

Starters

Tuna Tartare* | 3, 5

yuzu, salmon roe, avocado pudding, togarashi, micro cilantro
\$28

Baby Beetroot Salad | 1, 2, 5

goat cheese, candied radish, black sesame crumble
\$26

Deconstructed Caprese Salad | 1, 2

buffalo mozzarella, mixed organic tomato, aged balsamic, olive sand
\$26

Char-Grilled Octopus | 3

mango purée, avocado mousse, sundried tomato, chorizo crumble
\$28

Chicken Dumpling Soup | 2

shredded chicken, garlic, green onion, ginger, crispy shallots, cilantro
\$19

Buttered Shrimp | 1, 3

quinoa and avocado salad, crispy rice noodles, lemon dressing
\$24

Bibb Lettuce Salad

honey smoked bacon, chopped egg, cherry tomato, mimosa dressing
\$16

Pasta

Mushroom Spaghetti | 1, 2

mushroom cream sauce
Half \$17 | Full \$28

Homemade Tagliatelle | 1, 2

slow braised short rib ragu, parmesan cheese, arugula pesto
Half \$19 | Full \$38

Lobster Linguine "Al Ajillo" | 2, 5

dried mirasol pepper, shaved garlic, cherry tomatoes, parsley
Half \$26 | Full \$45

Seafood Spaghetti | 1, 2, 3

calamari, shrimp, fresh catch, cream, tomato sauce, fresh basil
Half \$26 | Full \$45

CONTAINS DAIRY | 1

CONTAINS GLUTEN | 2

CONTAINS SEAFOOD | 3

CONTAINS NUTS | 4

CONTAINS SEEDS | 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your server know if anyone in your party has food allergies or dietary restrictions.

Prices are listed in US Dollars and are subject to a 12% tax. Gratuity is at ones discretion (suggested minimum of 15%).

Mains

Pan Fried Grouper | 1, 3

roasted sweet potato, cauliflower couscous, shaved fennel, kale pesto, lemon buerre blanc
\$42

Grilled Caicos Lobster | 1, 3

grilled seasonal vegetables, mashed potato, brown butter, citrus wedge
\$53

Pan Seared Australian Lamb Rack* | 1, 2

ginger bread crumb, sweet potato, crispy snap pea, lamb jus
\$53

8-oz Prime Beef Tenderloin* | 1

pommes anna, herb confit baby carrot, sugar snaps, jerusalem artichoke, veal jus
\$38

Pan-Fried Chicken Breast | 1, 2

buttered quinoa-chorizo-vegetable medley, mango, camembert sauce
\$38

Truffle Risotto | 1

shaved truffle, artisan mushroom, parmigiano, infused herb milk foam
\$36

16-oz Bone In Ribeye* | 1

angus beef rib eye, truffle homemade fries, asparagus, tomato confit, white burgundy mushroom sauce
\$61

Beef Rendang | 3

an Indonesian speciality of slowly braised wagyu beef cheeks, asian spices, potato, coconut milk, jasmine rice
\$41

Green Chicken Curry | 3

eggplant, baby corn, basil, jasmine rice
\$36

Simmered Mahi-Mahi | 3, 4

coconut milk, ginger, sweet bell pepper, green onion, kaffir lime, jasmine rice
\$40

Shrimp Laksa | 3

rice noodles, julienne cucumber, fried tofu, boiled egg, crispy shallots, cilantro, mild spicy coconut broth
\$38

Sides

Sautéed Kale With Soy-Sake Sauce \$9 | 2 Steamed Asian Mixed Vegetables \$10 | 2

Grilled Mixed Vegetables \$13 | Steamed Jasmine Rice \$7 | Creamy Mashed Potato \$9 | 1

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