



RESTAURANT WEEK

7th - 17th May 2026

\$75

Starters

CRAB ORZO, *Cornish Cock Crab, Lemon & Lobster Bisque*

VENISON CARPACCIO, *Cervena Red Deer, Wasabi Aioli, Parmigiano Reggiano, Capers*

ROASTED WATERMELON, *Tare Glaze, Wakame*

MANGO SALAD, *Coconut Shrimp*

IBERICO PLUMA & PRAWN DUMPLING, *Chicken Broth, Spring Onion*

Mains

SEARED SNAPPER, *Mojo Verde, Sweet Potato Gnocchi*

RED JERK POUSSIN, *"Hut. Style" Pickled Cucumber, Rice, Peas*

VEAL MILANESE, *Capers, Lemon, Beurre Noisette*

FILLET OF TURBOT, *Green Asparagus, Beurre Blanc, Chives* Supplement + \$20

CORN SUCCOTASH, *Maple Glazed Corn, Chilli-Lime Dressing*

Desserts

BANOFFEE PIE, *Banana, White Chocolate Cream, Salted Butterscotch, Candied Pecan*

CRÈME BRÛLÉE, *Antiguan Vanilla*

AGAVE FRIED CASSAVA PONE, *Orange, Rum, Chocolate*

POPS TO SHARE

ESPRESSO MARTINI, *Coffee Liqueur, Vodka, Espresso*

