



RESTAURANT AND BAR

**FOR LUNCH  
OUR CHEF RECOMMENDS**

**CAVIAR SERVED THE CLASSIC WAY**

**1 oz BELUGA CI\$ 280 | 1 oz Osetra CI\$ 210 | 1 oz Sevruga CI\$ 155**

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**CARIBBEAN LOBSTER TAIL**

Grilled, garlic, herbs, lemon butter sauce, roasted potatoes, seasonal vegetables  
**C.I.\$ 38**

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**YELLOW BEET-APPLE SALAD**

Fried goat cheese, smoky lemon herb dressing

**C.I.\$ 12**

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**CREAMY CAULIFLOWER SOUP**

Parmesan croutons, truffle oil drizzle

**C.I.\$ 7.5**

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**CARIBBEAN STYLE BEEF STEW**

Pappardelle pasta, green peas, roasted peppers

**C.I.\$20**

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**PAN-FRIED RED SNAPPER**

Coconut curry sauce, jasmine rice, sautéed spinach, jalapeño chutney

**C.I.\$ 18**

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**BAKED POTATO GNOCCHI**

Gorgonzola sauce, grilled asparagus

**C.I.\$ 16**

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**CHOCOLATE TRIANGLE**

Stewed berries, candied nuts, vanilla cream

**C.I.\$ 10.5**

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**Choice of two courses including a glass of sommelier selected wine:**

Sauvignon Blanc Babich, New Zealand or  
Malbec Bodini, Argentina

**CI\$ 21 plus gratuity**

**ENJOY**