



THE CLIFF

## Raw Bar

*Not included in the set menu price*

### Attilus Royal Oscietra Caviar

*Warm blinis, traditional garnish*

30g 175      125g 500

50g 225      250g 900

### Confit Duck Gyoza

*Tosa dressing*  
60

### Maldon Oysters

*Mignonette, cucumber, tabasco*  
6 or 12  
90 | 180

### Japanese Beef – Wagyu A5

*Wagyu Roll 95*  
*Wagyu Nigiri 55*

### Scottish Langoustine

*Lime, olive oil*  
*(served raw)*  
25 each

## Sushi

### Smoked Eel Roll

*Torched salmon topped, crispy asparagus,  
takuan, yuzu kosho*

### Salmon Roll

*Salmon, tempura flakes, kizami wasabi,  
avocado, sesame, wasabi mayo*

### Classic California Roll

*Crab meat, cucumber, avocado, tobiko*

### Kingfish Tiradito

*Thinly sliced kingfish, yuzu truffle dressing*

### Vegetable Roll <sup>V</sup>

*Avocado, red cabbage, kanpyo,  
cucumber, beni shoga, panko*

### Dynamite Tuna

*Fresh tuna on top, marinated tuna inside,  
takuan, cucumber, spring onion,  
sesame, chili ponzu*

### Nigiri with topping

*Bluefin Tuna Chutoro*  
*Yellowfin Tuna*  
*Salmon*  
*Kingfish*

### Red Dragon

*Grilled eel, prawn tempura, cucumber,  
shiitake mushroom, red tobiko*

### Kingfish Roll

*Kingfish, ponzu, kanpyo, cucumber,  
sesame seeds, yuzu miso*

### Ebi Tempura Roll

*Prawn tempura, takuan, avocado*

### Rainbow Roll

*Salmon, marinated tuna,  
chives, takuan, cucumber, spicy mayo*

### Spider Roll

*Softshell crab, tobiko, cucumber,  
spring onion, spicy mayo*

### Tempura Shrimp

*Prawn tempura, kabayaki,  
spicy mayonnaise, chili jam*

### Crispy rice with tartare

*Tuna tartare*  
*Salmon tartare*  
*Mixed tartare*

GF- Gluten Free    V-Vegetarian    VG-Vegan

Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & subject to 12.5% Service Charge.



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## Starters

### Chicken Liver & Foie Gras Parfait

*Confit orange, orange jelly, candied walnuts, toasted brioche*

#### Tomato Salad <sup>V</sup>

*Mozzarella, vermicelli, basil,  
"Minus 8" vinaigre de vin*

#### Miso Glazed Octopus

*Pickled kohlrabi, sesame purée,  
"Minus 8" vinaigre de vin, hazelnut crumb*

#### Twice Baked Smoked Haddock Soufflé

*White chicory, Comte, pickled shallots*

#### Yellowfin Tuna Carpaccio

*Mango salsa, avocado, potato crisps,  
honey & soy dressing*

#### Cacio e Pepe

*Linguine, black pepper, parmesan  
(Australian black truffle \$25 supplement)*

#### Cep Risotto <sup>V</sup>

*Local island grown mushrooms, parmesan*

#### Waldorf Salad <sup>V</sup>

*Roquefort, endive, apple, candied walnut*

#### Dorset Crab 'Scotch Egg'

*Heritage 'Happy Egg', crab & tomato velouté,  
succotash, chili oil*

## Main Courses

#### Roast Turbot <sup>GF</sup> (on/off the bone)

*Garlic roasted baby potatoes, broccoli,  
mixed leaf salad, butter brown hollandaise  
(\$50 supplement)*

#### Tournedos Rossini

*Beef tenderloin, sauteed foie gras, turnip creme, triple  
cooked chips, truffle & red wine jus  
(\$50 supplement)*

#### Pan Fried Turbot

*Pea fricassee, romaine lettuce, mint, white wine velouté*

#### Surrey Farm Rack of Lamb

*Carrot purée, Vichy carrots, confit shallot,  
mash, rosemary jus*

#### Miso Glazed Aubergine <sup>VG</sup>

*Spiced quinoa, broccoli, hazelnuts*

#### Dover Sole Meunière (on/off the bone)

*Shellfish beurre blanc, oscietra caviar,  
triple cooked chips  
(\$50 supplement)*

#### 'Blackened' Snapper

*Saffron risotto, red pepper puree,  
pickled cucumber, coconut crusted shrimp*

#### Spiced Lobster 'Thermidor'

*Triple cooked chips, bitter leaf salad, sauce hollandaise*

#### Open Goats Cheese Ravioli

*Butternut squash, basil and pine nut pesto,  
sauteed mushrooms, parmesan foam*

#### Chef's Sushi Selection

*Chef's choice sushi, tartare, nigiri selection, soy*

#### Beef Wellington to Share

*Surrey farm tenderloin, mash, roasted onion, Mederia & truffle jus  
(\$50 supplement per person)*

2 courses \$300 | 3 courses \$350 | 4 courses \$400

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