

Palm

TERRACE

Commence

Pineapple & Coconut Crusted Pork Belly 44

Compressed "Sweet & Sour" Pineapple | Coconut Chutney | Coriander

Charcoal Grilled Prawns 53

Jicama & Mango Salad | Chadon Beni Salsa Verde | Pickled Scotch Bonnet Peppers

Wild Mushroom & Goat Cheese Ravioli 46

Locally Smoked Bacon | Wild Rocket | Thyme Butter | Aged Manchego | Black Truffle

Crisp Potato Terrine 44

Smoked Trout Roe | Lemon & Dill Crème Fraîche | Chives | Smoked Salmon Tartare

Blackened Octopus 52

Romesco | Roasted Artichokes | Chadon Beni Aioli

Tomato Carpaccio 43

Torn "Buffalo De Latte" | Fried Micro Croutons | Balsamic Braised Onions | Soft Herb Salad

Local Lobster & Avocado Salad 61

Citrus | Lemongrass Poached Lobster | Pickled Radish | Crisp Plantain | Green Goddess Dressing

Garden Composition 39

Wild Arugula | Pickled Vegetables | Olive Oil Poached Artichoke | Oven Dried Cherry Tomatoes | Walnut Praline | Herb Dressing | EVOO

WOOD FIRE GRILL

Celebrate live-fired meats & local fish expertly prepared in our Josper Oven

All our Beef is Hand Selected Certified Angus Beef, Garnished with Onion Frits |
| Choice of, Sauce Bordelaise/Béarnaise/Chimichurri/Truffle Butter

Aged 10 Oz CAB Striploin 115

Aged 12 Oz CAB Ribeye 125

Aged 6 Oz CAB Filet 130

Mussels Capellini 71

Saffron & White Wine Nage | Concasse Tomatoes | Fresh Parsley | Roasted Garlic

Slow Smoked CAB Beef Short Rib 93

Buttermilk Pomme Puree | Braised Fine Beans | Roasted Garlic | Bordelaise

Atlantic Cod 92

Crushed New Potatoes | Mussels "Chowder" | Chive Oil | Jardinière Vegetables

Chefs Catch 72

Local | Seasonal

Charcoal Roasted Scottish Salmon 89

White Bean Ragout | Roasted Capsicum Puree | Grilled Asparagus

Accompaniment

Hand Cut French Fries 19

RPV Honey

Grilled Asparagus 24

EVOO | Fresh Lemon

Charcoal Roasted Rainbow Carrots 21

Local Sugar Cane Molasses

Roasted Local Vegetables 16

Black Truffle Crème Fraîche

Buttermilk Pomme Puree 20

Truffle Butter

Truffle Mac & Cheese 23

Vegetarian  | Vegan  | Gluten Free  | Sustainable Sea Food 

Prices are in Barbados dollars, inclusive of applicable VAT. A 2.5% Government Product Levy & 10% service charge will be added to your bill.
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies