

All-Inclusive Menu

Soups and Appetizers

Atlantic lump crab cake

Avocado salsa and roasted garlic rémoulade 36

Crispy chicken ala Kiev

Garlic, parsley butter, with greens and apple slaw 33

Caprese

Buffalo mozzarella, tomatoes with fresh basil and an extra virgin olive oil 34

Funghi arrosto

Baked mushrooms in a creamy mascarpone- spinach sauce with melted mozzarella and ciabatta bread 30

Shrimp martini

Coated with seasoned tempura and a chilli-infused sauce 35

Salmon tartare

With a poached egg and brioche toast 37

The Deck soup

Please refer to the service staff for the special of the day 25

Sides

Fresh young spinach with a strawberry vinaigrette 16

Mushrooms sautéed with garlic 15

Broccoli in a pepper-butter 14

Seasonal vegetables (sautéed, steamed or grilled) 14

Sautéed green beans and fried onions 12

Panko crusted sweet potato 12

Au gratin potatoes 12

Sautéed tapioca with coriander oil 12

Entrees

Sauce suprême de poulet

Breast of chicken with glazed carrots, shallots and a supreme sauce 54

Red snapper en papillote

Folded with capers, olives, cherry tomatoes, zucchini, coriander, celery, citrus juices and olive oil 61

Stuffed crusted flying fish

With shrimp, breadfruit casserole and a pineapple- cilantro dressing 45

Spinach and ricotta tortellini

With Granello cheese and a creamy mushroom sauce 52

Linguine ale vongole

Sautéed clams with garlic parsley, basil and tomatoes 62

Bahamian style creole shrimp

Tomato sauce with avocado salad, rice and black beans 61

Marinated lamb cutlets

Sicilian eggplant tartare and a garlic-mushroom sauce 68

Desserts

Crepe suzette

With vanilla ice cream 22

Panna cotta al limone

Lemon - vanilla infused with berries marmalade 24

Tiramisu

With a coffee sauce 25

Crème brûlée

With orange sorbet and hazelnut praline 25

Raspberry and lemon sorbet 15