



AMUSE BOUCHE

BEYC DEVILED EGG
spiced & smoked

SOUP

CARIBBEAN LENTIL SOUP

THE FIRST

SCOTTISH SCALLOPS
pan fried scallops, pea puree, spring onions and citrus salad

VEGETABLE AND CHICKEN WONTON
asian slaw, pineapple chili sauce

CHICKPEA SALAD
pickled onions, herbs, cherry tomato, kalamata olives, dijon mustard vinaigrette
add chicken, fish

THE MAIN

PISTACHIO CRUSTED SALMON
crispy garlic potatoes, cherry tomato, orange & passionfruit glaze, candy citrus

ROASTED CHICKEN BREAST
herb butter, creamed corn polenta, seasonal mushroom fricassee, asparagus, carrots, chicken jus

APPLEWOOD SMOKED DUCK BREAST
spiced carrot puree, baby turnip, chargrilled corn, champignon potato

STEAMED MUSSELS BOWL
garlic, tomato, calabrian chili pepper, sourdough bread

GRILLED EGGPLANT
olive tapenade puree, charred shallots, confit cherry tomato, crispy potato string

THE FINISH

KEY LIME PIE
Chef Winston's Recipe

CARROT CAKE
honey cream cheese frosting

TREACLE CHOCOLATE PUDDING
tamarind rum sauce

\$85 PP

18°30'17"N
64°21'19"W