

13°/59°

AT PORT FERDINAND

Summer Menu

TO BEGIN

- Gratin of five onion soup with crouton and aged comtè cheese \$25
- Salad of rocket, blue cheese, caramelized walnuts and apple \$28
- Yellowfin tuna tartare, crushed avocado, shallots condiments, bonito \$40
- Roasted aromatic shrimp, butternut, toasted pumpkin, ginger \$48
- Beef carpaccio, onion cream, mustard leaf, aged parmesan and lemon \$45
- Classic Caesar salad, white anchovies \$32
- Cushion of smoked salmon, caper, shallots, chopped egg, toasted brioche \$65
- Crispy duck leg, celeriac remoulade, pickled beets, honey mustard dressing \$38
- Red snapper sashimi, pickled christophene, avocado, ginger and pomegranate dressing \$45

TO FOLLOW

- Fillet of beef, fondant potatoes, garlic parsley chili \$110
- Roast red snapper, vegetable chowder, smoked ham, basil \$75
- Aromatic curry of spiny lobster, coconut rice, purple basil \$105
- Cumin crusted tuna, barley risotto, onion jam, red pepper emulsion \$80
- Stuffed chicken breast, creamy polenta, tomato fondue \$75
- Seasonal vegetables, creamy polenta, caramelized onion, summer leaves \$65
- Gressingham duck breast, red cabbage, molasses and gingerbread \$80
- Baked barracuda with a thyme crust, spring onion and mussel gratin \$85
- Rack of lamb rubbed in bajan spice, crushed sweet potatoes, roasted onions \$85

TO FINISH

- Mango & blueberry crumble, vanilla ice cream \$22
- Chocolate, chocolate, chocolate \$28
- Poached pineapple, vanilla panna cotta, sorrel sorbet \$24
- Mango cremeux, nougat coconut ice cream, basil \$26
- Mount Gay XO rum and raisin ice cream \$22
- Artisan cheese board and crackers \$32
- Wyndhams Coffees \$9
- Teas and infusions \$8

All prices are in Barbados dollars
Service charge of 10% will be added to your bill

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