



STEAKHOUSE

STARTERS

SEAFOOD BISQUE 🌊 15 Mixed seafood, aged rum, crème fraîche	ONION WAFU ▼🌱 20 Iceberg lettuce, wafu dressing and shredded nori
TUNA SASHIMI 🍣 20 Wasabi mayo, guacamole, sesame seeds, microgreens	STEAK TARTARE ● 23 Traditional beef tartare, capers, gherkins, dijon mustard, croutons

MAIN COURSE

WAGYU BEEF BURGER ●🍲 35 Succulent 8oz wagyu beef patty, special sauce, tomato, lettuce with caramelized onions	LAMB RACK AND AUBERGINE MILANESE ● 55 Herb-crusted lamb cutlets with eggplant Milanese, confit cherry tomatoes and red wine jus
CONFIT DUCK LEG 🍲 60 Spiced duck leg confit with fondant potatoes and amaretto pumpkin puree, pear chutney	PISTACHIO CHICKEN BREAST 🍲 35 Pistachio-stuffed breast, fondant potato, confit cherry tomatoes and thyme jus
KOREAN BBQ STRIPLOIN 🍲 65 Gochujang marinated beef striploin on creamy garlic mashed potatoes	VOODOO SEAFOOD 🌊 40 Tomato, jerk spice, herb basmati rice
STEAK AND CHIPS 🍲 60 Succulent flamed-grilled ribeye, bearnaise and chunky chips	PASTA GENOVESE ▼● 30 Penne pasta tossed in pesto, new potato confit, cherry tomatoes
FILET MIGNON 'SURF & TURF'* 🍣🌊 95 5oz of prime fillet steak, garlic butter shrimp, herb mashed potatoes, vegetables, green peppercorn sauce	BAKED AUBERGINE MILANESE ▼ 40 Spicy tomato sauce, confit cherry tomatoes

*Not included on All-Inclusive plan, additional surcharge of \$20 will be applied.

▼ VEGETARIAN 🌱 VEGAN ● CONTAINS GLUTEN 🍲 CONTAINS DAIRY 🍲 CONTAINS NUTS 🌊 CONTAINS SHELLFISH

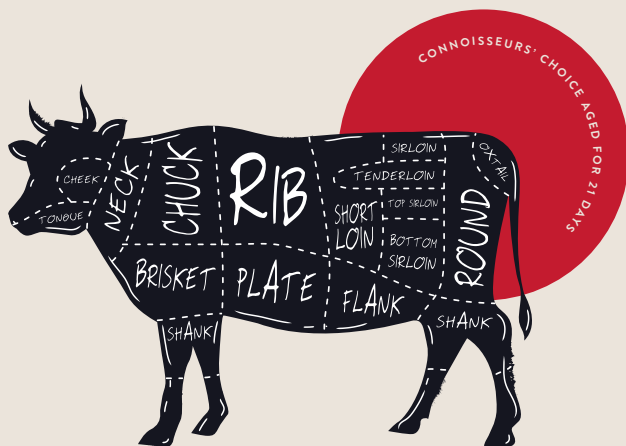
SELECTION OF MEAT CUTS		SIDES	
12oz STRIPLOIN	60	MASH CHOICES ▾	8
12oz RIBEYE*	70	Garlic, chives, mustard, sesame	
16oz T-BONE*	75	STEAMED VEGETABLES	8
10oz TENDERLOIN	65	BUTTERED NEW POTATOES ▾	8
		GARDEN SALAD	8
		FRIES	8

SELECTION OF SAUCES

Béarnaise, Green Peppercorn, Red Wine Jus, Chimichurri, Garlic Butter

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CATCH OF THE DAY 35
 Meunière local fish pan-seared and dressed with garden herb and lemon butter 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.