













STONE

STARTERS

CAULIFLOWER TRUFFLE CAPPUCINO cauliflower, cream and black truffles 	\$20
MUSSEL POT butter, white wine, tomatoes, leek, coriander and celery 	\$22
LOBSTER BISQUE local lobster, coconut, tomato, celery, bell peppers and fresh coriander 	\$23
FRESH TUNA TARTAR shallots, capers, soya sauce, yuzu, chives and radish	\$25
BEEF TARTAR WITH PARMESAN tenderloin, capers, mustard and shallots	\$26
CRAB CITRUS SALAD blue crab, orange, lime, grapefruit, radish and avocado 	\$26
SEARED SCALLOPS creamy truffle polenta and shitake mushrooms 	\$27
GRILLED TIGER PRAWNS butter, white wine, red chili and coriander	\$28
LOBSTER MAC AND CHEESE local lobster, gruyère & cheddar topped with bread crumbs 	\$28

SALADS

WALDORF SALAD apple, celery, grapes, walnuts and mayonnaise  	\$15
GREEK SALAD cucumber, tomatoes, kalamata olives, bell peppers, red onion, oregano and feta 	\$15
BURRATA AND HEIRLOOM TOMATOES fresh basil and honey balsamic dressing 	\$24

FROM THE SEA

LOCAL YELLOWFIN TUNA 8 oz	\$35
SCOTTISH SALMON 8 oz	\$35
LOCAL WHOLE LOBSTER	\$65

All entrées either from the land, or the sea are served with a choice of 1 sauce and 1 side dish.

15% service charge and 2% reef recovery fee will be added for your convenience
Please inform us of any allergy or special dietary requirements that we should be aware of when placing your order



CONTAINS NUTS



VEGETARIAN



CONTAINS SHELLFISH



STONE

FROM THE LAND

Our beef is 100% certified organic prime black angus USDA beef

SKIRT STEAK 10 oz	\$35
FILLET STEAK 8 oz - a tenderloin cut -	\$55
T-BONE STEAK 10 oz	\$65
RIBEYE STEAK 8 oz	\$45
.....14 oz	\$70
STRIPLOIN STEAK 8 oz	\$45
.....dry aged 14 oz	\$70
STONE STEAK SPECIAL black angus fillet of beef, lobster, mushroom duxelle and tomato relish.....	\$68
NEW ZEALAND LAMB CHOPS 8 oz.....	\$45
PORK BELLY SHOULDER, <i>secreto</i> - 8 oz - premium acorn fed -	\$33
PORK SHOULDER LOIN, <i>pluma</i> - 8 oz - premium acorn fed -	\$35

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SAUCES

BÉARNAISE
BLUE CHEESE
HOMEMADE A1 SAUCE



PEPPERCORN
BORDELAISE

CHIMICHURRI
MUSHROOM

additional sauces are \$5 each

SIDES

ROASTED ROOT VEGETABLES 
SAUTÉED GREEN BEANS AND BACON
CREAMY SPINACH 
GRILLED ASPARAGUS 
POTATO SALAD WITH BACON

CRUSHED POTATOES 
TRUFFLE PURÉED POTATO 
SAUTÉED MUSHROOMS 
COLE SLAW 

additional side dishes are \$10 each

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CONTAINS NUTS



VEGETARIAN



CONTAINS SHELLFISH