



Tapas

Charred Garlic Octopus

Spicy avocado puree, cherry tomatoes, coriander ...\$18

Fish Cake

Crispy prosciutto, pineapple salsa, aioli ...\$17

Pumpkin Soup

Pumpkin, butternut squash, spinach oil ...\$13

Tenderloin Beef Medallion

Bleu cheese, organic leaves, red bell pepper, dark chocolate balsamic dressing ...\$19

Seared Foie Gras

Braised pears, puff pastry twist ...\$19

Crispy Goat Cheese

Beetroot salsa, microgreens, honey rosemary oil ...\$15

Cajun Shrimp

Red peppers, cherry tomato, dark rum, shadow beni (Caribbean cilantro) ...\$15

Grilled Caesar Salad

Anchovies, croutons, shaved parmesan ...\$15

3 Course Dinner ...\$55.95

Choose 1 Tapas
Choose 1 Main
Choose 1 Dessert

Additional Charges ...

Beef Tenderloin - \$13
Wild Rack of Venison - \$8
Beef Short Rib - \$4

Only Eligible if all 3 Ordered Together
Must Inform Server Before Ordering
Sharing Not Permitted

As is customary, an 18% service charge is added to the final bill for tables of 5 or more to show your appreciation for service. A \$10 plate fee will be added to Mains split by the kitchen and a \$5 plate fee for Tapas split by the kitchen.

Mains

Flame Grilled 8oz Beef Tenderloin

White chocolate mashed potatoes, grilled veggies, port wine jus ...\$46
Add Foie Gras ...\$10

Pan Seared Duck Breast

Sweet potato mash, grilled veggies, pear red wine au jus ...\$33

Shrimp Risotto

Baby green peas, parmesan ...\$32

Airline Chicken Breast

Fingerling potatoes, roasted fennel, grilled red peppers, grilled zucchini, red wine jus ...\$29

Pan Seared Salmon

Truffle mashed potatoes, green beans, grilled veggies, curry sauce ...\$34

Pork Tenderloin

Sweet potato mash, crispy kale, port wine jus ...\$33

Snapper en Papillote

White wine, thyme, garlic butter, grilled zucchini, grilled carrots ...\$31

Red Coconut Curry (Veg)

Chef's choice of vegetables and beans, coconut milk, basmati rice ...\$31
Add Chicken ...\$7 Add Shrimp ...\$9

Oven Roasted Beef Short Rib

Beetroot mashed potatoes, roasted leeks and carrots, brandy red wine au jus ...\$38

Wild Rack of Venison

Molasses stewed vegetables, coal pot butter fungi (Caribbean style polenta) ...\$42

Desserts

Su's Carrot Cake

Creamy cream cheese frosting ...\$12

Fresh Seasonal Fruit

Caramelized ginger, whipped cream ...\$12

Salted Chocolate Tart

Cracked black pepper whipped cream ...\$12

White Chocolate Grand Marnier Panna Cotta

Dark chocolate sauce ...\$12