

## • SEAFOOD •

served with your choice of: cocktail sauce, chili soy, Marie Rose or Joe's mustard sauce

SNOW CRAB CLAWS • 350 (\$)

POACHED PRAWNS • 95

KING CRAB LEGS • 195 (\$)

CARIBBEAN SPINY LOBSTER (SS) • 110

## • CAVIAR •

served with blinis & crème fraîche

CAVIAR OSCIETRE 30G • 450 (\$)  
(S)

CAVIAR OSCIETRE GOLD 50G • 550

## • SOUPS & SALADS •

TOMATO GAZPACHO • 60

extra virgin olive oil | croutons (V, DF, SS)

CRISPY DUCK SALAD • 95

pomelo | pine nuts | grapefruit | cress (N, DF)

POACHED EGG & ASPARAGUS • 75

hollandaise (GF, SS)

BETROOT & GOAT'S CHEESE • 75

watermelon | walnut | mustard dressing  
(N, V, GF, SS)

CAPRESE SALAD • 80

(GF, V)

## • STARTERS •

FOIE GRAS TERRINE • 95

sourdough melba toast | red plum jam (A)

PAN-SEARED SCALLOPS • 95

cauliflower purée | crispy bacon | almond |  
chili oil (N, GF, S)

WARM STILTON & FIG TART • 80

caramelized onion (V, A)

SPICY TUNA TARTARE • 80

crispy sushi rice | avocado (DF, S, SS)

SALMON SASHIMI • 80

wasabi | pickled ginger | wakame (DF)

BEEF CARPACCIO • 95

arugula salad (GF)

PRICES ARE IN BARBADOS DOLLARS AND ARE INCLUSIVE OF 10% VAT,  
2.5% PRODUCT DEVELOPMENT LEVY, AND SUBJECT TO 10% SERVICE CHARGE.

## • FISH •

### HONEY-GLAZED CHILEAN SEA BASS • 160

broccolini (DF)

### CRISPY SALMON • 120

crushed potatoes | hollandaise (GF, A)

### MISO BLACK COD • 175

bok choy (DF)

### HADDOCK GOUJONS • 110

crispy banks beer batter | mushy peas | hand cut fries | tartare sauce

### LOBSTER LINGUINI • 155

Maine lobster tail | homemade squid ink linguini  
tomato | lemon, garlic & parsley crumb | lemon zest

### DOVER SOLE • 190

served meunière

## • STEAK FRITES •

served with hand cut fries and your choice of: peppercorn sauce (A) | béarnaise sauce (A) | red wine jus (A)

### 8OZ PRIME DRY AGED CREEKSTONE TENDERLOIN • 240 (\$)

### 10OZ DRY AGED CREEKSTONE RIBEYE • 175

### 10OZ JAPANESE A5 WAGYU STRIPLOIN • 450 (\$)

## • MAINS •

### CHICKEN MILANESE • 120

wild rocket, parmesan & fennel salad | peppercorn sauce (SS)

### BRAISED PRIME BEEF SHORT RIB • 140

mashed potato | red wine jus (A, GF)

### GREEN PEA RISOTTO • 95

(V, GF)

### 'THE MONKEY CLUB' WAGYU CHEESEBURGER • 130

brioche bun | bacon | black bomber cheddar | tomato relish  
| hand cut fries

### PORTOBELLO CHEESEBURGER • 110

brioche bun | avocado | buffalo mozzarella | hand cut fries (V)

### LAMB RAGU • 130

pappardelle pasta | red wine reduction (A)

### NEW ZEALAND LAMB CHOPS • 175

butternut squash | farro | pine nuts | pomegranate jus (N)

### DUCK À L'ORANGE • 175

confit duck leg | braised cabbage | bacon | cassis jus (A)

### GNOCCHI ALLA SORRENTINA • 95

buffalo mozzarella (V)



ALLERGENS: (N) CONTAINS NUTS • (V) VEGETARIAN • (GF) GLUTEN FREE • (DF) DAIRY FREE • (A) CONTAINS ALCOHOL • (S) SPICY • (SS) SUSTAINABLY SOURCED •

SELECT DISHES ARE NOT INCLUDED ON THE RESIDENT HOTEL GUEST 'MAP' MEAL PLAN, OR 'CANDLELIGHT DINNER VOUCHER'.  
THE STANDARD MENU PRICE APPLIES, AND THESE DISHES ARE MARKED WITH (\$) TO INDICATE THIS.

## • SIDES •

HAND CUT FRIES • 30

MASHED POTATO • 30

BROCCOLINI • 30

BABY CARROTS • 30

STEAMED SPINACH • 30

GRILLED ASPARAGUS • 30

SAUTÉED MUSHROOMS • 30

CAULIFLOWER GRATIN • 30

ROCKET & PARMESAN SALAD • 30

## • DESSERTS •

APPLE TARTE TATIN • 55

cinnamon ice cream

CLASSIC TIRAMISU • 55

amaretto & coffee savoiardi | mascarpone mousse | cocoa dust (N, A)

THE MONKEY CLUB BANANA SPLIT • 55

cocoa walnuts | salted caramel ice cream | XO rum chocolate sauce (GF, N, A, SS)

MOLTEN CHOCOLATE FONDANT • 55

vanilla ice cream | cherry coulis (please allow 10 minutes)

LEMON MERINGUE PIE • 55

toasted almond, basil & apple sorbet (N)

VANILLA BEAN CUSTARD TART • 55

rhubarb & ginger ice cream

HOMEMADE ICE CREAMS • 50

vanilla | Belgian dark chocolate | fresh coconut | rum & raisin (A)

HOMEMADE SORBETS • 50

basil & apple | mango & ginger | lemon | passion fruit (all DF, N, GF)

ARTISAN FINE CHEESES • 70

selection of international hard & soft cheeses | grapes | fruit chutney | assorted crackers