












APPETIZERS

Summer Vegetables Gazpacho Soup \$26    
Spicy Avocado Radish


Roasted Butternut Squash and Miso Soup \$26   
Crispy Parsnip and Micro Greens

Cherry Tomatoes and Mozzarella Salad \$33   
Tapenade Vinaigrette and Basil Pesto

House Salad \$34   
Frisee Lettuce, Caramelized Pears, Heart of Palm,
Crumbled Blue Cheese and Passion Fruit Vinaigrette

Roasted Beet Salad \$36 
Poached Pears, Walnuts and Local Goat Cheese

Mediterranean Organic Quinoa \$26  
Avocado with Lemon Dressing

Yellow Fin Tuna Tartar \$38   
with Avocado sitting on Tomato Jelly with Tobiko and Wasabi Yogurt Dressing

Trio of Mushroom and Baby Asparagus Crepes \$32 
Micro Salad and Truffle Dressing


Pan Seared Diver Scallops \$40  
Foie Gras and Truffle Cream






Melon and Tiger Shrimp Cocktail \$36 

Beef Tenderloin Carpaccio \$37 
Arugula, Caper, Organic Extra Virgin Olive Oil, Sea Salt Flakes and Horseradish Aioli

Peking Duck Spring Rolls \$33 
Mixed Salad Leaves, Avocado and Dipping Asian Sauce

Pan Seared Jumbo Lump Crab Cake \$40 
Zesty Honey Mustard Aioli

Steamed Mussels \$32 
Lemongrass, Garlic, White Wine Broth, Spring Onions and Toasted Rye Bread

 = Vegetarian Dish,  = Dairy Free Dish,  = Gluten Free Dish,  = Dish has Nuts,
 = Healthy Dish prepared that has lower fat and sugar content

All Prices are quoted in Barbados Dollars and are inclusive of VAT and subject to a 10% Service Charge.

MAIN COURSE

Grilled Mahi-Mahi \$60 GF ♥ DF

Greek Salad, Feta and Salsa Verde

Pan Seared Red Snapper \$66 GF ♥ DF

Truffle Mash, Asparagus and Tomato Vinaigrette

Crispy Chilean Sea Bass \$85

Sweet Potato Pureé Braised Baby Vegetables and Lemon Beurre Blanc

Colony Trio \$72 GF

Seared Salmon, Blackened Ahi Tuna, Miso Rubbed Mahi-Mahi, Wilted Greens and Basmati Rice

Sesame Seared Yellow Fin Tuna \$68

Lemon Scented Sticky Rice with a Coconut Thai Sauce

Char-grilled Atlantic Salmon \$71 GF ♥ DF

Slow Roasted Tomatoes, Haricot Greens, Avocado, New Potatoes and Yuzu Dressing

Thai Green Shrimp Curry \$72 GF

Lemon Scented Basmati with Steamed Broccoli Florets

Pecan Crusted Chicken Breast \$65 GF ♥ DF

Mint Quinoa Tabbouleh, Tomato Raisin Chutney, and Mustard Leek Jus

Pan Seared Duck Breast \$75 GF DF

Gratin Potatoes, Wilted Greens and Fresh Berry Compote

Oven Roasted Angus Tenderloin \$90 GF DF

Vegetables Galatte, Caramelized Parsnips and Bordelaise Sauce

Char-Grilled Prime Rib-Eye Steak \$90 GF

Homemade Fries, Pencil Asparagus and Pepper Corn and Béarnaise Sauce

New Zealand Lamb Rack \$86 GF DF

Sweet Potato Puree, Heirloom Carrots and Mushroom with a Rosemary Jus

Summer Vegetable Pappardelle \$52 V DF ♥

Red and Yellow Baby Tomatoes, Tofu, Zucchini and Carrot Ribbons,
Snap Peas Stir Fired in Extra Virgin Olive Oil

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♥ = Healthy Dish prepared that has lower fat and sugar content

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