



## STARTERS

### **Babonneau Creamy Mushroom Soup - \$8**

A delicacy created with passion of simply farm mushrooms, roasted garlic and truffle oil

### **Traditional Crab Cake - \$18**

Seasoned Crab meat pan-fried and served with a Cajun remoulade and paired with a passion fruit coleslaw.

### **Petit Piton Grilled Octopus - \$14**

A wonderful presentation of grilled octopus, saffron poached potato pepper jam, frisee and toasted almonds.

### **Gros Is Let Tuna Tartare - \$14**

Diced Ahi Tuna seasoned with Citrus and Soy sauce, accompanied with capers, avocado cream and a toasted baguette

### **Beef Tartare - \$16**

Seasoned tender diced beef tenderloin marinated to perfection with minced shallot, pickle mustard seed served with Rye bread coins.

## SALADS

### **Ripe Castries Central Market Tomato -\$12**

Neatly stacked market tomato with buffalo mozzarella, sweet basil topped with balsamic glaze.

### **Traditional Caesar Salad - \$14**

Chopped Crisp Romaine Lettuce with white anchovy, aged parmesan, brioche croutons and drizzle with a zesty lemon dressing.

### **Quinoa & Beetroot Salad - \$14**

citrus segments, arugula, feta cheese, scallion dressing.

### **Sweet Potato & Corn Salad- \$14**

Crisp green beans, romaine hearts, sunflower seeds, greek yogurt coconut dressing

## MAIN COURSES

### **Pacific Tuna – \$30**

Seared and served with warm ginger and cabbage soy mushrooms on a bed of sesame rice.

### **U10 Shrimp – \$28**

Grilled jumbo prawns, plantain mofongo, Wilted greens, Cajun remoulade.

### **Native Pan Seared Chicken Breast – \$28**

Seared and deliciously prepared, served on cheddar polenta with white wine poached buttered mushrooms.

### **Grilled Lamb Chops - \$30**

Tender rack of lamb paired with Israeli cous-cous, smoked tomato ratatouille and rum jus.

### **Braised Veal Osso Bucco and Grilled Jumbo Prawn (Seasonal) – \$28**

A combination of Braised Osso Bucco and grilled Jumbo prawn served with potato puree, buttered corn, caramelized onion and finished with romesco sauce.

*Prices exclude 10% V.A.T. & 10% Service Charge*

*Prices are quoted in United States Dollar | Eastern Caribbean exchange rate of 2.6*



## WOOD FIRE GRILLED MEATS AND SAUCES

10 oz Pork Loin \$26

8 oz Beef Tenderloin \$30

12 oz New York Strip \$ 38

CAB Ribeye Steak \$ 40

Bearnaise Sauce

Green Peppercorn Sauce

Rum Jus

Cocoa Ginger Sauce

## SIDE DISHES

Roasted Garlic Potato puree - \$7

Grilled Asparagus- \$7

Hot buttered corn - \$7

Grilled Tomato - \$7

Mac and Cheese - \$7

## DESSERT

**Banana Tart Tatin-\$8**

Caramelized Banana, Puff Pastry, Rum Raisin Ice Cream

**Coconut Pana Cotta - \$8**

Mango Jam, Passionfruit Gele, Toffee Crunch

**Dark Chocolate Mousse-- \$12**

Caramel Ice Cream, Chocolate fudge Sponge, Caramelized Cashew

**Red Velvet Cake- \$8**

Cream Cheese Icing, Vanilla Bean Ice Cream

**Key Lime Cheesecake--\$12**

Coconut Sorbet, Ginger Chiffon Sponge

**Assorted Local Ice Cream & Sorbets--\$8**

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