



THE CLIFF

M E N U



FIRST INDULGENCES TO SHARE

Halkidiki Olives, Garlic & Lemon \$25
Black Cod Croquettes, Vinegar Gel \$32

TO START

Royal Oscietra Caviar
Served with Warm Bilinis, Sour Creme, Shallots, Grated Happy Egg
30g \$240 | 50g \$370 | 125g \$860 | 250g \$1500

Maldon Oysters \$20 each
Shallot, Cucumber

Buttered Asparagus \$70
Parsley Pesto, Parmesan

The Cliff's Caprese Salad \$80

Goats Cheese \$75
Salt Baked Beetroot, Walnuts, Bonini Balsamic

Sautéed Scallops \$95
Oscietra Caviar, Wagyu Beef Fat Crumb, Beurre Blanc

★ PASTAS ★

Cacio e Pepe \$85
Rigatoni, Black Pepper, Pecorino Romano

Linguine alle Vongole \$95
Clams, Extra Virgin Olive Oil, Chilli

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



THE CLIFF

✦ SIGNATURE DISHES ✦

TO SHARE

Dover Sole Meunière - \$380
Brown Butter, Parsley & Capers

Surrey Farm Beef Wellington \$410
Red Wine & Truffle Jus
(Please allow 50 minutes cooking time)

Gold Wagyu Bone-in Ribeye 28 oz Steak \$900

✦ FROM THE LAND & SEA ✦

Snake River Gold 8 oz Tenderloin \$295

Surrey Farm Rack of Lamb \$225

Miso Glazed Black Cod \$185

Linguine alle Vongole \$170
Clams, Extra Virgin Olive Oil, Chilli

Broiled Caribbean Lobster Tail \$195

✦ FROM THE GARDEN ✦

Ricotta Gnudi \$160
Peas Fricassee, Romaine Lettuce,
Parsley Pesto

Miso Glazed Aubergine \$145
Spiced Orzo, Charred Broccoli,
Candied Hazelnuts

TO COMPLEMENT

\$35

Triple Cooked Chips

Braised Pilaf Rice, Garlic Butter, Fresh Herbs

Locally Grown Okras, Chill Miso

Bitter Leaf Salad, Aged Bonnini Balsamic

Sautéed Vegetables, Chili & Garlic Oil

Vichy Glazed Carrots, Smoked Maldon Salt

\$50

Black Truffle Mashed Potatoes

Cauliflower Cheese, Comté Cheese

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