



APPETIZER

 CUCUMBER PAPPARDELLE 36 
*Pickle Mustard & Toasted Anis Seeds, Garden Dill & Wild Arugula,
Goat Cheese, Grapefruit & Antiguan Pink Gin Vinaigrette*



PARMESAN SOUFFLÉ 36 
*Caramelized Onion, Tuile & Broth,
Aceto Balsamico Di Modena 10 years*

  TOSTADA 26 
*Poached Ackee, Courgette Damier, Burnt Avocado
Jalapeño, Purple Corn, Mushroom Water*

  CORN & SAFFRON VELOUTÉ 20 
*Zucchini Roulade, Wild Local Arugula & Walnut Pesto,
Toasted Sumac*

 TUNA 48 
Avocado Purée, Radish, Cherry Tomatoes, Wasabi

SAINT-JACQUES 68
*Pan Fried Atlantic Scallops, Ibérico Chorizo Crust
Whipped Green Gazpacho*

 DEVILFISH 36 
*Confit Caribbean Octopus, Eggplant & Chickpea Dip
Black Garlic Gel, Chipotle Tomato Jus*



MAIN COURSE

CHAMPIGNON 42

Black Trumpet Mushroom Gâteau, Brown Mushroom & Shiitake, Smoked Cashew Cheese, Bread Tuile, Vegetable Demi-Glace

RISOTTO ALLA MILANESE 40

Carnaroli Rice, Saffron, Lemon Juice & Zest

GRILLED CATCH 54

*Kombu Wrapped, Cashew Nut Crumble, Spiced Tomato Salsa
Sautéed Broccolini, Squid Ink Sauce*

TUNA ROSSINI 88

*Seared Yellowfin, Sesame Crusted Foie Gras, Sautéed Baby Spinach & Shimeji
Boniato Purée, Black Truffle, Bonito & Ginger Jus*

ANTIGUAN CHICKEN 52

*Avocado Tempura, Cured Egg Yolk, Red Quinoa & Leeks Ragout
Creamy Mustard Sauce*

RED WINE CURED BEEF FILLET 98

*Angus Beef Poêler, Red Wine Confit Baby Carrot, Purple Potato Purée & Crisp
Caper Berries Tempura, Star Anise Jus*

MAGRET DE CANARD 96

*Crispy Duck Magret, Green Plantain Purée, Burnt Onion, Shaved Asparagus,
Sauce à l'Orange*



LOCAL INGREDIENT SIGNATURE DISH VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE WELLNESS