

STARTERS

Roast Local Pumpkin Soup \$17 (VE)

Spiced tomatoes, plantains and cacao nibs.

Seared Scallops \$29 (WD, WW, SF)

Cacao and citrus dressing.

Crisp Pulled Pork Piton \$20

Citrus leaves, cacao nibs and sweet chilli.

Cacao Cannelloni \$17 (V)

Stuffed with tomato fondue and local vegetables.

Yellow Fin Tuna Tartare \$20 (WW)

Fragrant herbs and Soufriere salsa.

Slow Roasted Local Vegetable Tower \$15 (VE, WW, WD)

Eggplant, squash and spiced tomato.

Citrus Organic Leaf Salad \$15 (V, N)

Citrus segments, cashews and coconut dressing.

Sharing Platter \$27

Share a selection of pumpkin soup, pork piton and tuna tartare.



MAINS

Pan Fried Scallop, Cacao Citrus Dressing \$48
(WD, WW, SF)

Pumpkin puree and plantain.

Cacao Braised Smoked Local Pork \$42 (A, WW)

Pickled red cabbage and sweet potato.

Flame Grilled Mahi Mahi \$44 (WD, WW)

Madras rice, eggplant and tomato.

Black Angus Beef Fillet \$65 / Ribeye \$60 (A, WW)

Sauteed mushroom, callaloo and hand cut fries.

Market Fish \$44 (WW)

Grilled catch of the day with pineapple salsa and potato.

12 Hour "Bois Bande" Chicken \$43 (A, WW)

Braised with local spices, white chocolate mash and cacao infused rum.

Spinach and Mushroom Wellington \$42 (VE)

Spiced green fig, smoked eggplant and pimento sauce.

Seared Yellow Fin Tuna \$44 (WW)

Sweet potato crush, spring onions and cacao butter sauce.

SIDES

\$8.5

White Chocolate Mash (WW, V)

Warm Cacao Spiced Eggplant (WW, V)

Cacao Nib Rice (VE, WW,WD)

Local Tomatoes and Beetroot Organic Salad

(VE, WW, WD)

Coconut Spiced Callaloo and Green Banana (WW,V)