



THE CLIFF

Raw Bar

Not included in the set menu price

The Cliff Royal Oscietra Caviar

Warm blinis, traditional garnish

50g	225
125g	500
250g	900

Cliff Fruits De Mer (serves 2)

*Oysters, scallop ceviche, pickled mussels and clams,
stone crab claws, lobster tail,
lemon, aioli, tabasco*
350

Scottish Langoustine

*Lime, olive oil
(served raw)*
25

Japanese Beef – Wagyu

A5
Wagyu Roll 95
Wagyu Nigiri 55

Maldon Oysters

Mignonette, cucumber, tabasco
6 or 12
60 | 120

Sushi

Spicy Tuna Roll

*Spicy tuna, takuan, cucumber,
spring onion, sesame, spicy sauce*

Classic California Roll

Crab meat, cucumber, avocado, tobiko

Kingfish Tiradito

Thinly sliced kingfish, yuzu truffle dressing

Salmon Roll

*Salmon, tempura flakes, kizami wasabi,
avocado, sesame, wasabi mayo*

Vegetable Roll ^V

*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 Otoro
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

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

GF- Gluten Free V-Vegetarian VG-Vegan

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



THE CLIFF

Starters

Spiced Crab Gratin

Saffron cannelloni, tomato salsa, pink grapefruit

Heritage Sicilian Tomato Salad ^V

Burrata, vermicelli, basil, ver jus

Scallop Ceviche ^{GF}

*Lime, Romesco sauce,
pomegranate and golden raisin dressing*

Yellowfin Tuna Carpaccio

*Mango salsa, avocado, potato crisps,
honey & soy dressing*

Cep Risotto ^V

Australian winter truffle, parmesan

Sautéed Foie Gras ^{GF}

*Pickled apple, hazelnut crumb,
sauce Sauternes, toasted brioche*

Waldorf Salad ^V

*Roquefort, endive, apple,
candied walnut*

Main Courses

Surrey Farm Rib Eye Steak

*Onion ring, truffled Caesar, scotch bonnet and lemon butter,
triple cooked chips*

Dover Sole Meunière (on/off the bone)

*Shellfish beurre blanc, oscietra caviar
triple cooked chips
(\$50 supplement)*

Surrey Farm Rack of Lamb “Provençal”

*Haymans Farm Tomato stuffed with braised
shoulder, black olive, spiced aubergine,
Bonini balsamic*

Beef Wellington

*Surrey Farm tenderloin, mashed potato,
roasted onion, truffle Madeira jus*

Baked Aubergine ^{VG}

Quinoa salad, broccoli, ginger, hazelnut

Blackened Snapper

*Saffron risotto, peas, red pepper purée,
Bajan spiced cucumber pickle*

Open Goats Cheese Ravioli

*Butternut squash, basil and pine nut pesto,
sautéed mushrooms, parmesan foam*

Loch Duart Salmon

*Crushed lemon potatoes, peas
broad beans, horseradish velouté*

Chef's Sushi Selection

*Chef's choice sushi, tartare,
nigiri selection, soy*

For 2 people to share

Whole Roasted Turbot ^{GF}

*Garlic butter roasted new potatoes,
asparagus, garden salad, hollandaise sauce
(\$75 supplement per person)*

Côte de Boeuf

*Surrey Farm forerib, onion rings, truffled caesar,
triple cooked chips, garlic and parsley butter
(\$50 supplement per person)*

2 courses \$300 | 3 courses \$350 | 4 courses \$400

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