



Dinner at la Terrace

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| Plantation Ahi Tuna Tartare | 26 |
| Capers, cornichon, and remoulade sauce | |
| Prosciutto e Melone with Atlantic shrimps | 26 |
| Confit of vine tomato, balsamic dressing | |
| Smoked marlin | 20 |
| Tabouleh, red onion marmalade, Dijon- scotch bonnet vinaigrette | |
| Roasted Beetroot tower | 18 |
| Goat cheese, , red grape, apple chutney | |
| Caprese salad | 16 |
| Tomato marinated, fresh mozzarella, balsamic vinaigrette | |
| Rocket Salad | 12 |
| Lemon vinaigrette, tomato, shaved parmesan cheese | |
| Caesar salad | 16 |
| Romaine lettuce, pancetta, pecorino Romano, anchovy "tapenade" | |
| Snow crab bisque | 10 |
| Cognac infused, mascarpone and lime cream | |
| Soup of the Day | 8 |

Prices are in USD



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| Chilean sea bass | 38 |
| Chili infused warm zucchini salad, carrot ribbons, and lemongrass infused broth | |
| Red snapper | 38 |
| Stewed tomato, glazed heart of palm, roasted garlic velouté | |
| Black Angus Striploin | 48 |
| Charred artichokes, string beans, green peppercorn sauce | |
| Lamb duet | 42 |
| Rack of lamb harissa marinated, lamb leg confit, bean medley, rosemary essence | |
| Brown Stew Pork | 30 |
| Sweet mashed potato, local vegetable ragout, ginger essence | |
| Spiny Caribbean lobster | 41 |
| Sautéed lobster, roasted garlic, tomato fondant and home made taglietelle pasta | |
| Curried chicken | 30 |
| Basmati rice, mango chutney, fresh roti | |
| Pappardelle alla Bolognese | 28 |
| Rich meat ragout, tomato sauce roasted garlic infused | |
| Spaghetti alla Pescatora | 26 |
| Saute mussels, calamari and little neck clams, roasted cherry tomato sauce, freshly made guitar pasta | |
| Vegetarian Pasta | 24 |
| Vegetable medley alla carbonara, rigatoni | |

We prepare all menu items to order, please be understanding if certain ingredients are restricted due to market availability

Executive Chef Stephen Jondeau
Chef de Cuisine Silverio Marrone

Chefs
Tameka Thomas
Norman Stewart
Howard Francis