



Appetiser

LEEK & POTATO SOUP	12.00
TOMATO SALAD (V)	18.00
Heritage tomato marinated cherry tomatoes goat's cheese basil tomato gel tomato mousse	
SEARED SCALLOPS (S) (GF)	27.00
Cauliflower & apple puree roasted butternut & pineapple salsa truffle potatoes	
PANKO CRUSTED CALIFORNIA ROLL (S)	15.00
Pickle ginger wasabi spicy sauce	
DUCK CONFIT (GF)	20.00
Pear chutney caramelized fennel balsamic reduction herb oil	
ROASTED PUMPKIN & MASCARPONE RISOTTO (V) (GF)	20.00
Crispy radish arugula rosemary & thyme thyme parmesan	
FRIED LOBSTER TAIL (S)	30.00
Asian slaw ginger soy sauce avocado rice crisp	
GOLDEN & RED BEETROOT CARPACCIO (V) (GF)	22.00
Caramel popcorn granny smiths apple feta	
ASIAN TUNA TARTARE (S)	27.00
Coriander sesame yuzu juice	
COVE SEAFOOD TASTING PLATE (S)	33.00
Lobster shrimp tuna crab seafood bisque	

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 38.00

Paris & shiitake mushroom ravioli | asparagus | forked potatoestarragon jus

CHAR GRILLED SIRLOIN STEAK 48.00

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) 42.00

Burnt orange | squash puree | braised tomato | cauliflower orange confit

GRILLED ATLANTIC SALMON 42.00

Caramelized shallots | bok choy | pea shoots | pink peppercorn sauce

CHAR GRILLED LOCAL LOBSTER (GF) (S) 55.00

Pernod garlic butter | whipped potatoes | asparagus caper dill sauce

JAPANESE BBQ PORK RIBS 42.00

Sweet potato gratin | green vegetables | apples

WEST INDIAN EGGPLANT & TOFU 35.00

Coconut milk couscous | fresh herbs | artichoke | raisins

SEAFOOD MEDLEY (GF) (S) 45.00

Lobster | shrimp | mussels | octopus | lemon butter fragrant herbed rice

DUO OF LAMB 45.00

Herb crusted lamb rack | braised lamb leg lollipop whole grain mustard sauce

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Desserts

- CHOCOHOLIC** (V) 14.00
Rich dark chocolate mousse | Greg's white chocolate & carrot ice cream | white chocolate mint sauce
- BANANA TART TATIN** (V) 14.00
Salted caramel sauce | vanilla bean ice cream
- LEMONGRASS PANNA COTTA** (V) (GF) 14.00
Sorrel flower jelly | layered fruit | dried orange
- SPICED ANTIGUAN RUM & JAMAICAN COFFEE CRÈME BRULEE** (V) (N) 14.00
Coconut biscotti | soursop butter
- WHITE CHOCOLATE & CARDAMOM CHEESECAKE** (V) 10.00
Thyme biscuit crust | berry compote
- ANTIGUAN BLACK PINEAPPLE** (V) 14.00
Pepper roasted pineapple | pina colada ice cream | pineapple carpaccio | pineapple upside cake
- TROPICAL FRUIT PLATE** (Ve) (GF) 14.00
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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