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APPETIZERS

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**TUNA TARTAR**

Wonton, Soy Glaze, Green  
Scallions, Jalapeno | 27

**ARUGULA**

Local Arugula, Pine Nuts,  
Pecorino Cheese,  
Lemon Vinaigrette | 24

**LOBSTER RAVIOLI**

Creamy Parsnip Puree,  
Burnt Citrus Butter | 27

**RICOTTA & ROASTED BEETS**

Confit Cherry Tomatoes, Local  
Micro Greens, Balsamic Glaze,  
Toasted Walnuts | 25

**LOCAL STONE CRAB CLAWS**

Chilled | M/P

**BURRATA SALAD**

Burrata Mozzarella, Marinated Roasted  
Sweet Peppers, Cherry Tomatoes, Toasted  
Pumpkin Seeds, Pesto Vinaigrette | 27

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MAINS

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**LOCAL LOBSTER TAIL**

Sauteed Garden Vegetables, Ginger  
Carrot Puree, Passionfruit Butter,  
Composed Herb Salad | M/P

**CAJUN SPICED  
ORGANIC CHICKEN**

Dijon Herb Pan Sauce, Roasted Fin-  
gerling Potatoes, Broccoli | 47

**SEAFOOD PEPPER POT**

Lobster, Local Catch, Shrimp,  
Bok Choy, Jasmine Rice,  
Coconut Red Curry | 56

**CURRY GROUPE**

Roasted Garden Vegetables,  
Mango Chutney, Coconut Curry,  
Jasmine Rice | 52

**BEEF TENDERLOIN**

8-ounce Tenderloin,  
Wild Mushrooms, Greens, Garlic  
Whipped Potatoes, Demi Glace | 56

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SIDES

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SEASONAL GREEN VEGETABLES | 12

STEAMED JASMINE RICE | 8

ROASTED FINGERLING POTATOES | 8

TRUFFLE GARLIC WHIPPED POTATOES | 12

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DESSERTS

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**TRIPLE CHOCOLATE  
FLOURLESS CAKE**

Chocolate Mousse, Gold Cocoa Nibs,  
Dark Chocolate Ice Cream | 16

**COCONUT CHEESE CAKE**

Toasted Coconut Flakes,  
Strawberry Lychee Sorbet | 16

**WARM BANANA FRITTERS**

Homemade Vanilla Ice Cream  
with Rum Caramel | 16

ICE CREAMS & SORBETS | 6