



THE CLIFF

## Raw Bar

*Not included in the set menu price*

### Attilus Royal Oscietra Caviar

*Warm blinis, traditional garnish*

30g	175
50g	225
12g	500
250g	900

### Maldon Oysters

*Mignonette, cucumber, tabasco*

6 or 12

90 | 180

### Scottish Langoustine

*Lime, olive oil*

*(served raw)*

Or

*(grilled with garlic butter) 25 each*

### Japanese Beef – Wagyu

**A5**

*Wagyu Roll 95*

*Wagyu Nigiri 55*

## 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*

### Confit Duck Gyoza

*Tosa dressing*

### 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, pickled island mushrooms, orange jelly, candied walnuts, frissline, toasted brioche*

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

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

### Miso Glazed Octopus

*Pickled kohlrabi, sesame purée,  
Minus 8" vinaigrette, 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

### Surrey Farm Rib Eye Steak

*Onion ring, truffled caesar, scotch bonnet and lemon  
butter, triple cooked chips  
(Spiced lobster tail "Thermidor" \$100 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  
(\$50 supplement)*

### Surrey Farm Rack of Lamb

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

### White Bean & Smoked Cabbage

#### Blanquette <sup>V</sup>

*Roast onion purée, asparagus, Pecorino*

### Turbot 'Vongole'

*Clam farfalle, elderflower mooli,  
chili and garlic butter sauce*

### 'Blackened' Spiced Loch Duart Salmon

*English peas, broad beans, asparagus, crushed lemon  
potatoes, horseradish velouté*

### Spiced Lobster Tail 'Thermidor'

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

### Open Goats Cheese Ravioli

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

### Chef's Sushi Selection

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

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

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

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

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