



À LA CARTE

Aperitif

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

GARDEN OF EVE, *Botanist Gin, Lychee, Lime Juice, Orange Bitters, Mint*, 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

POPCORN SHRIMP, *Kimchi Mayo* 15

PORK BELLY BITES, *Char Sui Glaze* 13

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 DOLLARS

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

FIRE ROASTED PRAWNS, Saffron Aioli, 33

BEEF CARPACCIO, 28 Day Dry Aged Fillet Beef, Wasabi Aioli, Parmigiano Reggiano, Capers, 28

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

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

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

CRAB SALAD, Avocado, 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 or 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

SPAGHETTI VONGOLE Local Clams, Parsley, Pangrattato, 38

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

GROUPE, Smoked Tomato Ponzu, Crispy, Garlic & Onions, Bok Chai, 40

BIG FISH, Little Jumbo Sea Purslane, Beurre Blanc Capers, Sauce Vierge, Green Salad, New Potatoes

Wild Seabass, 230, Serves 3-4 | **Turbot**, 320, Serves 2-3 | | **Red Snapper**, 180 Serves 3-4

SURF N' TURF, Whole Local Lobster, Greek Salad, Fries, Chimichurri, Green Seasoning Butter, Aioli - With -
| **Dry Aged Tomahawk Steak**, 300 | **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,

Plats

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

CHEESEBURGER, Streaky Bacon, Tomato Relish, Burger Sauce, Lettuce, Gouda, 28

JERK AUBERGINE, Season Pepper Salad *PB*, 17

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

KING OYSTER 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

Tomahawk 26oz (for two), 210

Sides & Sauces

SIDES

All at 8.50

FRIES

RABZ RICE

GREEN SALAD

NEW POTATOES, Salasa Verde, Aioli

TENDERSTEM, Sauce Verte

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 | Coffee | Coconut | Vanilla | Lime Sorbet | Pineapple Sorbet | Mango Sorbet