

13°/59°

Restaurant & Bar Lounge
— AT PORT FERDINAND —

TO BEGIN

Soup of The Day	36
Beetroot Salad	34
Goat Cheese, Baked Ham, Toasted Caraway Vinaigrette, Fresh Greens	
Yellowfin Tuna Tartare	47
Ginger, Sesame, Soy and Citrus Fruits	
Pan Fried Sea Scallops	42
Crispy Double Smoked Bacon, Sweet Corn Purée & Pickled Jalapeño	
Angus Beef Carpaccio	38
Pickled Mustard Seeds, Lemon, Parmesan	
Crispy Duck Leg	38
Zucchini Remoulade, Pickled Beets, Honey Mustard Dressing	
Classic Caesar Salad	32
White Anchovies	
Five Spiced Poached Shrimp	48
Cannellini Beans Salad, Herbs Emulsion, Sweet Peppers, Pickled Christophine	
Tomato & Cucumber Salad	32
Confit Tomatoes, House Made Ricotta Cheese, Balsamic Reduction, Olive Oil	

TO FOLLOW

Black Angus Fillet of Beef	110
Pomme Purée, Natural Jus, Chimichurri Sauce	
Bajan Spices Rack of Lamb	85
Dauphinoise Potato, Mulled Wine Jus	
Oven Roasted Local Chicken	75
New Potatoes, Natural Jus, Touch of Cream	
Fresh Fish of The Day	80
Ask Your Server For More Details	
Aromatic Curry of Spiny Lobster	105
Coconut Rice, Vegetables	
Five Spice Duck Breast	80
Curried Bacon and Garbanzo Bean Cassoulet, Wine Poached Pear	
House Made Parpadelle Frutti di Mare	75
Local Seafood, Spicy Tomato Sauce	
Scallops and Prawns	105
Spiny Lobster Bisque, Wild Rice Arancini	

SIDES

Hand Cut Chips	15
Green Leaf Salad	12
Creamed Potato	12

TO FINISH

Mount Gay XO Rum and Raisin Ice Cream	22
Apple & Blueberry Crumble	22
Vanilla Ice Cream	
Jagermeister Chocolate Mousse	24
Meringue, Brown Butter Powder	
Pineapple Carpaccio	28
Candied Lemon, Melon, Malibu	
White Chocolate and Cardamom Crème Brulée	30
Balsamic Green Apples, Pistachio Ice Cream	

13°/59° COFFEES

Irish	18
Irish Whiskey, Whipped Cream	
Bajan Coffee	18
XO Rum, Whipped Cream	
Italian	20
Amaretto, Whipped Cream	
Handyman	20
Irish Whiskey, Amaretto, Whipped Cream	
French Coffee	22
Brandy, Whipped Cream	
Chocolate Kiss	28
Coffee Liqueur, Bailey's, Cocoa Liqueur, Whipped Cream	
Wyndhams Coffees	9
Teas and Infusions	8