



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

Scottish Langoustine

Lime, olive oil

25 each

(served raw)

Japanese Beef – Wagyu A5

Wagyu Roll 95

Wagyu Nigiri 55

Maldon Oysters

Mignonette, cucumber, tabasco

6 or 12

90 | 180

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 ^V

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

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Starters

Chicken Liver & Foie Gras Parfait

Confit orange, orange jelly, candied walnuts, toasted brioche

Tomato Salad ^V

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

Miso Glazed Octopus

Pickled kohlrabi, sesame purée, hazelnut crumb

Comte Soufflé

Australian black truffle, endive salad

Citrus cured Hamachi,

Avocado, seaweed cracker, yuzu

Cacio e Pepe

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

Cep Risotto ^V

Sautéed 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

Beef Wellington to Share

*Surrey farm tenderloin, mash, roasted onion, Madeira & truffle jus
(\$50 supplement per person) (Please allow 30 minutes wait)*

Tournedos Rossini

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

Surrey Farm Rack of Lamb

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

Bouillabaisse à la Provençale

Rouille, garlic croutons

Hudson Valley Duck Pancakes

*Cucumber, leeks, hoisin sauce
(For Two)*

Dover Sole Meunière

Triple cooked chips, lemon

Spiced Lobster 'Thermidor'

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

Open Goats Cheese Ravioli

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

Miso Glazed Aubergine ^{VG}

Spiced Orzo, broccoli, hazelnuts

'Blackened Snapper'

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

Chef's Sushi Selection

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

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

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