

## SALADS

POACHED OCTOPUS WITH MIXED LETTUCE  
CHERRY TOMATOES, ORANGE SEGMENTS, WITH A CITRUS/SESAME VINAIGRETTE  
\$40

SPICY GREEN PAPAYA, JICAMA, EDAMAME AND SAUTÉED BABY SHRIMP  
FINISHED WITH SU-MISO DRESSING AND HERB OIL 🌶️  
\$40

THINLY SLICED, LIGHTLY SEARED BEEF TENDERLOIN (RARE)  
WITH MIXED LETTUCE, JAPANESE PICKLE CUCUMBER, MUNG BEAN SPROUTS, TOGARASHI,  
ASIAN VINAIGRETTE 🌶️  
\$42

## SOUPS

RICE NOODLE BROTH WITH SESAME, VEGETABLES, CRISPY SMOKED BEEF  
\$18

MISO BROTH WITH WILD MUSHROOMS, SOBA NOODLES, AND TOFU  
\$18

SOUP OF THE DAY  
(PLEASE ASK SERVER FOR VARIETY AND PRICE)

## NIBBLES

WOK TOSSED FRIED CHICKEN WINGS WITH SPICY GARLIC AND CHILI GLAZE 🌶️🌶️  
\$22

JERK VEGETABLE SPRING ROLLS WITH SPICY TAMARIND DIPPING SAUCE  
4 PIECES \$20 8 PIECES \$36

SPICY TARTAR OF YELLOW FIN TUNA  
CUCUMBER AND AVOCADO, YUZU PONZU BROTH 🌶️  
\$38

GRILLED SPICY ASIAN GLAZED LAMB SHOULDER RIBS 🌶️🌶️  
\$32

FRIED CORNMEAL AND EDAMAME  
WITH SPICY GARLIC TERIYAKI GLAZE FINISHED WITH CRISPY LEEKS AND SESAME SEEDS 🌶️  
\$26

TWICE COOKED BONELESS BEEF SHORT RIBS  
THINLY SLICED WITH A GARLIC AND GINGER GLAZE ON KOREAN KIMCHI CABBAGE 🌶️🌶️  
\$32

## NOODLES

*YOUR CHOICE OF:*

CHICKEN \$40, BEEF \$42, VEGETABLES \$38, SHRIMP \$40, MOCK DUCK \$38, MIXED \$48

*WITH ANY ONE OF THESE NOODLES:*

RICE NOODLES; SOBA NOODLES; UDON NOODLES; EGG NOODLES

*WITH ANY ONE OF THESE SAUCES:*

TURMERIC AND LEMONGRASS; HOISIN AND GARLIC; BASIL THAI CURRY 🌶️🌶️🌶️; TAMARIND CHILI 🌶️

ADD TOASTED COCONUT \$2

ADD ROASTED PEANUTS \$2

(🌶️=MILD"ISH", 🌶️🌶️=SPICY"ISH", 🌶️🌶️🌶️=HOT)

ALL PRICES QUOTED IN BARBADOS DOLLARS INCLUSIVE OF VAT, SUBJECT TO 10% SERVICE CHARGE

## CONCEPT

### **TWICE COOKED LOCAL CHICKEN LEG QUARTER**

BUTTERNUT SQUASH PUREE, SAUTÉED ASIAN GREENS WITH A SAKE AND VIOLET MUSTARD REDUCTION,  
PLANTAIN FRITTER AND FRESH MANGO SALSA  
\$56

### **PAN FRIED FRESH WATER SHRIMP**

SERVED WITH ROASTED GARLIC/POTATO MASH, SPICY MIXED PEPPER EMULSION,  
AND SHREDDED STIR FRIED VEGETABLES 🍴  
\$54

### **GRILLED ANGUS BEEF TENDERLOIN WITH CASSAVA PUREE**

SLICED WITH SAUTÉED WILD MUSHROOMS, ASPARAGUS, TERIYAKI AND BALSAMIC GLAZE  
4OZ \$72, 8OZ \$100

### **SEARED GRESSINGHAM DUCK BREAST**

MASHED POTATO AND SAUTÉED LEEKS. HOISIN REDUCTION AND CABBAGE COMPOTE  
\$70

### **MACADAMIA NUT CRUSTED FRESH CATCH OF THE DAY**

JASMINE RICE, WILTED BOK CHOY, FRESH BEANS. SPICY COCONUT AND GINGER EMULSION 🍴  
\$54

### **GRILLED LOCAL PORK CHOPS**

SAUTÉED WILD MUSHROOMS AND SOY BEANS. ROASTED SWEET POTATO MASH, GARLIC/MISO REDUCTION  
7OZ \$62, 14OZ \$100

### **MARINATED YELLOW FIN TUNA**

SEARED RARE WITH ASIAN GREENS, FRESH BEANS, ROASTED GARLIC INFUSED PURPLE POTATO MASH AND  
FINISHED WITH A HOISIN AND TAMARIND VINAIGRETTE  
\$56

### **PISTACHIO CRUSTED RACK OF LAMB**

SERVED ON CELERIAC MASH WITH GRILLED VEGETABLES,  
ASIAN GREENS, FINISHED WITH A SWEET RED WINE REDUCTION  
\$82

### **FRIED RICE**

WOK-TOSSED WITH SAVORY SAUCE AND VEGETABLES  
CHICKEN \$40, BEEF \$42, VEGETABLES \$38, SHRIMP \$40, MOCK DUCK \$38, MIXED \$48

## SIDE ORDERS

VEGETABLES \$15; EXOTIC MASH \$12; COCONUT JASMINE RICE \$12  
PLAIN STEAMED RICE \$8; HOUSE SALAD \$15; KIMCHI \$12; SAUTÉED MUNG BEAN SPROUTS \$15