



## APPETIZERS

**BLUFF BAY GOAT & CHEVRE SAMOSA**  
goat cheese, tamarind sauce, minted pea puree \$9.95

**TOM YUM GUY STEAMED CLAMS & SEA SCALLOPS**  
baby bok choy, lemongrass coconut broth, herb butter toast \$12.50

**SMOKED ASIAN SHORT RIBS**  
crispy soy brussels sprouts, carotte puree \$11.95

**FOIE TORCHON**  
mango jelly, pickled ginger and toasted brioche \$14.95

**CRAB RILLETTE**  
layered with cream fraiche tobiko and crispy tortilla \$13.95

## SHARING

**ARTISANAL BOARD**  
assorted cheeses, cured meats & biltong, crab rillette, candied pecans, pepper jelly, pickles, olives, country bread \$24.00

**FILET BEEF TARTARE**  
Grilled cheese sandwich with gruyere \$15.50

**MUSSELS**  
roasted tomatoes and local herbs, grilled bread \$18.75

## SALADS & SOUP

**ABACUS SALAD**  
local kale, arugula, sundried cranberries, olives, roasted beets, cherry tomatoes, goat cheese crumble, almonds, sherry vinaigrette \$11.95

**CHARRED ROMAINE CAESAR**  
roasted eggplant, local peppers, traditional Caesar dressing \$9.75

**KALE, AVOCADO & MANGO**  
local kale, mango, roasted sweet potato, avocado, chickpea and dry cherries with goat cheese crumble and sunflower seeds \$11.95

**LOBSTER BISQUE**  
Caribbean lobster, parsley, olive oil \$8.75

## CEVICHE, CONCH & OCTOPUS

**CHARRED OCTOPUS**  
cannellini beans, confit of tomatoes, caper berries, burnt lemon, herbs \$13.95

**CRISPY CALAMARI**  
island okra, lemon, thyme and scotch bonnet aioli \$11.95

**CRACKED CONCH**  
breadfruit salad, lemony tomatoes, Peruvian sauce \$14.95

**TIRADITO WITH LOCAL FISH**  
scotch bonnet, mango, avocado cream, micros \$14.95

**MARINATED CONCH**  
Cayman Style, local peppers, tomato, dash of spice \$12.95

## LOCAL FISH, LOBSTER & RISOTTO

**SEAFOOD RUN DOWN**  
Lobster, Conch, Clams, Shrimp, crispy okra, callaloo, steamed basmati \$32.95

**RED SNAPPER**  
lemongrass & fenugreek curry, petite potato, callaloo, sour onion tomato sambal \$28.95

**BANANA LEAF WRAP WHOLE FISH**  
cassava mash, garlic toasted tomato, kan kun spinach \$ Market Price

**LOBSTER & SHRIMP RISOTTO**  
enhanced with octopus, green peas, Italian parmesan cheese \$32.95

## HANDMADE PASTA & GNOCCHI

**LOBSTER & SHRIMP RAVIOLI**  
spinach, lemon grass, ginger, kaffir, mascarpone, buttery lobster broth \$27.95

**SWEET POTATO GNOCCHI'S**  
brussels, seasonal vegetable, toasted almond, sage, sherry brawn butter sauce \$23.85

**HAND CUT PUMPKIN PAPPARDELLE**  
with Grilled Jumbo Prawn pumpkin, mushrooms, callaloo, thyme, pumpkin seeds, coconut sauce \$29.95

## FROM THE LAND

**WHOLE ROASTED CORNISH HEN**  
rosemary potato, seasonal vegetable, peri peri sauce, allow 12 minutes for preparation \$28.75

**FILET BEEF TENDERLOIN**  
roasted bone marrow, charred shallots, root vegetable, gremolata, red wine jus \$34.95

**HERB CRUSTED RACK OF LAMB**  
grilled local vegetables, mashed potatoes, pink peppercorn Jus \$37.95

**20 OZ RIB EYE STEAK ON THE BONE**  
charred Shallots & root local vegetables, "Café de Paris" Herb Butter, Cabernet Essence \$49.60

**OSSO BUCCO**  
Pork Shank, creamy smashed green banana, asian spinach, pumpkin seeds, raisins \$28.95

**AGED HOUSE BLENDED BURGER**  
on Brioche Bun, St. Andre cheese, smoked bacon, balsamic onions, confit tomato, crisp romaine, fries \$18.95

Culinary Guidance by  
Sara Mair-Doak  
& Chef Charith Heman  
Host Leon Jacques



**DINNER 5.30 - 10.30**