



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 ^{GFO}

Mignonette, Cucumber, Tabasco

6 or 12

90 | 180

Scottish Langoustine ^{GFO}

Lime, Olive Oil

25 each (served raw)

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 ^{VG}

*Avocado, Red Cabbage, Kanpyo, Cucumber,
Beni Shoga, Panko*

Dynamite Tuna

*Fresh Tuna on Top, Marinated Tuna Inside,
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.



THE CLIFF

Starters

Chicken Liver & Foie Gras Parfait ^{GFO}

Confit Orange, Orange Jelly, Candied Walnuts, Toasted Brioche

Tomato Salad ^{VG/ GFO}

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

Sautéed Scallops ^{GFO}

Celeriac, Apple & Caper Dressing

Comte Soufflé

Australian Black Truffle, Endive Salad

Citrus Cured Hamachi ^{GFO}

Avocado, Seaweed Cracker, Yuzu

Cacio e Pepe

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

Cep Risotto ^{GFO}

Sautéed Mushrooms, Parmesan

Waldorf Salad ^{GFO}

Roquefort, Endive, Apple, Candied Walnut

Dorset Crab 'Scotch Egg'

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

Main Courses

Beef Wellington to Share

*Surrey Farm Tenderloin, Mash, Roasted Onion, Madeira & Truffle Jus
(\$50 supplement per person) (Please allow 30 minutes wait)*

Tournedos Rossini ^{GFO}

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

Surrey Farm Rack of Lamb ^{GFO}

*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)*

Dover Sole Meunière ^{GFO}

Triple Cooked Chips, Lemon

Spiced Lobster 'Thermidor' ^{GFO}

*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 ^{V/VG / GFO}

Spiced Orzo, Broccoli, Hazelnuts

'Blackened Snapper' ^{GFO}

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

Chef's Sushi Selection

Chef's Choice Sushi, Tartare, Nigiri Selection, Soy

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

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