ESTD Upper Deck 2002

STEAKHOUSE

STARTERS

BEETROOT CARPACCIO SALAD ▼▲ 20
Peppercorn Crusted Chickpea Croquette,
Balsamic Reduction, Organic Rocket Greens

CLASSIC UPPER DECK SALAD ■ 25
Roasted Cashews, Confit Duck Leg, Sesame,
Compressed Watermelon, Hoisin Dressing

STEAK TARTARE 30
Fried Capers, Shaved Chives, Pickled Red Onions,
Cornichons, Cured Egg Yolk, EVOO, Whole Grain
Mustard Dressing, Stacked Toasted Baguette

WATERMELON SALAD ■ 20
Seared Sesame Seeds Crusted Watermelon,
Smoked Coconut Chips, Mixed Harvested Greens,
Beetroot Vinaigrette

CHOPPED SALAD ▼▲ 16
Organic Mesclun Leaves, Sweet Bell Peppers,
Red Onions, Sweet Sugar Corn, Roasted Beetroot,
Cucumber, Cherry Tomatoes, Citrus Dressing

FOIE GRAS TORCHON 25
Ginger Fruit Compote, Malden Sea Salt,
Harvested Micro Greens, Nutmeg-Balsamic Glaze,
Melba Brioche Toast

RED CABBAGE CURED ATLANTIC SALMON ■ 30
Beetroot Gel, Candied Pistachio, Cucumber Rolls, Tomato Ginger Gel, Scotch Bonnet Kewpie Mayo,
Cherry Tomatoes, Candied Quinoa, Cardamon, Malden Flakes

MAIN COURSE

PEPPER CRUSTED BEEF STRIP LOIN AND SMOKED BEEF BRISKET 70
Roasted Root Vegetables, Confit Garlic Potatoes, Red Onion Chutney, Mini Yorkshire Pudding, Red Pepper Cream,
Candied Garlic Chips, Green Peppercorn Sauce

24 HOUR BRAISED BEEF SHORT RIB 65
Sweet Potato and Pumpkin Puree,
Caramelized Mushrooms, Ripe Fried Plantain,
Snow Peas and Vichy Carrots, Malbec Beef Reduction

SURF AND TURF 85
5oz Beef Tenderloin, Coastal Shell Shrimp,
Panache of Baby Vegetables,
Creamy Whipped Potatoes, Peppercorn Sauce

BEST END OF LAMB 65
Breadfruit and Plantain Croquette,
Roasted Butternut Squash, Grilled Zucchini,
Black Garlic and Rosemary Lamb Jus

GINGER SPICED DUCK CONFIT 30
Potato Millefeuilles, Beetroot and Sultanas Chutney,
Haricot Vert Beans, "Porto" Wine Sauce

GROS ISLET HERB CRUSTED MAHI-MAHI 35
Sweet Potato and Pumpkin Mash, Vegetable Fettucine,
Tomato Basil Vierge, Merlot Cream Sauce,
Lemon Curd, Shaved Chives

10 OZ. WAGYU CHEESE BURGER 30
Brioche Bun, Blue Cheese, Red Onion Marmalade,
Red Pepper Remoulade

CAULIFLOWER AND ALMOND BOLOGNAISE ▼▲ 30
Mushroom, Sweet Basil, Almond Parmesan,
Cashew Ricotta

WEST INDIAN CURRIED BEAN CASOULET ▼ 30
Breadfruit Balls, Fried Plantain, Coriander Yoghurt Cream

FREE RANGE CHICKEN BREAST 55
Scotched Onions, Spiced Puy Lentils, Butternut Squash Sweet Potatoes, Coriander Oil

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STEAKHOUSE

SELECTION OF MEAT CUTS

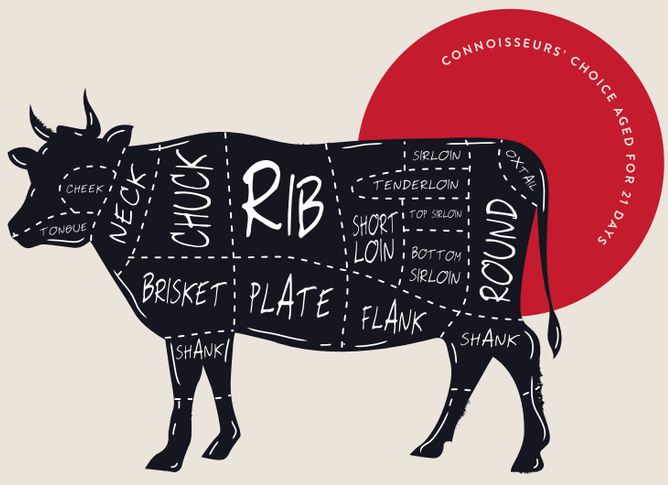
CREEKSTONE TRADITIONAL FILET MIGNON 7oz	60
NATURAL CREEKSTONE RIBEYE 12oz*	80
CREEKSTONE BEEF PORTERHOUSE 18oz*	85
HERITAGE ANGUS DRY-AGE BONE IN RIBEYE 12oz*	100
LINZ DRY-AGE BONE IN NEW YORK STRIP 16oz*	95
HERITAGE ANGUS STRIPLOIN STEAK "CENTER CUT" 12oz	70
LINZ DRY AGED BEEF RIBEYE TOMAHAWK 28oz* (Sharing Plate forTwo)	200
LINZ 6" SPLIT ROASTED BONE MARROW CUT	25
CREEKSTONE PORK TOMAHAWK UNFRENCHED 16oz	70

SIDES

DAUPHINOISE POTATOES	8
TRUFFLED MAC AND CHEESE	8
GARLIC CONFIT MASHED POTATOES	8
OVEN ROASTED CARROTS Labneh, Toasted Candied Pistachios	8
CREAMED CORN With Honey and Cinnamon	8
BAKED LOADED SPICED POTATO Bacon, Cheddar Cheese, Sour Cream, Chives	8

SELECTION OF SAUCES

Bordelaise, Cognac au Poivre, Hollandaise, Chimichurri, Compound Garlic Confit Butter, Mushroom Sauce



Each meat cut in our range is carefully curated for its quality and flavor, and our beef undergoes a 21-day aging process to enhance its taste.

Please advise us of any food allergies or dietary requirements. All prices are in US dollars and are subject to 7% VAT and a 10% service charge which will be added to the base price and will be reflected on your final bill.

* Not included on All-Inclusive Dining Plan, additional surchage of $40 USD will be applied.

▼ VEGETARIAN ▲ VEGAN ● CONTAINS GLUTEN ◗ CONTAINS DAIRY ■ CONTAINS NUTS ◠ CONTAINS SHELLFISH