



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 <sup>GFO</sup>

*Mignonette, Cucumber, Tabasco*

6 or 12

90 | 180

### Scottish Langoustine <sup>GFO</sup>

*Lime, Olive Oil*

25 each (served raw)

## 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, Kanpyo, 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 <sup>VG</sup>

*Avocado, Red Cabbage, Kanpyo, 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 Tartar*

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.



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## Starters

### Chicken Liver & Foie Gras Parfait <sup>GFO</sup>

*Confit Orange, Orange Jelly, Candied Walnuts, Toasted Brioche*

### Tomato Salad <sup>VG/ GFO</sup>

*Mozzarella, Vermicelli, Basil,  
"Minus 8" Vinaigre De Vin*

### Sauteed Octopus

*Romesco Sauce, Smoked Almonds,  
Spiced Tomato Salsa, Frissé*

### Comte Soufflé

*Australian Black Truffle, Endive Salad*

### Lobster Cocktail

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

### Cacio e Pepe

*Linguine, Black Pepper, Parmesan  
(Australian Black Truffle \$25 Supplement)*

### Cep Risotto <sup>GFO</sup>

*Sautéed Mushrooms, Parmesan*

### Waldorf Salad <sup>GFO</sup>

*Roquefort, Endive, Apple, Candied Walnut*

### Dorset Crab 'Scotch Egg'

*Heritage 'Happy Egg', Crab & Tomato Velouté,  
Succotash, Chili Oi*

## Main Courses

### 32oz Gold Wagyu Cowboy Steak-Cooked over Coals

*Triple Cooked Chips, Green Peppercorn Sauce, Truffle Caesar salad*

*For two to share - Supplement \$270 Per person*

### Beef Wellington

*Surrey Farm Tenderloin, Mash Potatoes, Roasted  
Onion, Truffle & Madeira Jus*

### Dover Sole Meunière <sup>GFO</sup>

*Triple Cooked Chips, Lemon*

### Tournedos Rossini <sup>GFO</sup>

*Beef Tenderloin, Sauteed Foie Gras, Turnip Crème,  
Triple Cooked Chips, Truffle & Red Wine Jus  
(\$50 Supplement)*

### Surrey Farm Rack of Lamb <sup>GFO</sup>

*Carrot Purée, Vichy Carrots, Confit Shallot,  
Mash, Rosemary Jus*

### Bouillabaisse a la Provençale

*Rouille, Garlic Croutons*

### Hudson Valley Duck Pancakes

*Cucumber, Leeks, Hoisin Sauce  
(For Two People to Share)*

### Spiced Lobster 'Thermidor' <sup>GFO</sup>

*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 <sup>V/VG / GFO</sup>

*Spiced Orzo, Broccoli, Hazelnuts*

### 'Blackened Mahi Mahi' <sup>GFO</sup>

*Saffron Risotto, Red Pepper Purée,  
Pickled Cucumber, Coconut Crusted Shrimp*

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

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