



THE CLIFF

2 courses \$330 | 3 courses \$380 | 4 courses \$430

## Raw Bar *Not included in the set menu price*

**Oscietra Caviar** *Warm Blinis, Traditional Garnish*  
50g 295 | 125g 630 | 250g 1200

**Confit Duck Gyoza** *Tosa Dressing 60*

**Maldon Oysters** *Mignonette, Cucumber, Tabasco* <sup>GFO</sup>  
12 oysters for 180

**Japanese Beef – Wagyu A5**  
*Wagyu Roll 95 | Wagyu Nigiri 55*

**Scottish Langoustine** *Lime, Olive Oil (served raw)* <sup>GFO</sup>  
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** *Avocado, Red Cabbage, Kanpyo, Cucumber, Beni Shoga, Panko* <sup>VG</sup>

**Dynamite Tuna** *Fresh Tuna and Marinated Tuna, Takuan, Cucumber, Spring Onion, Sesame, Chili Ponzu*

**Nigiri With Topping** *Bluefin Tuna Chutoro | Yellowfin Tuna | Salmon*

**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, Kingfish, 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*

VG-Vegetarian V-Vegan GFO- Gluten Free

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

This menu is subject to change.



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## Starters

**3 Maldon Oysters** *Mignonette, Cucumber, Tabasco*

**Gold Wagyu Beef Tartare** *Heritage 'Happy Egg', Traditional Garnish*

**Chicken Liver & Foie Gras Parfait** *Confit Orange, Orange Jelly, Candied Walnuts, Toasted Brioche* <sup>GFO</sup>

**Tomato Salad** *Mozzarella, Vermicelli, Basil, "Minus 8" Vinaigre De Vin* <sup>VG/ GFO</sup>

**Sautéed Scallops** *Caramelised Cauliflower Purée, Smoked Eel & Apple Dressing, Frisse*

**Smoked Haddock Souffle** *Comte Cheese Sauce, Endive Salad*

**Lobster Cocktail** *Marie Rose Sauce, Bois Boudran, Romaine Lettuce, Lemon*

**Cacio e Pepe** *Linguine, Black Pepper, Parmesan*

**Cep Risotto** *Sautéed Mushrooms, Parmesan* <sup>GFO</sup>

**Waldorf Salad** *Roquefort, Endive, Apple, Candied Walnut* <sup>GFO</sup>

**Dorset Crab 'Scotch Egg'** *Heritage 'Happy Egg', Crab & Tomato Velouté, Succotash, Chili Oil*

## Main Courses

### From the Mibrasa

**Snake River Gold Wagyu Cowboy Steak - Cooked Over Coals**

*Triple Cooked Chips, Green Peppercorn Sauce, Truffle Caesar Salad*  
(For Two to Share - Supplement \$195 Per Person)

**12 Oz Striploin Wagyu Steak- Cooked Over Coals**

*Triple Cooked Chips, Green Peppercorn Sauce, Truffle Caesar Salad*  
(Supplement \$170)

**Snake River Gold Wagyu Fillet Steak- Cooked Over Coals**

*Triple Cooked Chips, Green Peppercorn Sauce, Truffle Caesar Salad (\$100 Supplement)*

**The Cliff's Royal Cacio e Pepe** *Linguine, Black Pepper, Parmesan, Australian Black Truffle*

**Beef Wellington** *Surrey Farm Tenderloin, Mash Potatoes, Roasted Onion, Truffle & Madeira Jus*  
(For Two to Share) (Please allow 45 minutes wait)

**Surrey Farm Rack of Lamb** *Carrot Purée, Vichy Carrots, Confit Shallot, Mash, Rosemary Jus* <sup>GFO</sup>

**Dover Sole Meunière** *Triple Cooked Chips, Lemon* <sup>GFO</sup>

**'Blackened Mahi Mahi'** *Saffron Risotto, Red Pepper Purée, Pickled Cucumber, Coconut Crusted Shrimp* <sup>GFO</sup>

**Ricotta Dumplings** *Caramelized Cauliflower, Asparagus, Black Truffle, Endive* <sup>V</sup>

**Miso Glazed Aubergine** *Spiced Orzo, Broccoli, Hazelnuts* <sup>V/VG / GFO</sup>

**Chicken Kiev** *Buttered Fingerling Potatoes, Bitter Leaf Salad, Bonini Balsamic Dressing*

**'Caribbean' Lobster Thermidor** *Triple Cooked Chips, Bitter Leaf Salad, Sauce Hollandaise* <sup>GFO</sup>

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