



Appetisers

Prawn Mi Cuit 28

Jicama, jalapeno, cassava, orange and passionfruit dressing.

Chilled vichyssoise soup 25

Blue point oyster beignet, oyster cream.

Whipped goat cheese 21

Heirloom tomatoes, black olive crouton, pine nut romesco, purple basil.

Rare roasted beef tenderloin 25

Crispy artichokes, truffle cream, aged parmesan.

Octopus Ballotine 28

Blood orange, tonnata cream, shaved fennel, mussel beignet.

Mains

6 oz Niman Ranch fillet steak 60

Oyster mushrooms, truffled potato, truffle butter sauce.

Baked Cod 48

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

Roasted Australian Lamb Ribeye 54

Baked fingerlings, local greens, ewe's cheese, golden raisins, almond ajo blanco, lemon and caper.

Pan Roasted Branzino 45

Grilled squid, hand rolled ink ziti, roasted crab, tomato sauce.

Handmade Pumpkin Ravioli 40

Smoked mascarpone, brown butter, kale, sage, pine nuts, golden raisin.

Desserts

Rum Flamed Pineapple Tart Tatin to share 30

Lime ice cream.

Dark Chocolate Delice 16

Caramelized orange, almond praline, earl grey ice cream.

Cayman Sea Salt Caramel Tart 15

Coconut cream, grue de cacao, coffee ice cream.

Panna Cotta 16

Valrhona amatika white chocolate, local passion fruit, black olive.

Banana Souffle 17

Gingerbread ice cream.

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.