

The Beginnings

- Crisp Golden Skinned Pork Belly** 14
 Corn Pineapple Relish, Sorrel Chutney
- Cayman Cracked Conch** 13
 Shaved Fennel, Julienned Green Apple, Micro Greens, Citrus Coulis
- Roasted Bone Marrow** 14
 Dijon Aioli, Bacon Jam, Toast Points
- Duo of Crab** 23
 Hot Crab Cake and Chilled King Crab Legs, Arugula,
 Pineapple Flower, Crab Sauce

La Soupe

- Crawfish Bisque** 14
 Prawn Acras, Corn, Mustard Cream
- Osetra Soup of the Day** 10
 Fresh Daily

Farmers Green

- Escarole Salad** 14
 Pomegranate, Bosc Pear, Crisp Yucca, Manchego Cheese,
 Pancetta and Lemon Thyme Vinaigrette
- Baby Leaf Salad** 10
 Moro Orange, Lotus Root, Cipollini Onions, Caramelized Baby Beetroot,
 Cilantro-Walnut Dressing
- Table Side Caesar Salad** 12
 Baby Romaine, Boquerones, Freshly Grated Parmegiano Reggiano,
 Garlic Croutons, Cooked Farm Eggs



Raw Pleasures

Carpaccio of Snapper	14
Blood Orange, Lemon, Verjus Coconut Oil, Pink Rock Salt	
Tuna Tartare	16
Papaya, Oriental Cucumber, Avocado, Scotch Bonnet Powder, Sesame Wafer, Soy Dressing	
Ceviche	Market Price
Evening Special	



From the Deep

Fillet of Yellowtail Snapper	36
Crab Stuffed, Sautéed Callaloo, Seafood Beurre Blanc	
Jumbo Tiger Shrimp	54
Split and Grilled, Garlic Butter Sauce, Mini Greens	
Seared Coffee Crusted Yellowfin Tuna	35
Wasabi Mash, Edamame Snow Peas, Roasted Red Pepper Sauce	
Caribbean Hogfish	32
Crispy Skin Fillet, Cayman White Yam, Caribbean Steamed Fish Sauce	
Osetra Bay Lobster (Baked)	48
Collops of Lobster, Island Spices, Onions, Tomatoes, Brioche and Herb Crust	
Penne Pasta with Baby Shrimp	30
Freshly Tossed, Arugula Basil Pesto, Heirloom Tomatoes, Ricotta and Parmigiano-Reggiano	

Carne

Grilled Minted Lamb Chops	40
Green Pea Mashed Potatoes, Baby Bok Choy, Pan Jus, Guava Pepper Jelly	
Filet Mignon 8oz	44
Sautéed Onions and Mushrooms, Haricots Verts, Pont Neuf Potatoes	
Stoshus Chicken	30
Boned and Roasted, Sweet Potato Stuffing, Baby Vegetables, Wild Orange Sauce	
USDA Prime Rib Eye 16oz	48
Dry Aged, Watercress Slaw, Pont Neuf Potatoes, Truffle Oil	

Sides

Steamed Asparagus	6
Steamed Broccoli	6
Sautéed Mushrooms	6
Sautéed Onions	6
Sautéed Garlic Spinach	6
Mashed Potatoes	6
Pont Neuf Potatoes	6
Side Salad	6

 **Caviar**

From The Caspian to the Caribbean served with Iced Vodka

Amber Osetra 1.0oz	250
Russian Osetra Sturgeon Medium Pearls, Karat Olive Color, Lightly Salty, Smooth, Rich & Nutty	
Siberian Osetra 1oz	250
France, Aqua farmed, Baeri Sturgeon Medium Pearls, Grey Goldish Brown, Lingering Zest	
Imperial Osetra 1oz	275
Russian Osetra Sturgeon Large Pearls, Golden Color, Lightly Salty, Creamy & Nutty	
River Beluga 1oz	300
Russain Kaluga Sturgeon , Amur River Firm Large Pearls, Dark Grey, Buttery, Smooth & Subtle	

 **Finale**

Pistachio Soufflé	15
Roasted Banana, Chocolate Ice-Cream	
Baked Alaska Flambé	14
Vanilla Ice-Cream, Berry Compote, Sponge Cake, Meringue	
Local Coconut Cheesecake	10
Pineapple Gel, Compressed Pineapple	
Dark Chocolate Marquise	12
Vanilla Bean Chantilly, Mango Salsa, Honeycomb, Raspberry Gel, White Chocolate	
Artisan Cheese Board	12
Homemade Chutney, Fresh Fruits, Toasted Nuts, Crackers	
Ice-Cream or Sorbet	8
Daily Flavours	



Children's Menu

Breaded Chicken Strips Honey Mustard Sauce, French Fries or Salad	12
Panko Crusted Fish Fingers Sweet & Sour Sauce, French Fries or Salad	14
Petit Beef Filet, 4 oz Tenderloin French Fries or Salad	22
Homemade Mac & Cheese Double Creamy Cheese Sauce	12
Penne Pasta Marinara Tomatoes, Garlic, Herbs	12