



BBQ MENU

PLEASE CHOSE FROM BELOW

One Meat or Fish Two Salads, & Dessert, \$45
Two Fish or Meats Or One Of Each, Three Salads & a Dessert, \$65
Three Fish or Meats & Four Salads, & One Dessert \$95

Meat & Fish

- MAHI-MAHI, Sofrito
- RAINBOW RUNNER, Kaffir Lime Butter
- IMBERICO PLUMA, Tare Glaze (Supplement \$35)
- FLANK STEAK, Chimichurri
- KOREAN POUSSIN, Gochujang, Charred Lime
- SHORT RIB, Soy Glaze
- VEAL CHOP, Cafe De Paris Butter (Supplement of \$65)
- PORK BELLY, Char Sui Glaze
- HALF GRILLED LOBSTER, Green Seasoning Butter

Salads & Sides

- CARROT SALAD, Labneh, Coriander, Toasted Sesame Seeds, Pumpkin Seeds ✓
- POTATO SALAD, Sweet Potato, Irish Potato, Radish, Green Pepper, Hut Mayo, Chives ✓
- GREEN SALAD, Mixed Leaf Salad, Classic Dressing PB
- BLACK BEAN SALAD, Pico de Gallo PB
- COCONUT RICE, Red Bean PB
- TROFIE PASTA, Pesto, Pecans, Semi-Dried Tomatoes ✓
- GRILLED CORN ON THE COB, Cajun Garlic Butter ✓

Desserts

- LEMON TART, Strawberry Coulis ✓
- CHOCOLATE CREMEUX, Mandarin, Whipped Butterscotch ✓
- PINEAPPLE, Lime Sorbet, Chilli PB

Multiple Of The Same Salad Served Sharing Style
PB = Plant Based, ✓ = Vegetarian
ABST inclusive.

A 12.5% service charge will be added to your bill.
Some dishes may contain nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.