

# CHEF'S TABLE

## SMALL PLATES

### LOCAL APPETIZERS

CONCH FRITTERS <b>G</b> <b>SF</b> <b>D</b>	12
pepper remoulade	
ANGUILLA TOMATO SALAD <b>D</b>	14
creamy feta, cherry tomatoes, cucumber, olives, capers, mint	
BEEF AND GOAT CHEESE SALAD <b>TN</b> <b>D</b>	16
arugula, candied walnuts, port wine, and balsamic reduction	
ROMAINE SALAD <b>V</b>	16
shredded carrot, green mango, mint, spiced basil, sesame dressing	
RICE PAPER ROLL <b>V</b>	18
poached chicken, mango, mint, coriander	

### SEARED

JUMBO LUMP CRAB CAKES <b>D</b>	25
jerk remoulade, tomato jam	
SEARED SCALLOPS <b>D</b>	28
cauliflower puree, pico de gallo	
TIGER PRAWNS <b>TN</b> <b>SF</b>	32
red pepper & walnut dip, lemon garlic dressing	

### ANGUILLA LOCAL CATCH

BLACKENED MAHI MAHI	35
plantain ragout, asparagus, fresh basil	
RED SNAPPER	44
olive crushed fingerling potatoes, tomato broth, fennel slaw	
GRILLED CRAYFISH (3 pieces) <b>D</b>	48
garlic - butter and lemon	
GRILLED LOBSTER (per lbs) <b>D</b>	45
garlic - butter and lemon	

## DESSERTS

CARRIBEAN RICE PUDDING <b>D</b>	12
whipped coconut, lime-soaked mango, crispy meringue	
BANANA PEANUT BUTTER MOUSSE CAKE <b>TN</b> <b>G</b> <b>D</b>	14
chocolate, peanut butter mousse, roasted banana ice cream, caramel popcorn	

## FROM THE WOOD BURNING OVEN

CARIBBEAN TUNA TATAKI	28
grapefruit ponzu	
BLACK ANGUS BEEF SKEWERS <b>D</b>	30
cream and four peppercorn jus	
GRILLED OCTOPUS <b>D</b>	32
roasted potatoes, crème fraîche	
ROASTED PORK BELLY <b>G</b>	32
dijon mustard	
CRISPY LEMONGRASS CHICKEN	38
green mango Som Tum, sweet chili	
TANDOORI LAMB RACK	38
yoghurt and spicy marinated lamb cutlet and mint chutney	
BEEF SHORT RIBS	48
braised and roasted short	

### DIPS

CHICKPEA HUMMUS <b>V</b> <b>G</b>	14
cashew nut, espelette pepper, garden herbs, evoo, flatbread	
EGGPLANT BABA GHANOUSH <b>V</b> <b>G</b>	14
pomegranate, coriander, mint, evoo, flatbread	
GUACAMOLE BOWL <b>V</b>	14
smashed avocado, lime, onion, tomato, coriander, plantain banana chips	

### SIDES

CRISPY POTATO	12
STEAMED JASMINE RICE <b>V</b>	12
GARLIC CREAMED POTATOES <b>D</b>	12
GRILLED ASPARAGUS <b>V</b>	12
FRIED GREEN PLANTAINS <b>V</b>	12
RICE & PEAS <b>V</b>	12
SPICY BROCCOLI <b>V</b>	12
ROMAINE LEAF <b>D</b>	12

PINEAPPLE RUM CAKE <b>G</b> <b>D</b>	14
roasted pineapple, lemongrass soursop swirl ice cream	
HOMEMADE GELATO <b>D</b>	4 per scoop
chocolate, vanilla, strawberry	
HOMEMADE SORBET <b>V</b>	4 per scoop
coconut, raspberry, mango passionfruit	

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs any increase your risk of foodborne illness. All Pricing is in USD. Exclusive of 15% Service Charge, 13% GST & 2% environmental fee. Please advise of any food allergies or dietary restrictions.