$84

Calamari, Polenta, Roasted Leeks, Salsa Verde

Seafood Linguine \$90

Sauté Prawns, Spiny Lobster, Calamari, Fresh Fish, Black Mussels, Prawn & Lobster Bisque, Saffron & Lemon Butter

Tikka Masala \$50

FLocal Fruit Chutney, Raiti, Steam Basmati Rice, Dhalpuri Roti

Add Chicken \$22, Fish \$24 or Shrimp \$26

Pan Seared Free Range Chicken Breast \$65

Chicken Leg Bon Bon, Sweet Potato Puree, Confit Carrots, Suate Asparagus, Roasted Garlic Chicken Jus

Grilled Pork Loin Served with Scotch Bonnet & Bell Pepper Sambal \$70

Sweet Potato Gratin, Roasted Butternut Squash, Broccoli, Red Wine JusJus

Carrot Coated Best End of Lamb \$95

Cassava Culurgiones, Mint Scented Green Pea Puree, Lamb Jus

12oz Angus Ribeye \$110

Truffle Pomme Puree, Sauté Asparagus, Madeira & Green Peppercorn Sauce

Angus Beef Cheese-Burger \$55

Flame grilled 8oz Steak Burger, XO rum BBQ Sauce, served with Caramelized Red Onions, Gouda Cheese, Aioli, Bacon, Lettuce, Tomato & Pickles, served in our Toasted Brioche Bun
***Served with Steak Chips or Green Salad**