

STONE

STARTERS

local lobster, coconut, tomato, celery, bell peppers and fresh coriander	23
BEEF CARPACCIO tenderloin, parmesan, capers, mustard and shallots	26
CURRIED MUSSELS fresh turmeric root, white wine and roast tomato	22
LOBSTER MAC & CHEESE Dela local lobster, gruyère & cheddar topped with bread crumbs	22
PRAWN COCKTAIL with its traditional condiments, served chilled	28
FRESH TUNA TATAKI shallots, capers, soya sauce, yuzu, chives and radish	25
SALADS	
GREEK SALAD 🕜 tomatoes, cucumber, paprika, onion, kalamata olives topped with herbs feta	19
AVOCADO AND LOBSTER SALAD local lobster, ponzu, bisque cream topped with salmon roe	22
CRAB CITRUS SALAD	26
FROM THE SEA	
FISHSERMEN'S STEW Docal crayfish, wahoo, mussels, shrimp, crispy noodles, topped with fish broth	49
LOBSTER THERMIDOR whole local Lobster, Baked & stuffed with gruyère, mustard & Fresh parsley	65



FROM THE LAND

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

ANGUS TENDERLOIN STEAK 8 oz potato wedges, brussel sprouts & grilled asparagus	40
RIBEYE STEAK 10 oz potato wedges, green beans, herbs butter, sautéed mushroom	45
STRIPLOIN 10 oz roasted cherry tomato, potato puree, brussel sprouts, black pepper sauce	42
T-BONE STEAK 16 oz baked potato, sautéed green beans & au jus	50
CHATEAUBRIAND (FOR TWO) roast black angus tenderloin, truffle mashed potato, green asparagus, broccoli	
CORNISH HEN cauliflower roasted with chili butter, lime and seasonal vegetable	32

SAUCES

BEARNAISE	PEPPERCORN	CHIMICHURRI
BLUE CHEESE	BORDELAISE	MUSHROOM

SIDES (Each \$6)

BAKED POTATO WITH SOUR CREAM & CHIVES SAUTÉED MUSHROOM WITH GARLIC POTATO PUREE ROBUCHON BABY GEM SALAD SEASONAL SAUTÉED VEGETABLE