

Restaurant WEEK

DINNER MENU 2025



Lobster Bisque

Grilled garlic ciabatta, and melting tomato, shrimp & basil butter

or

Duck 'Pizza'

Homemade naan, sriracha cured duck yolk,
duck leg confit, tofu creme

or

Sticky Tamarind Glazed Pork Belly

Smashed edamame & radish mole, kimchi mayo

or

Seared Scallops

Green pea puree, hot salsa of potato,
walnuts & raisins, salad shoots

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Grilled Striploin

Parsnip dauphinoise, crispy potato puffs, Barracuda's
house chutney, port wine jus

or

Braised, Pulled and Potted Lamb Shank

Puff pastry crust, truffle whipped celeriac, white wine braised leek

or

Butter Poached Rockfish

Winter succotash and crispy bacon

or

Beetroot Tarte Tatin *V*

Gorgonzola, walnuts, and a pear and rocket salad

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Warm Treacle Tart

Ginger beer syrup, candied pecans

or

Chocolate Fudge Cake

Vanilla ice cream, Anglaise sauce

vegetarian *V*

\$69

PLUS 18% SERVICE CHARGE



Island
Restaurant
Group Limited

IRG.bm

