



Starters

TOMATO SALAD (V)	12.00
Heritage tomato marinated cherry tomatoes goat's cheese basil tomato gel tomato mousse	
SEARED SCALLOPS (S) (GF)	16.00
Cauliflower & apple puree roasted butternut & pineapple salsa truffle potatoes	
PANKO CRUSTED CALIFORNIA ROLL (S)	12.00
Pickle ginger wasabi spicy sauce	
DUCK CONFIT (GF)	16.00
Pear chutney caramelized fennel balsamic reduction herb oil	
SMOKED PUMPKIN & MASCARPONE RISOTTO (V) (GF)	16.00
Crispy radish rosemary thyme parmesan	
FRIED LOBSTER TAIL (S)	20.00
Asian slaw ginger soy sauce avocado chili oil drizzles	
GOLDEN & RED BEETROOT CARPACCIO (V) (GF)	16.00
Thyme caramel popcorn granny smiths apple feta	
ASIAN TUNA TARTARE	22.00
Avocado tempura coriander sesame	
COVE SEAFOOD TASTING PLATE (S)	25.00
Lobster shrimp tuna crab seafood bisque	
SHORT RIB SPRING ROLL	22.00
Wakame salad sour cucumbers sweet & sour	

Please note that all prices are displayed in US\$ and subject to 10% service charge & 15% tax
(14% for hotel residents)

(V) vegetarian (Ve) vegan (GF) gluten free (S) contains shellfish (N) contains nuts



Mains

PAN ROASTED ANTIGUA CHICKEN BREAST	35.00
Paris mushroom ravioli asparagus forked potatoes tarragon jus	
CHAR GRILLED SIRLOIN STEAK	42.00
Potato fondant creamed spinach onion rings bearnaise sauce	
PAN FRIED RED SNAPPER (GF)	38.00
Traditional root vegetables grilled watermelon turmeric beurre blanc	
FIVE SPICED DUCK BREAST (GF)	40.00
Burnt orange squash puree braised tomato grilled broccoli orange confit	
ROAST ATLANTIC SALMON	42.00
Caramelized onions & parmesan crust noodles bok choy pea shoots pink peppercorn sauce	
CHAR GRILLED LOCAL LOBSTER (GF) (S)	50.00
Pernod garlic butter whipped potatoes asparagus caper dill sauce	
BRAISED PORK BELLY (Ve)	42.00
Smoky yam gratin green vegetables apple confit	
WEST INDIAN EGGPLANT & TOFU	35.00
Coconut milk couscous fresh herbs artichoke raisins	
SEAFOOD MEDLEY (GF) (S)	40.00
Lobster shrimp mussels octopus lemon butter fragrant herbed rice	
DUO OF LAMB	40.00
Herb crusted lamb rack house smoked lamb shank lollipop whole grain mustard sauce	

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Desserts

CHOCOHOLIC (V) (GF)	12.00
Rich dark chocolate mousse chocolate mint crunch ice cream chocolate truffle white chocolate sauce	
BANANA TART TATIN (V)	12.00
Salted caramel sauce vanilla bean ice cream	
LEMONGRASS PANNA COTTA (V) (GF)	12.00
Sorrel flower jelly layered fruit dried orange	
SPICED ANTIGUAN RUM & JAMAICAN COFFEE CRÈME BRULEE (V) (N)	14.00
Coconut biscotti soursop butter	
WHITE CHOCOLATE & BERRY CHEESECAKE (V)	10.00
Thyme biscuit crust caramelized fig	
GRAND MARNIER & ORANGE SOUFFLE (V) (N)	14.00
Nut brittle ice cream butter scotch sauce	
ANTIGUAN BLACK PINEAPPLE (V)	14.00
Pepper roasted pineapple pina colada ice cream pineapple carpaccio Pineapple upside cake	
TROPICAL FRUIT PLATE (Ve) (GF)	10.00
Assorted fresh fruits mint syrup	
COVE ICE CREAM & SORBET SELECTION (V) (GF)	10.00
please inquire with your server for tonight's selection	

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