



Chefs Six Course Tasting Menu

Duck Rissole

Spiced pear, guava.

Octopus Ballotine

Tonnata cream, clementine dressing, shaved fennel, mussel beignet.

Whipped Goats Cheese

Local tomatoes, black olive crouton, pine nuts, romesco and purple basil.

Roasted Cod

Steamed broccolini, mussels, organic egg, dill, sea urchin butter, pain au levain.

Niman Ranch Tenderloin

Portobello mushrooms, grilled scallion, truffled potato, truffle butter.

Cayman Sea Salt Caramel Tart

Coconut cream, grue de cacao, coffee ice cream.

Six Course Seasonal Tasting Menu \$115

Five Wines for \$105

Please do let us know if you have any allergies or dietary requirements.
A discretionary service charge of 16% will be added to your bill and distributed amongst the team.