

Palm

T E R R A C E

Commence

Charcoal Grilled Prawns 53

Christophine & Mango Salad | Scotch Bonnet Salsa Verde | Coriander

Confit Pumpkin & Ricotta Agnolotti 43

Madera Thyme Nage | Pumpkin Seed Pistou | Aged Manchego

CAB Beef Carpaccio 52

Truffle Vinaigrette | Watercress | Blue Cheese Fritters | House Made Sea Salt

Prawn Chowder 36

Roasted Corn | House Smoked Bacon Chip | Prawn Sausage | Chive

Confit Berkshire Pork Belly 44

Gala Apple & Jicama Salad | Chili Pickled Grapes | Caramelized Honey

Harissa Grilled Octopus 52

Cucumber Carpaccio | Papaya & Scotch Bonnet Salsa | Passion Fruit Dressing

Garden

48 Crispy “Buffalo de Latte”

Roasted Tomato Salad | Basil Olive Oil | 50 year old Solera Balsamic

39 Goat Cheese + Onion Tarte Tatin

Arugula | Mustard and Bacon Vinaigrette | Sauce Soubise | Tomato Concasse

36 Boston Bibb Salad

Strawberry Variations | Herb Marinated Feta | Pine Nut Crunch | Balsamic Crema | Preserved Radish

WOOD FIRE GRILL

Celebrate live-fired meats & local fish expertly prepared in our Josper Oven

*All our Beef is Hand Selected Certified Angus Beef, Garnished with Onion Frits |
| Choice of, Sauce Bordelaise/Béarnaise/Chimichurri/Truffle Butter*

Aged 10 Oz CAB Striploin 115

Aged 12 Oz CAB Ribeye 125

Aged 6 Oz CAB Filet 130

Roasted Garlic & Herb Crusted Rack of Lamb 130

Olive Oil Poached New Potato's | Parisian Zucchini | Seeded Mustard Jus

Chicken Duo 88

Confit Leg | Grilled Truffle Breast | Roasted Pumpkin Puree | Crisp Potato Terrine | Thyme Jus

Slow Smoked CAB Beef Short Rib 93

Buttermilk Pomme Puree | Braised Fine Beans | Roasted Garlic | Bordelaise

115 Whole Grilled Sea Bass

Fennel & Mango Salad | Lemon Powder | Chimichurri

72 Chefs Catch

Local | Seasonal | Sustainable

89 Charcoal Roasted Scottish Salmon

Salmon Caviar | Tonka Bean Cream | Sweet Potato Fondant

Accompaniment

Hand Cut French Fries 19

Black Truffle Crème Fraîche

Roasted Local Vegetables 16

RPV Honey

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RPV Honey

Grilled Asparagus 24

Mustard & Bacon Vinaigrette

Buttermilk Pomme Puree 20

Truffle Butter

Charcoal Roasted Rainbow Carrots 21

Local Sugar Cane Molasses

Truffle Mac & Cheese 23

Prices are in Barbados dollars, inclusive of applicable VAT. A 2.5% Government Product Levy & 10% service charge will be added to your bill.
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies