



## Soups...

### **ANGUILLAN LOBSTER BISQUE \$24**

Drizzled with spiced cognac

### **SWEET CORN VELOUTÉ \$18**

Garnished with grilled corn and accented with Jalapeño chili pepper oil

## Salads...

### **ORGANIC MESCLUN SALAD \$18**

Salad with daily market vegetables and pickles

Served with a tarragon vinaigrette

### **PIMMS CAESAR SALAD \$18**

Baby romaine lettuce, shaved Parmigiano-Reggiano, garlic croutons and chef's homemade dressing. White Spanish anchovies on request

### **ASPARAGUS TRUFFLE \$26**

Grilled asparagus salad with truffle aioli and breaded organic egg garnish

Served with an asparagus mousseline

### **KING CRAB DUO \$26**

Spicy broiled King Crab served with a croustis and a mango-papaya salad

### **HEIRLOOM BEETS AND GOAT CHEESE SALAD \$21**

Roasted beets served with a goat cheese crostini

Spinach salad dressed in fig-sherry vinaigrette

### **CARPACCIO TRIO \$28**

Snapper, Ahi tuna and salmon carpaccio marinated a la minute with a peppery extra virgin olive oil. Served with a citrus and ginger herb salad

### **LOBSTER TARTAR \$36**

Diced steamed lobster, celery and granny smith apple dressed

In a light chive and olive oil mayonnaise dressing

Accented with exotic caviar

We recommend that you order dessert soufflés with your entrée to provide you with timely service.

We will accommodate all special dietary needs.

All prices are in US Dollars and are subject to 15% service charge.



## Small dishes to share...

### **DIP TRIO \$8**

Cumin flavored hummus, calamata olive tapenade and spicy roasted eggplant spread

### **TORTILLA A LA ESPAÑOLA \$8**

Traditional potato and onion omelet served with a spiced tomato béarnaise dip

### **CATALAN STYLE ROASTED VEGETABLE ANTIPASTI \$8**

Marinated in basil extra virgin olive oil, garlic confit and aged balsamic vinegar

### **PATATAS DULCES Y PIMIENTOS \$8**

Sweet potatoes fries with red peppers and a hint of chili, garlic and herbs

### **WILD MUSHROOM RISOTTO CROQUETTES \$9**

Golden fried forest mushrooms, herb risotto balls and Serrano ham  
White truffle and Parmesan emulsion

### **FRIED CALAMARI \$8**

Served with a spicy Piquillo dip

### **CHICKEN TANDOORI RAITA \$8**

Chicken Skewer marinated in Tandoori spice  
Served with butter leaf lettuce and a Greek yogurt cucumber and mint dip

### **POKE TUNA TARTAR \$10**

Chunks of velvety raw yellow fin tuna glossed with olive oil, sesame oil,  
Spiced with chili, green onion, mango and sesame seeds

### **SALT-BAKER SNAPPER \$10**

Snapper cooked in the salt flakes served with a fennel-sherry salad,  
Green salsa and saffron aioli

### **HOT BRIE CHEESE \$10**

Baked brie cheese flavored with white truffle essence  
And served with an organic mix green salad

## Pastas...

### **DE CECCO PARPADELLE AND LOBSTER FRA DIAVOLO \$38**

Spicy lobster pasta with oven roasted garlic vine tomato  
Complemented with champagne butter sauce

### **RISOTTO CON FUNGHI \$28**

Arborio rice complemented with a mushroom persillade  
Served in a Madeira-truffle cream

### **HOMEMADE SWEET POTATO GNOCCHI \$26**

Served with sage brown butter, creamy spinach and Pecorino cheese



## Entrées...

### **GRILLED BAVETTE STEAK FRITES \$28**

Grilled flank steak served with French fries and green mesclun,  
Peppercorn sauce, red wine or Béarnaise sauce

### **LAMB TRIO \$47**

Double lamb chop, lamb tenderloin and braised leg stuffed summer zucchini  
Served with yukon-garlic puree and a reduction of braised jus

### **MILK FED GRENADIN \$46**

Veal loin stuffed with kale and Pancetta bacon  
Served with Ziti pasta and wild mushroom gratin  
Complemented with a Balsamic di Modena veal jus

### **FREE RANGE ROASTED CHICKEN BREAST \$34**

Served with Idaho "Macaire" and roasted garden vegetables  
Complemented with sherry wine chicken jus

### **BLACK ANGUS BEEF TENDERLOIN \$48**

Served with roasted Cipollini onions, garlic chard and horseradish mash,  
Buttermilk onion ring and finished with a Pinot Noir reduction

## Seafood...

### **AHI TUNA STEAK \$42**

Served with a ginger-lime quinoa, chili-spiked broccolini  
and Tonka bean sauce

### **GRILLED GROUPEL \$38**

Served with black rice risotto, Chinese green beans  
And long peppercorn sauce

### **SEARED FILET OF SNAPPER \$40**

Presented with fennel-crayfish tortellini, saffron potato,  
Bouillabaisse sauce and herb relish

### **JERK MAHI MAHI \$36**

Served with marinated conch and artichoke, watercress foam  
Complemented with Riesling "beurre blanc"

### **PAN ROASTED ISLAND LOBSTER \$49**

Lobster "out of the shell" served with Basmati rice "Paella style"  
Served with basil butter sauce

### **GRILLED ANGUILLIAN CRAYFISH \$49**

Drizzled with lemon-parsley butter sauce. Served with crispy Basmati rice