

RESTAURANT SEASON

As you embark on this gastronomic journey, prepare to be delighted by the harmonious blend of bold spices, fresh local ingredients, and vibrant colours that define Bajan cuisine. From succulent meats marinated in traditional seasonings to desserts imbued with the essence of the tropics, each dish tells a story of Barbados' rich history and festive spirit.

APPETIZER

King Fish Crudo

Citrus | Honey Ginger Soy | Lemon Tapioca

Scotch Bonnet Bao Bun

Braised Beef Short Rib | Pickled Fennel Onion Slaw

Bajan Shoot Salad

Crispy Cassava | Baby Shoots | Pumpkin Seeds | Roasted Beets |
Garlic Lemon Oil | Herb Emulsion

Crispy Calamari Taco

Roasted Corn Salsa | Honey Garlic Aioli | Chimichurri

ENTRÉE

Noisy Cricket Seafood Stew

Lemongrass | Curry | Blistered Potatoes | Tomatoes |
Breadfruit Chive Biscuit

Smoked Pork Belly

Roasted Butternut Squash Puree | Stewed Fruit |
Crushed Potatoes | Port Rum Jus

Confit Chicken

Beet Risotto | Goat Cheese Crumble | Toasted Hazelnuts

Seared Snapper

Curried Chickpeas and Quinoa |
Dehydrated Okra and Arugula Salad |
Coconut Lemon Emulsion

Blackened Cauliflower Steak

Spinach Cream | Crispy Chickpeas

DESSERT

Passionfruit Pannacotta

Molasses Honeycomb | Organic Honey |
Cinnamon Meringue | Stewed Rum Pineapple

Warm Dark Chocolate Molasses Brownie

Honey Vanilla Ice cream | Chocolate Crisp

TWO COURSES

\$100 BBD Per Person
Inclusive of VAT & DTS.
Subject to 10% Service Charge.

THREE COURSES

\$125 BBD Per Person
Inclusive of VAT & DTS.
Subject to 10% Service Charge.