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# STONE

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## STARTERS

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

## SALADS

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

## FROM THE SEA

<b>LOCAL YELLOWFIN TUNA</b> 8 oz .....	\$35
<b>SCOTTISH SALMON</b> 8 oz.....	\$35
<b>LOCAL WHOLE LOBSTER</b> .....	\$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

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## 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

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

### 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