



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*
30g 225 | 50g 295 | 125g 630 | 250g 1200

Confit Duck Gyoza *Tosa Dressing* 60

Maldon Oysters *Mignonette, Cucumber, Tabasco* ^{GFO}
6 oysters for 90 | 12 oysters for 180

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

Scottish Langoustine *Lime, Olive Oil (served raw)* ^{GFO}
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* ^{VG}

Dynamite Tuna *Fresh Tuna and Marinated Tuna, 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*

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.



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Starters

Chicken Liver & Foie Gras Parfait *Confit Orange, Orange Jelly, Candied Walnuts, Toasted Brioche* ^{GFO}

Tomato Salad *Mozzarella, Vermicelli, Basil, "Minus 8" Vinaigre De Vin* ^{VG/ GFO}

Sautéed Scallops *Jerusalem Artichoke Purée, Smoked Eel & Apple Dressing, Frisse*

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 *Sautéed Mushrooms, Parmesan* ^{GFO}

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

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)

Snake River Gold Wagyu Fillet Steak- Cooked Over Coals

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

Snake River Gold Wagyu Tomahawk Steak- Cooked Over Coals

Triple Cooked Chips, Green Peppercorn Sauce, Truffle Caesar Salad

(For Two to Share- Supplement \$80 Per Person)

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* ^{GFO}

Dover Sole Meunière *Triple Cooked Chips, Lemon* ^{GFO}

Hudson Valley Duck Pancakes *Cucumber, Leeks, Hoisin Sauce (For Two to Share)*

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

Ricotta Dumplings *Caramelized Cauliflower, Asparagus, Black Truffle, Endive* ^V

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

Spiced Lobster 'Thermidor' *Triple Cooked Chips, Bitter Leaf Salad, Sauce Hollandaise* ^{GFO}

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