



À LA CARTE

## Aperitif

**OLD FASHIONED RUM PUNCH**, *Dark Rum, Lemongrass Gomme, Fevergrass Bitters*, 18

**ROSE & PEACH SOUR**, *Vodka, Lime Juice, Rose, Pêche*, 19

**ISLAND EMBER**, *Sweet Vermouth, Gin, Aperol Orange Bitters*, 19

**POMELLE SPRITZ**, *Elderflower & Grapefruit Liqueur, Champagne, Club Soda, Grapefruit*, 22

## For the Table

**MARINATED ANCHOVIES**, 14

**SALT FISH CROQUETTES**, *Preserved Lemon* 11

**VENISON & CAVIAR**, *Potato Pavé* 18ea

**POPCORN SHRIMP**, *Kimchi Mayo* 15

**PORK BELLY BITES**, *Char Sui Glaze* 13

**LOBSTER CRUMPET & CAVIAR** 18ea

**FOCACCIA**, *Tomato & Green Chilli Salsa* 9

**SEAFOOD SALPICON**, *Octopus, Lobster, Prawns, Peppers* 16

## Tasting Menu

*A vibrant showcase of sharing and individual plates, thoughtfully curated to let guests sample a variety of dishes from both on and off the menu.*

*Must be ordered for the whole table.*

*165 per person*

### ALL PRICES IN US DOLARS

**PB** = Plant Based, **V** = Vegetarian. Other unmarked dishes may also be appropriate, please ask your server for a dishes ingredients.

Children's menu available on request. ABST inclusive.

12.5% service charge will be added to your bill.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.

# Starters

**TOMYUM GOONG**, *Spicy Red Argentinian Shrimp Soup, Coriander, Lime*, 24

**FIRE ROASTED PRAWNS**, *Saffron Aioli*, 33

**VENISON TARTARE**, *Yuzu Kosho Aioli, Capers, Egg Yolk Jam, Croutes*, 28

**MAHI MAHI CRUDO**, *Aji Amarillo Dressing, Spring Onion, Radish*, 27

**BANG BANG CONCH**, *Sautéed Conch, Mushroom, Asparagus and Peanut Dressing*, 28

**SEARED TUNA**, *Tomato Salsa, Green Chilli and Spring Onion*, 27

**CRAB SALAD**, *Apples, Togarashi, Sauce Verte, Wasabi, Citrus Mayo*, 32

**IBERICO PLUMA**, *Tare Glaze, Asian Slaw, Sesame*, 33

**SCALLOPS & PORK BELLY**, *Spicy Miso & Mojo Verde*, 35

**CAULIFLOWER**, *Romesco, Pico de Gallo* **PB**, 16

**BANG BANG MUSHROOMS**, *Sautéed Japanese Mushrooms, Asparagus, Peanut Dressing*, **PB OF V**, 18

# Fish

**WHOLE SEA BREAM**, *Thai Squid & Crab*, 54

**SEABASS**, *Cannellini And Chorizo Stew, Clam Foam, Tomato Jam*, 45

**MAHI MAHI**, *Lobster & Saffron Bisque, Braised Fennel*, 44

**SPAGHETTIVONGOLE** *Local Clams, Parsley, Pangrattato*, 38

**LOBSTER**, *Locally Caught Native Lobster, Green Seasoning Butter, Chilled Or Grilled*, 78

**WAHOO**, *Smoked Tomato Ponzu, Crispy, Garlic & Onions, Bok Chol*, 40

**BIG FISH**, *Little Jumbo Sea Purslane, Beurre Blanc Capers, Sauce Vierge, Green Salad, New Potatoes*  
*Turbot*, 320, Serves 2-3 | *Wild Seabass*, 230, Serves 3-4 | *Salt Baked Mahi*, 230 Serves 3-4

**SURF N' TURF**, *Whole Local Lobster, Greek Salad, Fries, Chimichurri, Green Seasoning Butter, Aioli - With - Rose Veal Chop*, 185 for Two to share

**FRUITS DE MER**, *Chilled Lobster, Prawns, Pickled Local Clams, Potted Crab, Seafood Salpicon, Mahi Mahi Tartare*, 285 for two,  
Add Caviar 50g 300 Supplement

# Plats

**KOREAN POUSSIN**, *Pickled Cucumber, Red Onion, Spring Onion*, 39

**CHEESEBURGER**, *Streaky Bacon, Tomato Relish, Burger Sauce, Lettuce, Gouda*, 26

**JERK AUBERGINE**, *Season Pepper Salad* **PB**, 17

**RICOTTA & CALLALOO DUMPLING**, *Kale, Peas, Parmesan*, **V** 20

**PORTOBELLO MUSHROOM**, *Cannellini Beans, Black Garlic* **PB**, 24

## STEAKS & CHOPS

32 Day Dry Aged Beef Ribeye 12oz, 96

28 Day Dry Aged Fillet Steak 10oz, 115

Rose Veal Chop, 18oz, 95

# Sides & Sauces

## SIDES

All at 8.50

## FRIES

RABZ RICE

GREEN SALAD

NEW POTATOES, *Salasa Verde, Aioli*

ZUCCHINI FRITTI

## SIDES FOR THE TABLE

All at 12

GREEN SALAD

GREEK SALAD

STREET CHICKS, *Crunchy Chickpeas, Yoghurt, Mango*

## SAUCES

All at 4.50

CHIMICHURRI

KIMCHI MAYO

PEPPERCORN

SAFFRON AIOLI

AIOLI

# Desserts

## CHOCOLATE BAR, 16

*Chocolate, Pecan, Miso Caramel,*

## BURNT BASQUE CHEESECAKE, 13

*Goats Curd, Pineapple, Chilli & Lime*

## CHOCOLATE CREMEUX, 16

*Mandarin, Whipped Butterscotch,*

## POPS TO SHARE, 4.50 each

## LEMON TART, 15

*Lemon Balm Meringue, Strawberry*

## PINEAPPLE, 12

*Lime Sorbet, Chilli **PB***

## HUT ICE CREAM & SORBET

*One Scoop 4.50 | Two Scoops 8*

Chocolate | Coconut | Lime Sorbet | Pineapple Sorbet