APPLETZERs

SEAFOOD CEVICHE
marinated Caribbean seafood and avocado, mango, red onion, bell pepper, cured in fresh squeezed lime juice 14 GF

LYCHEE CEVICHE
the sweetness of the Lychee combined with the fresh squeezed lime juice make up this light summer starter 12 VG / GF

GOAT CHEESE & WATERMELON
refreshing watermelon topped with flamed goat cheese, honey glace and walnut served on a bed of baby lettuce and mango salsa 11 V / GF

CHICKPEAS TARTARE & AVOCADO
chickpeas salad, plant-based mayonnaise, lime juice, avocado, crispy corn chips apple salsa 8 VG / GF

DUO OF GRILLED SHRIMP & HERB CRUSTED SCALLOPS
grilled black tiger shrimp and scallop pan seared in garlic olive oil, topped with a Mediterranean herb crust served with spinach couscous 16

OCTOPUS A LA GRIGLIA
grilled octopus and Squid-ink Aioli served on red quinoa, orange wedge, cherry tomato and fresh herbes from our own garden 14 GF

HOMEMADE SPANAKOPITA
phyllo dough filled with spinach and feta cheese, fresh garden greens, balsamic vinaigrette, tomato-basil relish, curry aioli 12 V

OSSOBUCO RAVIOLI
homemade al dente gourmet ravioli, veal ossobuco filling, tomato herb sauce, toasted bruschetta chips 12

SOUP

CREAMY SEAFOOD CHOWDER
fresh seafood of the day in a creamy and rich chowder 14 GF

LEMON GRASS CARROT GINGER SOUP
carrots, fresh lemon grass & ginger are the perfect combination of spices to make this refreshing summer soup 8 VG / GF

GREEN GAZPACHO
chilled cucumber & honeydew melon, basil, organic sea salt 8 VG / GF

SWEET POTATO CORN CHOWDER
sweet potatoes, corn, curry and coconut milk blended into a savory thick soup topped with tempeh bacon 8 VG / GF

SALADS

ARUGULA JACKFRUIT SALAD
Refreshing arugula salad, almond breaded jackfruit nuggets, shaved radish, fresh orange filets and agave poppyseed dressing 12 VG / GF

MESCLUN SALAD
mixed greens with marinated tofu cubes, caramelized walnuts, cherry tomatoes, cucumber, red bell pepper, pickled red onions, passion fruit coulis 10 VG / GF

SALADE NICOISE
baby lettuce, olives, cherry tomatoes, green beans, boiled eggs, steamed potato, grilled tuna loin, olive oil-white wine vinegar vinaigrette 12 GF

RED QUINOA SALAD
warm red quinoa served with apple, cucumber, cherry tomato, fresh orange, crispy garden greens, refreshing mango basil salsa 10 VG / GF

Please let your server know if you have any allergies and / or dietary restrictions. Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients.
**FROM THE LAND**

**FILET MIGNON**
grilled 8oz. center cut filet mignon mashed potatoes, pearl onion confit, vegetables, porcini mushroom sauce and homemade chimichurri  32  GF
Wine Suggestion: Catena – Malbec

**CHICKEN**
grilled corn-fed bone-in chicken breast steamed vegetables, grilled grape tomatoes, and al-dente porcini mushroom risotto  25  GF
Wine Suggestion: Wente Vineyards – Chardonnay

**BBQ TEMPEH**
sticky BBQ tempeh (soy based), red quinoa and crispy sweet potato wedges, served with glazed maple brussels sprouts  27  VG / GF
Wine Suggestion: Wente “Morning Fog” - Chardonnay

**TRUFFLE PORCINI RISOTTO & GRILLED TOFU**
risotto with truffle oil, porcini mushroom, vegan butter & parmesan, topped with grilled tofu and grape tomatoes confit  25  VG / GF
Wine Suggestion: Kendall Jackson - Merlot

**CHEFS DAILY FISH SPECIAL**
ask your server about our daily changing fresh fish specials, prepared with the finest ingredients available  28
Wine Suggestion: Ask your server

**TUNA**
marinated ahi-tuna loin, seared from the outside - rare on the inside, steamed zucchini, garlic spinach-couscous, herb mango salsa  30
Wine Suggestion: Meomi – Pinot Noir

**SALMON**
grilled Alaskan salmon, mashed potatoes, steamed mini carrots and baby zucchini, capers-lemon-butter sauce  32  GF
Wine Suggestion: Hayes Ranch - Pinot Grigio

**SEAFOOD SYMPHONY**
black tiger shrimps, jumbo scallop, New Zealand green shell mussels, squid and fresh fish, garlic spinach couscous white wine herb sauce and coconut red beets coulis  34
Wine Suggestion: Gerard Neumeyer – Riesling

**FROM THE SEA**

**BRAISED BONE IN SHORT RIBS**
braised with red wine and Mediterranean herbs, served with sautéed mushroom, steamed broccoli mashed potatoes & rosemary red-wine glace  34  GF
Wine Suggestion: Greg Norman – Shiraz

**HERB CRUSTED DUCK LEG**
duck leg confit with a herb crust, carrot puree, spinach couscous, basil-tomato-orange salsa and a rosemary red-wine glace  29
Wine Suggestion: Catena – Malbec

**GRILLED FISH FILLET & ROASTED CAULIFLOWER**
Grilled fish filet (soy based) marinated with lime juice, garlic and olive oil served with roasted cauliflower steak, corn polenta fries & mango salsa 25  VG / GF
Wine Suggestion: Kendall Jackson - Chardonnay

**SESAME GINGER DUCK**
sesame-ginger glazed mock duck, spinach chickpea couscous, cinnamon sweet potato puree, tomato-orange salsa  27  VG
Wine Suggestion: Meiomi – Pinot Noir

**BLACK TIGER SHRIMP LINGUINUI**
sautéed black tiger shrimp, al dente linguini pasta locally grown mushrooms and herbs, white wine sauce and tomato and basil relish  28
Wine Suggestion: Kendall Jackson – Sauv. Blanc

**CARIBBEAN RED SNAPPER**
pan-fried, skin on red snapper fillet, cherry tomato confit, market vegetables, Arborio basil risotto, herb-mango salsa, avocado puree  30  GF
Wine Suggestion: Santa Margherita – Pinot Grigio

**CHILEAN SEABASS & SHRIMP**
combination of pan seared Chilean sea bass and garlic shrimp, red quinoa, sweet potato puree, sautéed spinach & coconut red beets coulis 42* GF
Wine Suggestion: Maison Louis Latour – Chardonnay

**BROILED LOBSTER SPINACH AND CHEESE**
8oz Caribbean lobster broiled till golden brown, topped with garlic spinach and parmesan cheese served with mashed potatoes, seasonal vegetables & melted butter 45 **  GF
Wine Suggestion: Wente - Chardonnay

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4 – COURSE CHEF TASTING MENU

*Menu dégustation 60 *
(order by table only)

Let our chef surprise you this evening
Add $35 for wine pairing

3 – COURSE VEGETARIAN MENU

*Menu surprise 40 *
Let our chef surprise you this evening
Add $30 for wine pairing

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Our prices are in US Dollars | 15 % service charge & 6% BBO/BAZV/BAVP Tax will be added to your bill. The service charge is shared amongst the staff on a point basis & becomes part of the server’s monthly salary. Additional gratuities / tips are always appreciated for excellent service!

1. Guest with a Hotel Dinner Coupon or All-Inclusive Plan may choose an appetizer, main course, dessert & coffee or tea
2. Hotel Dinner Coupon and All-Inclusive guests pay a $5 surcharge per star for starred items *