



GETTING STARTED

Local Tuna Carpaccio 43

Water Cress | Avocado Crema | House Pickled Chilies | Citrus Ginger Powder | Scallions

Salt Fish & Breadfruit Croquettes 32

Tamarind Aioli | Green Papaya & Almond Salad | Lime

Jumbo Crab Cake 54

Coconut Curry Emulsion | Smoked Chili Oil | Local Fruit Salsa

Chef's Daily Soup Creation 29

Ever Changing

Lobster Tagliatelle

Appetizer 59 / Entrée 91

Caribbean Lobster | Fennel Lobster Cream | Blistered Cherry Tomatoes | Green Peas

Wild Mushroom Flat Bread 47

House Made Ricotta Salata | Truffle Creme Fraiche | Arugula | Parsley Oil

FRESH FROM THE GARDEN

Roasted Beet & Heirloom Carrot Salad 39

Water Cress | House Made Ricotta Salata | Puffed Rice | Pickled Pear | Sorrel Sour Vinaigrette

RPV Caesar Salad 45

Torn Bread Garlic Crouton | Shaved Grana Padano | Smoked Bacon | Lemon Roasted Garlic Dressing | Preserved Tomato

Local Tomato & Buffalo Mozzarella 45

Arugula | "Buffalo De Latte" | Balsamic Creama | Pesto | EVOO | House Made Sea Salt

MAIN EVENT

Daily Local Catch 62

Blackened or Grilled | Local | Seasonal | Inspired

Grilled Scottish Salmon 65

Mustard & Tarragon Crushed New Potatoes | Fine Beans | Pickled Tomato | Citrus Hollandaise

Grilled CAB Hanger Steak 98

Charred Asparagus | Hand Cut Sweet Potato Fries | Black Truffle Bearnaise

Chicken Paillard 67

Wild Rocket | Shaved Manchiago | Cherry Tomatoes | Lemon & Herb Marinated Chicken Breast | Sherry Vinaigrette

Cauliflower Steak 53

Caper Brown Butter | Organic Red Quinoa | Raisins | Hazelnuts | Pumpkin Puree

Red Thai Vegetable Curry 54

Scented Basmati Rice | Garden Vegetables | Local Fruit Salsa | Coriander | Crispy Rice Noodles

Add Chicken 22 or Prawns 22 or Fried Tofu 18

SIDES

Hand Cut Sweet Potato Fries 17

House Made Sea Salt

Grilled Asparagus 24

Sherry Vinaigrette

Roasted Broccoli & Cauliflower 24

Grana Padano | Confit Garlic

Green Papaya Salad 17

Coriander Dressing | Ground Almonds

Scented Basmati Rice 16

PIZZA

Classic Margherita 44

Fresh Mozzarella | Local Cherry Tomato | Basil from Our Garden | Classic Tomato Sauce | EVOO

Chef Jenelle's Pizza "Firma" 51

Crumbled Goat Cheese | Sopressata | Arugula | Classic Tomato Sauce | EVOO

The Mediterranean 46

Roasted Peppers | Marinated Olives | Fresh Tomato | Caramelized Onions | Feta | Classic Tomato Sauce | EVOO

Sea Food Bianca 56

White Sauce | Shrimp | Mozzarella | Squid | Lobster | Arugula | EVOO

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.