



S T A R T E R S

SEARED HAMACHI

Mirin infused cucumber, fresh mango, red onion ceviche, lemon ponzu, black sesame

19

CHILLED CITRUS LOBSTER

Citrus steamed lobster tail, fennel confit, orange and ginger marmalade, orange gel, pea shoots

23

ROASTED DUCK SALAD

Spiced duck breast, goat cheese dressing, lola rossa lettuce, dried cranberries, sweet potato chips, onion marmalade

17

ANGUS BEEF TARTAR

Tender diced beef seasoned with capers and shallot, Espilette aioli, micro arugula salad, fried quail egg

18

TOMATO SALAD

Braised fennel shortbread, buffalo mozzarella, onion jam, Banylus vinaigrette, basil, fresh cherry and garden tomatoes

15

REGENT CAESAR SALAD

Tender romaine hearts, garlic, anchovy and lemon dressing, crispy pancetta, house baked focaccia crouton and Parmesan chip

16

AHI TUNA

Fresh ahi tuna, miso soy marinade, wasabi sauce, cucumber and radish salad, pickled ginger dressing

17

GRILLED ASPARAGUS

Soft poached egg, crispy potato nest, shaved Manchego cheese, cracked black pepper

14

DIVER SCALLOPS

Pan seared Diver scallops, brown butter, cauliflower puree, compressed Granny Smith apple, candied hazelnuts

22

CAICOS LOBSTER BISQUE

Creamy tomato bisque with Cognac garnished with smoked Caicos lobster medallion

19

Kindly notify one of our service team if you have any allergy intolerance

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15% service charge & 12% government tax will be added to your final check



PASTAS & RISOTTOS

SPAGHETTI AGLIO E OLIO

Olive oil and garlic sauce with crushed chili flakes, Kalamata olives, cherry tomatoes, parsley and feta cheese

28

BUTTERNUT SQUASH RAVIOLI

Creamy butternut squash filling in light ravioli pasta, citrus beurre blanc, tomato concassé, Goat's milk cheese, toasted pecans, herb pesto

34

SMOKED SALMON TAGLIATELLE

Candied fennel, Scottish cold smoked salmon, Limoncello and green pepper corn cream sauce, baby arugula over house tagliatelle pasta

34

GREEN PEA RISOTTO

Garden peas and spring pea puree, brown butter shallots, fresh mint, Pecorino cheese

28

LOBSTER RISOTTO

Squid ink Arborio rice, butter poached Caicos lobster, herbed breadcrumb, Puttanesca sauce and fresh wasabi cress

36

TRUFFLE RISOTTO

Shaved black truffle, mushroom salsa, Parmigianino cheese, black truffle oil and thyme leaves

34

SIDE DISHES

all side dishes are 8 dollars

TRUFFLE LEAF SPINACH

STEAMED GARDEN VEGETABLES

BUTTERMILK MASHED POTATO

GARLIC SAUTEED MUSHROOMS

SAUTEED ASPARAGUS

KALE CHIPS

VINE RIPE TOMATOES WITH WHITE BALSAMIC DRIZZLE

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LAND & SEA

CAICOS GROUPER

Seared grouper Meuniere on a bed of spinach and olives, ginger orange butter sauce, cilantro oil and crisp vegetables

42

SEA BASS

Roasted sea bass with baked parsnips, Turk's Head Amber reduction, red and green fried cabbage

38

RED SNAPPER

Red snapper fillet served with garden pea puree, bacon lardons and potato croquettes and dressed with white wine beurre blanc

40

POACHED CAICOS LOBSTER

Tender poached lobster tail, served with cremini mushroom ravioli, sautéed field mushrooms, truffle butter, white wine velouté and fresh herbs

52

PRIME BEEF TENDERLOIN

Grilled filet of Angus beef, fondant potato, petite asparagus, Merlot demi-glace

42

WAGYU ENTRECOTE

Eye of Wagyu Rib, ragout of braised rib cap, soy and truffle oil roasted mushrooms, Asian pear salad, crispy garlic chips

58

ROASTED PORK TENDERLOIN

Herb crusted Snake River Farms pork tenderloin, vanilla scented pommes purée, Madiera jus, roasted onion, rhubarb confiture

36

ORGANIC CORNISH HEN

Duet of free range organic Cornish hen, confit of leg, roasted breast, fresh sage polenta, white wine and herb jus

34

AUSTRALIAN LAMB LOIN

Moroccan spiced loin of Australian lamb, fig and almond couscous, mint chimichurri, Harissa yogurt, grilled lemon and olive preserves

42

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