



RESTAURANT WEEKS '24

DINNER MENU

JANUARY & FEBRUARY

PRIX FIXE \$59

APPETIZER

KING OYSTER MUSHROOM BOLOGNESE (V+)

Tarragon Oil, Shiso Leaves, Toasted Croute, Carrot Puree

PRESSED SMOKED CHICKEN TERRINE (DF, GS)

Port & Bacon Jam, Chicory, Leek & Mushroom Powder

ENTRÉE

CHARRED BUTTERNUT SQUASH (V+)

Black Beluga Lentils, Brown Butter Sage, Candied Pecan,
Butternut Squash Espuma

BRAISED BEEF SHORT RIBS

Pumpkin Amaretti, Romanesco,
Brown Butter & Sage Emulsion, Port Wine Au Jus

PAN ROASTED CATCH (NF)

Roasted Curry Froth, Gremolata, Parsnip Fondant, Spiced Carrot Puree

DESSERT

COCONUT & CARAMEL (V+)

Hazelnut Sable, Coconut & Dark Chocolate Salted Caramel,
Coconut Crumb, Coconut Cashew Gelato

GELATO & SORBET (1 Scoop)

Alex & Pete's Bermuda-Made

Vanilla Bean Gelato (GS, NF)

Chocolate Brownie Gelato (GS, NF)

Guava Sorbet (GS, NF, V)

Lemon Sorbet (GS, NF, V)

GS - Gluten Sensitive | DF Dairy Free | NF Nut Free | V Vegetarian | V+ Vegan

Please note that 20% service is added to every check | 23% service for Groups of 8+