



Starters

SCALLOPS 🌱 19

Seared scallops, corn purée, corn relish, bacon vinaigrette, garlic parsley sauce.

BURRATA SALAD 🌱🌿 18

Burrata cheese, arugula, balsamic reduction, tomatoes, basil pesto, toasted almonds.

SHRIMPS 🌱 19.50

Grilled shrimps, roasted yellow pepper sauce, lime, ginger, green apple, mango, cilantro oil.

GARDEN SALAD 🌿 17

Mixed greens, apple, corn, dried cherries, feta cheese, crispy wild rice, cucumber, mint and balsamic herbs vinaigrette.

OCTOPUS 20

Slow cooked and seared a la plancha octopus, aji panka, potato foam, crispy potato, Olivo sauce.

Main

SEA BASS 🌱 45

Seabass, cauliflower purée, baby spinach, button mushroom, Champagne sauce.

MACADAMIA GROUPEL 45

Macadamia-crusteD grouper, bok choy, black quinoa, sesame oil, creamy red curry sauce.

BLACKENED MAHI MAHI 41.50

Mahi Mahi, ajo blanco purée, tomatoes, olive-basil-salt, roasted pepper sauce.

BEEF TENDERLOIN 🌱 48

8oz beef tenderloin, potato au gratin, green beans, cremini mushroom sauce.

LOBSTER TAIL 🌱 51

Grilled Caribbean lobster tail, potato fondant, green asparagus, fennel, tarragon Pernod sauce.

FILET AND LOBSTER 🌱 64

8oz filet mignon, 6oz lobster, potato au gratin, green beans, red wine sauce.

SHORT RIBS 44

22-hour slow-cooked short rib, roasted pumpkin purée, almond purée, caramelized baby onions, herbs crust, short rib jus.

Dessert

TROPICAL COCONUT CAKE 11

Layered vanilla cake, rich coconut, white chocolate mousse filling, pineapple sauce.

CHOCOHOLIC 11

Chocolate warm cake, Amaretto drops, black forest compote, peanut butter ice cream.

APPLE CRUMBLE 11

Cinnamon apples, almond crumble, vanilla ice cream, butterscotch sauce.

White Wines

Sauvignon Blanc



PASCAL JOLIVET SANCERRE	84
Loire Valley France	
VENTISQUERO GREY	48
Atacama Valley Chile	
DUCKHORN SAUVIGNON BLANC	87
Napa Valley USA	
NAUTILUS	17 66
Marlborough New Zealand	

Chardonnay

BOUCHARD PERE & FILS 'LA VIGNEE'	68
Burgundy France	
LA CREMA	19 75
Sonoma Coast California	
JORDAN	108
Russian River Valley California	
KENDALL JACKSON	15 54
California USA	

Pinot Grigio Pinot Gris

SANTA MARGHERITA	16 59
Valdadige Italy	

Rose

WHISPERING ANGEL	18 65
Provence France	
AIX ROSÉ	58
Willamette Valley Oregon	

Additional White Wines

DR. KONSTANTIN FRANK, SEMI-DRY RIESLING	16 59
Finger Lakes New York	
QUADY ELECTRA MOSCATO	50
California USA	
SPIER CHENIN BLANC	49
Stellenbosch South Africa	

Red Wines

Pinot Noir



HOBNOB BY GEORGES DUBOEUF	13 49
Pays d'Occ France	
A TO Z WINeworks	68
Willamette Valley Oregon	
MEIOMI	75
Marlborough New Zealand	
LA CREMA	19 74
Sonoma Coast California	
GOLDEN EYE	135
Anderson Valley California	

Cabernet Sauvignon

JOSH CELLARS	52
Paso Robles California	
OBERON BY MICHAEL MONDAVI	19 74
Napa Valley California	
JORDAN	159
Alexander Valley California	

Additional Red Wines

CATENA MALBEC	17 66
Mendoza Argentina	
ANTINORI PEPPOLI CHIANTI CLASSICO	66
Tuscany Italy	
KENDALL-JACKSON 'VINTNERS RESERVE' MERLOT	66
California USA	
EMILIO MORO FINCA RESALSO TEMPRANILLO	58
Ribera del Duero Spain	
SIX EIGHT NINE RED BLEND BY 689 CELLARS	68
Napa Valley California	

Sparkling Wines

COL DE' SALICI PROSECCO SUPERIORE	14 52
Verano Italy	
DOMAINE CARNEROS	87
Carneros California	

Champagne



BOLLINGER BRUT ROSÉ	180
Champagne France	
VEUVE CLIQUOT BRUT	180
Champagne France	
DOM PERIGNON BRUT	375
Epervay France	

Dessert Wine

QUADY "ELYSIUM" BLACK MUSCAT	52
California USA	

Cocktails

Classics

DARK & STORMY	15
Goslings black rum, ginger beer	
MAI TAI	15
Bacardi Superior, Orange Curaçao, Orgeat syrup, pineapple juice, orange juice, lime juice, simple syrup, topped with dark rum	
ISLAND ICED TEA	15
Maker's Mark, peach purée, lemon juice, iced tea, mint leaves	

More Cocktails

HURRICANE	16
Bacardi Superior, lime juice, simple syrup, passion fruit purée, grenadine	
LA PALOMA	15
Patron Silver, lime juice, grapefruit juice, simple syrup, soda water	

Martinis

DUSHI MARTINI	15
Grey Goose vodka, melon liqueur, pineapple juice	
ESPRESSO MARTINI	15
Grey Goose vodka, Kahlúa, Baileys, brown sugar	