



THE CLIFF

2 courses \$330 | 3 courses \$380

7 Course Tasting Menu Available \$495

From the Sushi Counter

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 ^{GFO}
Crab Meat, Cucumber, Avocado, Tobiko

Kingfish Tiradito ^{GFO}
Thinly Sliced Kingfish, Yuzu Truffle Dressing

Vegetable Roll ^{V/VG} *Avocado, Red Cabbage,
Kanpyo, Cucumber, Beni Shoga, Panko*

Dynamite Tuna ^{GFO}
*Fresh Tuna and Marinated Tuna, Takuan,
Cucumber, Spring Onion, Sesame, Chili Ponzu*

Japanese Wagyu A5
Crispy Asparagus, Lettuce

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 ^{GFO} *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*

Japanese Wagyu A5 Nigiri (2 pieces)

To Begin

6 Maldon Oysters *Traditional Garnish* ^{GFO}

Snake River Farm Gold Wagyu Beef Tartare *Heritage "Happy Egg", Traditional Garnish* ^{GFO}

Yellow Fin Tuna *Avocado Purée, Yuzu Dressing, Seaweed Cracker* ^{GFO}

Mozzarella Salad *Baby Tomatoes, "Minus 8" Vinaigre De Vin, Black Olive Croutes, Basil* ^{GFO}

Cacio e Pepe *Linguine, Black Pepper, Pecorino Romano*

Poached Asparagus *Sun Dried Tomatoes, "Happy Egg" Hollandaise Sauce* ^{GFO / VG}

Waldorf Salad *Roquefort, Endive, Apple, Candied Walnut* ^{GFO}

Octopus Finished Over Coals *Romesco Sauce, Tomato Salsa, Crispy Kale* ^{GFO}

Organic Salmon, Langoustine & Lobster Raviolone *Bisque Foam, Herb Oil*

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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From The Land

USDA Prime Tenderloin Beef Wellington *Pomme Purée, Truffle & Red Wine Jus*
(For Two to share, please allow 45 minutes)

Surrey Farm Rack of Lamb *Pomme Anna, Courgette & Basil Purée, Tomato Fondue, Rosemary Jus* ^{GFO}

Snake River Gold Tenderloin 8oz Steak *Glazed Short Rib, Pomme Anna, Australian Black Truffle* ^{GFO}
(\$100 Supplement)

Snake River Gold Striploin 12oz Steak *Glazed Short Rib, Pomme Anna, Australian Black Truffle* ^{GFO}
(\$170 Supplement)

Snake River Gold Bone-in Ribeye 28oz Steak *Pomme Anna, Poached Asparagus, Green Peppercorn Sauce* ^{GFO}
(For Two to Share \$180 Per Person Supplement)

Snake River Gold Wagyu New York Strip & Tenderloin 10oz Burger ^{GFO}
Truffle, Romaine Lettuce, Tomato, Triple Cooked Fries

Free Range Pork Loin On The Bone
Ratte Potatoes, Apple Sauce, Red Wine Jus

From The Sea

Dover Sole Meuniere *Triple Cooked Fries, Lemon* ^{GFO}

'Blackened Mahi Mahi' *Saffron Risotto, Red Pepper Purée, Pickled Cucumber, Coconut Crusted Shrimp* ^{GFO}

Lobster Thermidor *Triple Cooked Fries, Bitter Leaf Salad* ^{GFO}

Miso Glazed Black Cod *Braised Pilaf Rice, Champagne & Miso Sauce*

From The Garden

Ricotta Dumplings *Caramelized Cauliflower, Black Truffle, Endive* ^{VG}

Miso Glazed Aubergine *Spiced Orzo, Charred Broccoli, Candied Hazelnuts* ^{V/ VG/GFO}

Cep Risotto *Sautéed Mushrooms, Parmesan* ^{V/ VG/GFO}

To Complement \$35

Triple Cooked Fries

Australian Black Truffle Fries

Sautéed Vegetables, Chilli & Garlic Oil

Vichy Glazed Carrots, Smoked Maldon Salt

Cauliflower Cheese, Comté, Wagyu Beef Fat Crumb

Bitter Italian Leaves, Bonini Balsamic Dressing

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