



DINNER MENU

appetizers and soup

OYSTERS <sup>GF</sup> \$32  
Mignonette, Chili Salsa, Tabasco, Lemon

SOBA NOODLE SALAD <sup>V</sup> \$20  
Truffle Ice Cream, Tomato Ponzu, Crispy Shimeji Mushroom

AGED WAGYU TARTAR \$25  
Confit Egg Yolk, Parsley Oil, Sourdough Toast

SMOKED HOKKAIDO SCALLOPS <sup>GF</sup> \$32  
Butternut Squash Purée, Pumpkin Ginger Velouté, Pickled Cauliflower, Nasturtiums Oil

ROASTED PUMPKIN SOUP <sup>V, GF</sup> \$19  
Pumpkin Brûlée, Spiced Granola

POACHED CAICOS LOBSTER AND AVOCADO <sup>GF</sup> \$32  
Citrus Yuzu Jelly, Orange Gel, Calamansi Dressing

CRISPY DUCK SALAD <sup>GF, N</sup> \$28  
Endive, Watermelon Radish, Chives, Orange Vinaigrette

KALE AND AVOCADO SALAD <sup>V, GF, N</sup> \$19  
Avocado, Toasted Almonds, Green Goddess Dressing

LUA ARTISAN SALAD <sup>V, GF</sup> \$19  
Blood Orange, Watermelon Radish, Heirloom Cherry Tomatoes, Green Goddess Dressing

CHARRED SPANISH OCTOPUS <sup>GF</sup> \$29  
Gigantes Beans and Braised Escargots, Salsa Verde, Lemon Aioli, Guindilla Peppers

HAMACHI CRUDO <sup>GF</sup> \$26  
Rocoto Chili Dressing, Pickled Beetroot, Citrus Segments, Passion Fruit Dressing, Pickled Mustard

from the land

30 DAYS DRY-AGED TOMAHAWK STEAK FOR TWO (32 oz) \$175  
Polenta Fries, Field Mushroom, Broccolini, Onion Rings

GRASS FED PRIME TENDERLOIN 8oz <sup>GF</sup> \$62  
Fries, Field Mushroom, Charred Broccolini

14 oz USDA PRIME RIB-EYE <sup>GF</sup> \$60  
Fries, Field Mushroom, Charred Broccolini

BRAISED SHORT RIBS <sup>GF</sup> \$58  
Field Mushroom, Heirloom Baby Carrots, Potato Mash, Crispy Sunchokes

MOROCCAN LAMB SHANK TAGINE <sup>N</sup> \$47  
Ras el Hannout Spice, Apricot, Root Vegetable Couscous, Almond

KOJI ROASTED CHICKEN <sup>GF</sup> \$43  
Beluga Lentils, Wild Mushroom Sauce, Togarashi Cracker

14 DAYS DRY-AGED PORTERHOUSE STEAK FOR TWO (48 oz) \$210  
Mashed potatoes, Field Mushroom, Broccolini, Onion Rings

V - Vegetarian | GF - Gluten Free | N - Nuts

Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at risk if the seafoods are consumed raw or uncooked. Prices are quoted in US Dollars and are subject to 12% Government Tax and 10% Service charge.



*from the sea*

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| <b>CHARCOAL ROASTED BRANZINO</b> GF, N                                             | \$47 |
| Caramelized Leeks, Green Goddess Purée, Puttanesca Butter Sauce, Toasted Pistachio |      |
| <b>ALASKAN GOLD BLACK COD</b> GF, N                                                | \$49 |
| Romesco Sauce, Fire-Kissed Leeks, Local Grapefruit Relish, Cured Ikura             |      |
| <b>WILD CAUGHT JUMBO PRAWNS</b> N                                                  | \$68 |
| Green Chilli and Coriander, Couscous, Salsa Verde, Puffed Wild Rice                |      |
| <b>SUSTAINABLE LOCAL RED SNAPPER</b> GF                                            | \$49 |
| Chickpeas and Pumpkin Salad, Pumpkin Purée, Olive Oil Pearls, Sea Beans            |      |
| <b>WOOD ROASTED MONK FISH</b> GF                                                   | \$47 |
| Vadouvan Spice, Coconut Curry, Beluga Lentils, Pickled Baby Onions                 |      |
| <b>SOY GINGER GLAZED SCOTTISH SALMON</b>                                           | \$49 |
| Asian Greens, Miso Mash, Toasted Sesame, Togarashi                                 |      |
| <b>LITTLE NECK GARLIC CLAMS</b>                                                    | \$45 |
| Green Romesco, Sun-dried Tomato Orzo, Crispy Garlic                                |      |
| <b>LOCAL SOUTH CAICOS FIRE-KISSED LOBSTER</b> GF                                   | \$60 |
| Greens, Potato Mash, Garlic Herb Butter                                            |      |

*from the garden*

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| <b>PAPPARDELLE</b> V                                                  | \$31 |
| Green Pea, Burrata, Lemon Zest, Green Oil                             |      |
| <b>CAULIFLOWER MAKHANI</b> V                                          | \$31 |
| Basmati Rice, Kachumber Salad, Poppadums, Mango Chutney               |      |
| <b>STIR FRY TOFU</b> V                                                | \$31 |
| Asian Greens, Scallion, Ginger Soy Sauce, Crispy Wonton, Steamed Rice |      |

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# LUNCH MENU

**CAESAR SALAD <sup>V</sup>** **\$19**

Romaine Hearts, White Anchovies, Free-Range Egg, Parmesan Vinaigrette

**SOUTH BANK TRUFFLE BURRATA <sup>N, V</sup>** **\$26**

Pickled Field Mushrooms, Toasted Pistachio, Black Truffle and Shallot Dressing, Sourdough Toast

**GRILLED LOCAL LOBSTER TAIL <sup>GF</sup>** **\$55**

Jerk Butter, Charred Broccolini, Lentil Rice

**WHIPPED FETA WITH DOMINICAN WILD HONEY <sup>N, V</sup>** **\$18**

Smoked Harissa Oil, Homemade Grilled Flat Bread, Toasted Pistachio

**FATTUSH <sup>V</sup>** **\$19**

Onion, Island Grown Vine Ripe Tomato, Cucumber Radish, Mint, Crispy Pita, Sumac

**FLAT IRON CHICKEN <sup>GF, N</sup>** **\$28**

Green Kale, Heritage Apple, Semi-dried Cranberries, Spicy-glazed Pecan Nut, Apple Cider Dressing

**GAZPACHO <sup>GF, V</sup>** **\$17**

Marinated tomatoes, Micro basil, Herb oil

**CHICKEN NOODLE SOUP** **\$21**

Free-range Local Chicken, Bok Choy, Asian Greens, Mushrooms, Egg Noodles

**FRIED WHOLE SNAPPER** **\$55**

Local Yellowtail Snapper, Chopped Herb Salad, Garlic Lemon Aioli, Pickled Onions

**STEAK FRITES** **\$55**

10 oz Prime Rib-eye Steak, Chimichurri, Garlic Spinach

**LOCAL RED SNAPPER CEVICHE** **\$21**

Cucumber, Tomato, Onion, Calamansi Dressing, Crispy Lotus Stem

**PACIFIC OYSTERS <sup>GF</sup>** **\$32**

Mignonette, Lemon, Tobasco

**SALMON TERIYAKI BOWL** **\$25**

Sesame, Wild Rice, Cucumber Pickle, Furikake, Heirloom Tomatoes, Edamame

**PACCHERI ALLA NORMA <sup>V</sup>** **\$25**

Eggplant, Cherry Tomatoes, Fresh Basil, EVO, Aged Parmesan

**MISO FOOD BOWL <sup>V</sup>** **\$20**

Organic Black Rice, Radish, Eggplant, Carrot, Gochujang Sauce

**WAGYU BURGER** **\$25**

Romaine, Tomatoes, Bacon, Aged Cheddar Cheese, Truffle Fries

**RED CRAB AND AVOCADO ROLL** **\$29**

Brioche, Wild Rocket, Gochujang Truffle Mayonnaise, Chives, Organic Petit Greens, Chopped Herb Salad

**ALL PLANT-BASED BEYOND BURGER <sup>V</sup>** **\$23**

Lettuce, Tomato, Vegan Cheese, House Fries

**STEAK SANDWICH** **\$25**

Free-range Local Chicken, Bok Choy, Asian Greens, Mushrooms, Egg Noodles

**GRILLED LOCAL TUNA** **\$39**

Green Apple, Citrus and Fennel Salad, Lemon Ponzu

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