

Restaurant WEEK

DINNER MENU 2026



Panko Crusted Goat Cheese

Baby arugula, pickled pear, berry vinaigrette

or

Winter Butternut Soup V

Finished with pesto

or

Beef Short Rib Croquette

Dijon aioli, date jam

or

Panfried Rockfish Cake

Greek style salad, lemon dressing



Braised Lamb Shank

White wine, rosemary jus, sundried tomato mashed potatoes,
French beans

or

Seared Wahoo

(local when available)

Miso honey glaze, sticky rice, Szechuan vegetables, apple kimchi

or

Grilled Certified Angus Beef® New York Striploin

Cauliflower gratin, grilled asparagus, pepper sauce

or

Baked Polenta Cakes V

Garam masala hummus, edamame, baby watercress, lemon dressing



Tiramisu

or

Warm Chocolate Sponge Cake

Vanilla ice cream, Anglaise sauce

vegetarian V

\$69

PLUS 18% SERVICE CHARGE



Island
Restaurant
Group Limited

IRG.bm

