



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

Japanese Beef – Wagyu A5

Wagyu Roll 95
Wagyu Nigiri 55

Maldon Oysters

Mignonette, cucumber, tabasco
6 or 12
90 | 180

Scottish Langoustine

Lime, olive oil
(served raw)
25 each

Sushi

Smoked Eel Roll

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

Red Dragon

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

Salmon Roll

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

Kingfish Roll

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

Classic California Roll

Crab meat, cucumber, avocado, tobiko

Ebi Tempura Roll

Prawn tempura, takuan, avocado

Kingfish Tiradito

Thinly sliced kingfish, yuzu truffle dressing

Rainbow Roll

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

Vegetable Roll ^V

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

Spider Roll

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

Dynamite Tuna

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

Tempura Shrimp

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

Nigiri with topping

Bluefin Tuna Chutoro
Yellowfin Tuna
Salmon
Kingfish

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

Bajan Tomato Salad ^V

*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 ^V

Local island grown mushrooms, parmesan

Waldorf Salad ^V

Roquefort, endive, apple, candied walnut

Dorset Crab 'Scotch Egg'

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

Main Courses

Tournedos Rossini

*Beef tenderloin, sautéed foie gras, butter nut squash,
triple cooked chips, truffle & red wine jus
(\$50 supplement)*

Brioche Stuffed Breast of Cornish Hen

*Duck fat rosti, sautéed foie gras, roasted onion,
tarragon & whole grain mustard jus*

Dover Sole Meunière (on/off the bone)

*Shellfish beurre blanc, oscietra caviar,
triple cooked chips*

Surrey Farm Rack of Lamb

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

White Bean & Smoked Cabbage

Blanquette ^V

Roast onion purée, asparagus, Pecorino

Pan Fried Turbot

*Braised lettuce, peas, crispy pork belly,
bacon & shallot veloute*

'Blackened' Mahi Mahi

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

Spiced Lobster Tail 'Thermidor'

*Triple cooked chips, bitter leaf salad, sauce hollandaise
(\$50 supplement)*

Open Goats Cheese Ravioli

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

Chef's Sushi Selection

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

Roast Turbot ^{GF} (on/off the bone)

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

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

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