

# Appetizers

Vegetable Frites **VG** \$14USD/37.80xcd  
TEMPURA, ZUCCHINI, ASPARAGUS, CARROT, BEETROOT KETCHUP

Chicken and Bacon Vol-au-vent **P** \$16usd/43.20xcd  
ASSORTED VEGETABLES, CREAMY SAUCE

Lamb Koftas \$20usd/54.00xcd  
LAMB SKEWERS, TZATZIKI, ARUGULA

Guinness Braised Short Ribs \$22usd/59.40xcd  
TEXTURES OF CARROT, MUSHROOM, TRUFFLE, CHOCOLATE CRUMB

Citrus Cured Salmon \$18usd/48.60xcd  
ORANGE SEGMENTS, SRIRACHA CREAM, AVOCADO PUREE  
CRISPY NORI CIGAR, KELUGA CAVIAR

Buttery Snow Crab Legs \$25usd/67.50xcd  
OLD BAY SEASONING, PARSLEY, GARLIC

Oven Baked Oysters \$27usd/72.90xcd  
SPINACH AND CREAM CHEESE, SWEET HERBS, WHITE WINE INFLUENCES

# Soups

Carrot, Pumpkin and Leek Soup **VG** \$12usd/32.40xcd  
INFUSED CARAWAY SPICE, COCONUT MILK

Prawn and Lobster Bisque \$16usd/43.20xcd  
RICH SAVORY BROTH, AROMATICS, BRANDY, FRESH HERBS, KALE CRACKERS

PLEASE INDICATE TO YOUR SERVER ANY DIETARY RESTRICTIONS AND ALLERGIES  
**VG**-VEGAN, **V**-VEGETARIAN, **GF**-GLUTEN FREE **N**-NUTS, **P**-CONTAIN PORK  
SUBJECTED TO 10% SERVICE CHARGE 10% VAT AND 2% IEF  
CONSUMING RAW OR UNDERCOOKED MEAT,POULTRY, SHELLFISH, EGGS  
MAY INCREASE RISK OF FOODBORNE ILLNESS

## Salads

Waldorf Salad \$16usd/43.20xcd **VG,GF,N**

MIX GREENS, APPLE, CELERY, GRAPES, VEGAN CHEESE  
SALTED WALNUTS, CIRTUS PLANT BASE MAYO

Caesar Salad \$15usd/40.50xcd

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, CEASAR DRESSING  
ADD CHICKEN \$6, FISH \$10, SHRIMP \$12, STEAK \$15

## Vegan Corner

Chilli Crunch Cauliflower \$24usd/64.80xcd

CHILI PEPPERS, SWEET SOY SAUCE, WHITE RICE, ROCKETS, EUROPEAN PEAR

Pasta Pomodora \$21usd/56.70xcd

SPAGHETTI PASTA, MUSHROOM DUXELLES, FRIED EGGPLANT, PARMESAN CHEESE,  
BITTER ONIONS

Lettuce Wrap \$16usd/43.20xcd

TERIYAKI CHICKPEAS, PEPPERS, ONION, MANGO CUBES, LEMON MAYO

## Seafood

Blackened Mahi Mahi or Salmon \$36usd/97.20xcd

LEMON AND CAPERS AIOLI

Shrimp Scampi \$38usd/102.60xcd

GARLIC BUTTER SAUCE, HERBS, RED PEPPER FLAKES

Oven Baked Lobster Tail \$48usd/129.60xcd

GARLIC BUTTER SAUCE OR CREAM SAUCE

Seafood Bouillabaisse \$45usd/121.50xcd

SHRIMP, FISH, MUSSELS, CALAMARI, ½ LOBSTER TAIL

**Choose any 2 sides with Seafood Entree**

PLEASE INDICATE TO YOUR SERVER ANY DIETARY RESTRICTIONS AND ALLERGIES

**VG**-VEGAN, **V**-VEGETARIAN, **GF**-GLUTEN FREE **N**-NUTS, **P**-CONTAIN PORK

SUBJECTED TO 10% SERVICE CHARGE 10% VAT AND 2% IEF

CONSUMING RAW OR UNDERCOOKED MEAT,POULTRY,SHELLFISH,EGGS

MAY INCREASE RISK OF FOODBORNE ILLNESS



### Steak Frites 10oz \$49usd/132.30xcd

RIBEYE STEAK, FRENCH FRIES, HORSERADISH CREAM, GARDEN SALAD

### Steak + Sushi \$48usd/129.60xcd

TENDERLOIN STEAK 4OZ

CALIFORNIA ROLL; CRAB, AVOCADO, CUCUMBER, SPICY MAYO, UNAGI, SOY SAUCE

### Peppercorn Steak 10oz \$52usd/140.40xcd

RIBEYE STEAK, MASHED POTATO, CEASAR DRESSED BROCCOLI

PINK PEPPERCORN SAUCE

### Reef n Beef \$54usd/145.80xcd

TENDERLOIN STEAK 4OZ, LOBSTER TAIL, CREAMY POTATO,

CEASAR DRESSED BROCCOLI, DEMI-GLACE

**RARE**

**MEDIUM-RARE**

**MEDIUM**

**MEDIUM-WELL**

**WELL DONE**

RED  
CENTER

WARM RED  
CENTER

WARM PINK  
CENTER

FAINT PINK  
CENTER

COOKED  
THROUGHOUT

## THE LAND

### Marinated Pork Chops \$33usd/89.10xcd

DIJON CREAM SAUCE

### Dry Rub Rack of Lamb \$54usd/145.80xcd

TAMARIND N GINGER REDUCTION

### Bourbon Glazed Chicken Breast \$30usd/81.00xcd

DIJON CREAM SAUCE

### Mix Platter \$75usd/202.50xcd

STEAK 4OZ, CHICKEN BREAST 1PC, PORK CHOPS 1PC

DEMI-GLACE, DIJON CREAM SAUCE

**TO SHARE**

**ALL ENTRÉE MEATS ARE SERVED WITH 2 SIDES OF YOUR CHOICE**

\*RICE AND PEAS\* \*HOMEMADE MASHED POTATO\*

\*MUSHROOM BOURGUIGNON\* \*CEASAR DRESSED BROCCOLI\*

\*FRENCH OR SWEET POTATO FRIES\* \*HONEY GLAZED CARROTS\*

PLEASE INDICATE TO YOUR SERVER ANY DIETARY RESTRICTIONS AND ALLERGIES

**VG-VEGAN, V-VEGETARIAN, GF-GLUTEN FREE N-NUTS, P-CONTAIN PORK**

**Consuming raw or undercooked meat, poultry, shellfish, eggs**

**may increase risk of foodborne illness**

# Pasta

## Pasta Pomodoro \$21usd/56.7xcd

SPAGHETTI PASTA, MUSHROOM DUXELLES, FRIED EGGPLANT,  
PARMESAN CHEESE, BITTER ONIONS

## Alfredo Pasta

PENNE PASTA, ROBUST HERBS  
CHICKEN \$24USD/64.80XCD FISH \$26USDXCD/70.2XCD  
SEAFOOD \$32USD/86.40XCD

## Ricotta Ravioli with Cajun Salmon \$34usd/91.80xcd

BECHAMEL SAUCE

## Green Goddess Gnocchi N \$30usd/81.00xcd

SWEET PEAS, NUTS, ASPARAGUS, LEMON ZEST, PESTO, RICOTTA CHEESE

# Dessert

## Guinness and Dark Chocolate Crème Brûlée GF

\$15usd/40.50xcd

TORCHED SUGAR, DEHYDRATED ORANGE, FRESH BERRIES

## Matcha Mousse GF \$15usd/40.50xcd

MATCHA INFUSED WHIPPED CREAM, PASSIONFRUIT GEL,  
FRESH BERRIES

## Date n Banana Cream Cake \$14usd/37.80xcd

SALTED PECAN, COCONUT INFUSED WITH VANILLA, BERRIES

## Selection of Ice Cream and Sorbet

\$8usd/21.60xcd

PLEASE INDICATE TO YOUR SERVER ANY DIETARY RESTRICTIONS AND ALLERGIES  
VG-VEGAN, V-VEGETARIAN, GF-GLUTEN FREE N-NUTS, P-CONTAIN PORK  
SUBJECTED TO 10% SERVICE CHARGE 10% VAT AND 2% IEF  
CONSUMING RAW OR UNDERCOOKED MEAT,POULTRY, SHELLFISH, EGGS  
MAY INCREASE RISK OF FOODBORNE ILLNESS