



GREAT HOUSE





STARTERS

Caesar salad with herb flatbread, crispy applewood smoked bacon, soft poached egg, avocado, shaved parmesan and tomato. Served with a creamy Caesar dressing on the side -22

Chef tomiko's lobster bisque served with a splash of cognac & flame grilled garlic baguette.
Served in a green coconut - 22

Shrimp & Crab tower. Poached stone crab & shrimp in a light lemon aioli layered with mango, sun ripened avocado, Kamalame tomatoes and arugula. Served with citrus dressing and Sriracha - 22

Vietnamese salad with crispy prime beef tenderloin tips, rice noodles, organic micro greens, mint, Thai basil, green beans & grapefruit. Served in a green coconut - 26

Flame roasted beet salad. Red and golden beets, organic goat cheese crumbles, extra virgin olive oil, sea salt, lemon and toasted pistachio nuts - 24

Grilled new season asparagus with shaved parmesan cheese, extra virgin olive oil and grilled lemon - 24

Tuna Tataki (Thinly sliced seared ahi tuna) with avocado, ponzu sauce - 28

Lump crab cake with crispy breadcrumb crust, lemon garlic aioli and mixed baby green salad - 22

MAINS

Pan fried Wahoo served with wasabi mash, green beans and an avocado and tomato salad - 36

Ricotta stuffed ravioli in a creamy white sauce with new season green peas, topped with grilled beef tenderloin with truffle oil and shaved parmesan. Served with small green salad - 32

Pan seared ahi tuna with a white wine & caper butter sauce on a bed of simple ginger scented basmati rice with new season sugar snap peas - 42

Grilled hog snapper on a new season green pea and avocado salad with your choice of basmati rice or traditional "peas and rice" - 36

8 oz 8 prime beef tenderloin, grilled to your liking and served with caramelized onions on whipped potato mash with green beans and a red wine jus on the side - 48

Asian BBQ spare ribs - slow roasted for four hours with soy & Hoisin and served with kaffir lime scented coconut rice, new season sugar snap peas and candied Kamalame cherry tomatoes - 36

Traditional Bahamian yellow curry chicken made with organic chicken thigh, onion, garlic and coconut milk. Served on your choice of traditional "Peas and Rice" or white basmati rice - 26

Pappardelle with cacio e pepe sauce. Pappardelle pasta in a white wine and pepper sauce with farm fresh green peas and shaved parmesan cheese. Served with flame grilled baguette - 28