

## APPETIZERS

### Crispy Polenta - \$ 50

Creamy polenta, grilled, topped with wilted spinach, a goat cheese stuffed mushroom, in a coconut curry mornay, sprinkled with a red pepper confetti.

### Chicken Medallions - \$ 55

Succulent chicken breast medallions in a creamy beehive bronze sauce with capers served with pickled pearl onions, roasted red pepper and garlic diamonds.

### Pork Belly - \$ 60

Pork belly braised till tender. Basted with a honey glaze and served with a soy apple cider sauce, caramelized pear, carrot purée and onion crisp

### Panko Crusted Shrimp - \$ 65

Jumbo shrimp deep fried till golden on a bed of creamy cauliflower purée and served with a salsa.

## SOUPS & SALADS

### Ginger Carrot Boule - \$ 50

Carrots simmered with celery, white onion and ginger in a vegetable stock. Puréed and filled with cooking cream. Served in boule bread topped with brandy.

### Cinnamon Roasted Squash - \$ 50

Green Giant's local butternut squash, roasted with garlic, pimento, carrot, celery, and spice. Puréed with vegetable stock and folded with coconut milk. Served with roasted pumpkin seeds.

### Yabba - \$ 55

A traditional harvest soup made with the leaves of dasheen and puréed. Flavoured with fresh herbs and filled with cassava and fish medallions. Served in a roasted dasheen bowl with dehydrated plantain.

### Caesar - \$ 60

Crispy romain lettuce heart tossed in our anchovy cheese dressing, sprinkled with parmesan cheese served with cherry tomatoes, herb croutons and toasted walnuts.

### Kale - \$ 60

Freshly harvested kale, baby spinach, diced gala apple, shredded carrot and thinly sliced radish tossed in a balsamic honey vinaigrette. Topped with toasted almonds, dried cranberries and feta cheese.

### Confit Duck Salad - \$ 120

Artisan greens with carrot, red onion, radish, fresh mint leaves and cherry tomatoes drizzled with a punchy vinaigrette. Served with a confit duck leg quarter.

## PASTAS & RISOTTOS

### Risotto a la Genovese - \$ 75

Arborio rice simmered in vegetable stock and cream filled baby bella mushroom, sweet green pea and red onion topped with parmesan.

### Primavera - \$ 95

Diced squash, green peas, spinach, cherry tomato, broccoli and basil fold in zucchini noodles tossed with bell pepper coulis. Served with garlic crostini.

### Napoleon Alfredo - \$ 95

Linguini pasta tossed in a brandy cream sauce with broccoli and sweet green pea topped with shredded parmesan. Served with garlic crostini.

### **Spicy Aromatic Shrimp - \$ 130**

Aromatized shrimp sautéed with roasted garlic, thyme and white wine in linguini topped with red pepper flakes and cherry tomato. Served with garlic crostini.

### **Del Pacifico Risotto - \$ 130**

Arborio rice simmered in a cream pesto sauce with mussel, shrimp and calamari topped with parmesan.

### **Trio A la Rose - \$ 145**

Shrimp, mussel and calamari tossed in linguini with garlic, chardonnay, cream and pomodoro.

## **ENTREES**

### **Bocconcini Stuffed Chicken - \$ 120**

Crispy golden chicken breast stuffed with spinach and bocconcini drizzled with a chardonnay mornay. Served with a roasted garlic mash and sautéed sesame vegetable medley.

### **Hunter's Chicken - \$ 135**

Chicken quarter marinated and braised in red wine with pancetta and bella mushrooms. Served with cream potatoes and wilted broccoli.

### **Honey Roasted Duck - \$ 260**

Succulent duck breast seared with spice and topped with a honey glaze. Sliced and served with arugula pesto mash, toasted almond and carrot purée.

### **Fish of the day - \$ 120**

Chef's choice of the fresh catch

### **Diver Scallops - \$ 135**

Seared scallops in Pernod sauce, served with ratatouille, sweet green peas and parsley potato.

### **Cedar Plank Salmon - \$ 205**

Chilean pink salmon baked on a cedar plank basted with a cane reduction. Served with ginger Jasmine and artisan greens with a punchy vinaigrette.

### **Rabbit Cacciatore - \$ 210**

Braised rabbit leg quarter in a rich stock and simmered in a dark house pan au jus. Served with potatoes, roasted carrots and button mushroom.

### **Market Square Pork Ribs - \$ 208**

Grilled baby back ribs smothered with a cherry Bacardi tropical sauce on grilled sweet pineapple. Served with taro chips and pickled red pimento.

### **Georgia Lamb - \$ 230**

Herb crusted ribs served with grilled tomatoes, goat cheese, saffron infused mashed potato, and steamed broccoli with a sawmill pepper corn sauce.

### **Short Loin T-Bone Steak - \$ 200**

8oz.T-bone steak chargrilled to temperature with an espresso demi-glace. Served with a medley of our local Green Giant vegetables and herb roasted potatoes.

### **Rib Eye Steak - \$ 310**

10oz. Hand cut rib eye, grilled and served with string beans, cherry tomato, pearl onion, broccoli, portobello mushroom and a bearnaise sauce. Served with garlic crostini.

Prices subject to 10% Service Charge & 12.5% VAT