

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 FOOBORNE 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

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STEAKS

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

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**Consuming raw or undercooked meat,poultry,shellfish,eggs
may increase risk of fooborne 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 \$26USD/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 Brulee 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

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