

L'AZURE

SUMMER SPECIAL MENU



SOUP

Soup Du Jour
Created fresh daily



APPETIZERS

Garden to Table

Hydroponic greens with baby kale, gratin goat cheese, beet root carpaccio,
Candied walnuts, dehydrated raisins, aged balsamic, mango caviar

Crab & Goat Cheese Ravioli

Curried mango red onion compote, smoke salmon beurre blanc, parmesan shavings



ENTRÉES

Caribbean Mixed Grill

Catch of the day grilled, blackened flying fish, Cajun shrimp, provision batons,
wilted greens, tartar citrus sauce, dehydrated lemon

Sous Vide Beef Short Ribs

Beef short ribs, rosti potato, baby vegetables, Cajun maple porcini cream jus

Panko Crusted Chicken Supreme

Panko chicken, grilled sweet potatoes, tarragon deglaze,
Bok choy brule, star anise tomato relish

Sweet Potato and Plantain Gnocchi

Curried tomato creole sauce, wilted greens, pepper relish, Parmigiana Reggiano



DESSERTS

Chocolate Decadence

Flourless dark chocolate torte, chocolate chia ice cream,
Cocoa nibs, berry coulis, feather artisan

Crème Brule Trilogy

Guava, grand marnier, classic tahitian vanilla, molasses biscotti crisp, granola crumble

Vegan

Coconut mango sorbet, banana quinoa biscotti,
Chocolate truffle, marinated fruit pearls



Prices are in Barbados dollars, inclusive of VAT and 10% service charge.
Please consult a member of our service team if you have any special dietary requirements.