

DINNER MENU

appetizers and soup

OYSTERS ^{GF}	\$32
Mignonette, Chili Salsa, Tabasco, Lemon	
SOBA NOODLE SALAD ^V	\$20
Truffle Ice Cream, Tomato Ponzu, Crispy Shimeji Mushroom	
AGED WAGYU TARTAR	\$25
Confit Egg Yolk, Parsley Oil, Sourdough Toast	
SMOKED HOKKAIDO SCALLOPS ^{GF}	\$32
Butternut Squash Purée, Pumpkin Ginger Velouté, Pickled Cauliflower, Nasturtiums Oil	
ROASTED PUMPKIN SOUP ^{V, GF}	\$19
Pumpkin Brûlée, Spiced Granola	
POACHED CAICOS LOBSTER AND AVOCADO ^{GF}	\$32
Citrus Yuzu Jelly, Orange Gel, Calamansi Dressing	
CRISPY DUCK SALAD ^{GF, N}	\$28
Endive, Watermelon Radish, Chives, Orange Vinaigrette	
KALE AND AVOCADO SALAD ^{V, GF, N}	\$19
Avocado, Toasted Almonds, Green Goddess Dressing	
LUA ARTISAN SALAD ^{V, GF}	\$19
Blood Orange, Watermelon Radish, Heirloom Cherry Tomatoes, Green Goddess Dressing	
CHARRED SPANISH OCTOPUS ^{GF}	\$29
Gigantes Beans and Braised Escargots, Salsa Verde, Lemon Aioli, Guindilla Peppers	
HAMACHI CRUDO ^{GF}	\$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 ^{GF}	\$62
Fries, Field Mushroom, Charred Broccolini	
14 oz USDA PRIME RIB-EYE ^{GF}	\$60
Fries, Field Mushroom, Charred Broccolini	
BRAISED SHORT RIBS ^{GF}	\$58
Field Mushroom, Heirloom Baby Carrots, Potato Mash, Crispy Sunchokes	
MOROCCAN LAMB SHANK TAGINE ^N	\$47
Ras el Hannout Spice, Apricot, Root Vegetable Couscous, Almond	
KOJI ROASTED CHICKEN ^{GF}	\$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.

DINNER MENU

from the sea

CHARCOAL ROASTED BRANZINO ^{GF, N} **\$47**

Caramelized Leeks, Green Goddess Purée,
Puttanesca Butter Sauce, Toasted Pistachio

ALASKAN GOLD BLACK COD ^{GF, N} **\$49**

Romesco Sauce, Fire-Kissed Leeks, Local Grapefruit
Relish, Cured Ikura

WILD CAUGHT JUMBO PRAWNS ^N **\$68**

Green Chilli and Coriander, Couscous, Salsa Verde,
Puffed Wild Rice

SUSTAINABLE LOCAL RED SNAPPER ^{GF} **\$49**

Chickpeas and Pumpkin Salad, Pumpkin Purée, Olive Oil
Pearls, Sea Beans

WOOD ROASTED MONK FISH ^{GF} **\$47**

Vadouvan Spice, Coconut Curry, Beluga Lentils,
Pickled Baby Onions

SOY GINGER GLAZED SCOTTISH SALMON **\$49**

Asian Greens, Miso Mash, Toasted Sesame, Togarashi

LITTLE NECK GARLIC CLAMS **\$45**

Green Romesco, Sun-dried Tomato Orzo, Crispy Garlic

LOCAL SOUTH CAICOS FIRE-KISSED LOBSTER ^{GF} **\$60**

Greens, Potato Mash, Garlic Herb Butter

from the garden

PAPPARDELLE ^V **\$31**

Green Pea, Burrata, Lemon Zest, Green Oil

CAULIFLOWER MAKHANI ^V **\$31**

Basmati Rice, Kachumber Salad, Poppadums, Mango
Chutney

STIR FRY TOFU ^V **\$31**

Asian Greens, Scallion, Ginger Soy Sauce, Crispy Wonton,
Steamed Rice

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