



SOLARIS

AT THE REEFS

RESTAURANT WEEK DINNER MENU

APPETIZER

CHICKEN LIVER PÂTÉ

toast, onion jam, port wine gel



BERMUDA FISH CAKE df

rock fish, citrus zest, "shrimp ham", smoked salsa

CURED WAHOO CRUDO gf, df

mango leche de tigre, red onions, charred avocado, sweet potato crackers, coriander

ENTRÉE

CREOLE SHRIMP RICE gf, df

peppers, carrots, annatto, peas, cabbage salad



HANGER STEAK gf

vierge sauce, cassava pie, roasted onions, jus



GRILLED LOCAL CATCH df

celeriac purée, green chili and pepita salsa macha, turnips, fresh herbs

DESSERT



CARROT PUDDING

mascarpone mousse, pistachio cream, nuts

POACHED PEAR TART

frangipani, cream chantilly, almonds, housemade vanilla gelato

BANOFFEE ENTREMENTS

milk chocolate mousse, banana caramel, cookie crumble

\$69/PERSON
PLUS 17% GRATUITY

(GF) - GLUTEN FREE
(DF) - DAIRY FREE