

TAPAS BISTRO

SUMMER SIZZLE SELECTIONS

PRIX-FIXE DINNER
CHOOSE AN APPETIZER,
MAIN COURSE & DESSERT
FOR EC\$100++

APPETIZERS

FRENCH ONION SOUP 23

Maple bacon, gruyere cheese,
ficelle crostine

MUSSELS WITH CHORIZO 29

Chickpeas, tomato, bacon, basil,
paprika, anise crème, garlic brioche

CAESAR SALAD 25

Cream cheese, heart of palm,
cherry tomatoes, poached game egg,
shaved smoked ham, truffle crouton

MAIN COURSE

TROPICAL COCONUT STEAMED FISH 69

Heritage virgin coconut milk,
pumpkin emulsion, marble vegetables,
spinach dumplings, ital rice

MEDITERRANEAN VEGGIE PASTA VEG 55

Tomato broth, artichokes, olives,
spaghetti, basil, roasted brussel
sprouts, spinach, smoked bell pepper,
parmesan cheese

SURF & TURF 99

Aromatic wet age flat iron steak,
roasted heirloom carrots, crawfish
mac & cheese, pink peppercorn sauce

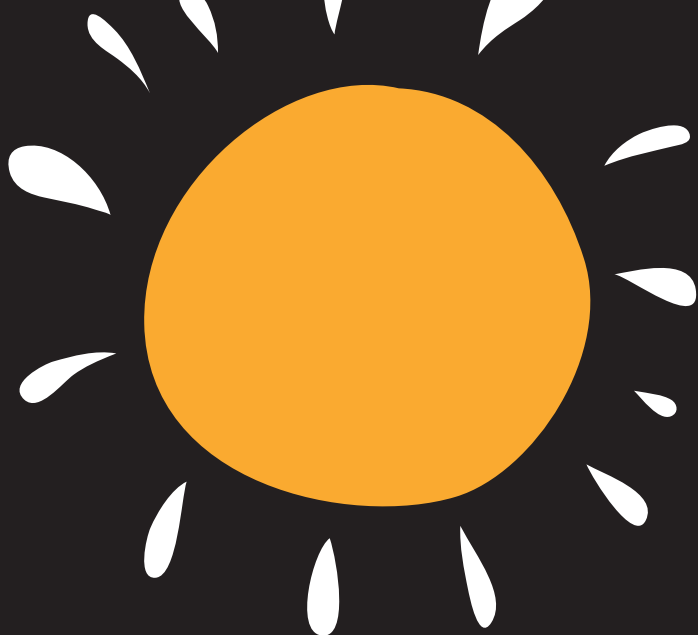
TAPAS PAELLA 79

(please allow 25 min)

African smoked crab meat,
shrimp, chicken, chorizo, beans,
tomato, saffron, ground beef,
Spanish aromatics

BEEF AND SMOKED GOAT BURGER 55

Seasoned pepper bun, jerk caramelized
plantain, mozzarella cheese, creole
slaw, guacamole, bacon fries



MOROCCAN BRAISED LAMB SHANK **59**

Candied pecans, mustard crème fraiche, crispy brussel sprouts, breadfruit croquette, rosemary demi glaze

KOREAN BABY BACK RIBS **60**

Sesame crusted pork ribs, stir fry vegetables, bacon confit potatoes

SHRIMP SCAMPI **65**

Caramel shrimp, Vietnamese herbs, linguine, black lime, aged kombu butter, Japanese milk bread

ASIAN PORK CHOP **59**

Mango glazed chicken lollipop, baby roots, ripe plantain banana mash, brunt plum orange bbq sauce

DESSERT

BANANA BREAD PUDDING **25**

Almond, caramel apple sauce, nutella gelato

SPICE CARROT CAKE **25**

Anise poached pineapple, candied pecan, lime sorbet

WHITE CHOCOLATE CHEESECAKE **27**

Mascarpone cheese, vanilla cookie, Baileys, mango sorbet



All prices are in EC Dollars exclusive of VAT and subject to 10% service charge