

SOUPS

BUTTERNUT SQUASH
& ORANGE SOUP
Coconut, fresh turmeric, smoked paprika
\$15

BAHAMIAN CONCH CHOWDER
"Like they do it in Nassau"
\$17



SALADS

EAST AFRICAN MANGO &
CUCUMBER SALAD
Toasted peanuts, chili, cumin, lime
\$17

BURRATA & HERITAGE TOMATO SALAD
Watercress, walnut pesto
\$20

LOCAL LOBSTER SALAD
Gem lettuce, avocado, curry mayo,
crispy shallots
\$24

◆ DINNER ◆

APPETIZERS

CRAB CAKE
Spicy tomato sauce
\$15

CONFIT
DUCK POUTINE
Mushrooms, cheese curds,
gravy, fries
\$18

ARTICHOKE &
ASPARAGUS TARTE
Saffron mayo
\$19

TUNA & GREEN
APPLE TARTARE
Mustard, lime
\$22

GRILLED PRAWNS
Goat pepper, honey glaze
\$22

TANDOORI
LAMB CHOPS
Lime, ginger, chilli,
cilantro
\$26

TO SHARE

BEEF WELLINGTON
Wild mushrooms,
prosciutto with red wine sauce
\$86



◆ MAIN COURSES ◆

CHICKEN TIKKA
House salad, mint chutney
\$25

INDIAN VEGETABLE
CURRY
"Age old mother's recipe"
charred tomato
\$28

FISH & CHIPS
Tartar sauce
\$30

BUTTER CHICKEN
Most famous Indian
chicken dish
\$32

PAN SEARED
PORK SHOULDER
Spicy sausage &
eggplant mille feuille
\$35

CEDAR PLANK
CANADIAN SALMON
Roasted vegetables,
hollandaise sauce
\$38

NEW ZEALAND
RACK OF LAMB
Salt baked sweet potatoes
\$44

GRILLED
CANADIAN LOBSTER
Mustard & Cognac emulsion,
sugar snaps
\$54

CHARRED
AUSTRALIAN RIBEYE
Parsnip puree, pak choy
\$56

SIDES

\$9 each

BASMATI RICE
Himalayan long grain rice

CHAMP
"Irish way" scallions butter

HOMEMADE CHIPS
Truffle oil, parmesan

CURRIED KEDGREE
Peas, toasted corn, barley

ROCKET SALAD
Sundried tomato, onions, lime

CREAMY POLENTA
Zucchini, snow peas, shitake



DESSERTS

CITRUS CHEESECAKE
Macerated blueberry,
blueberry sorbet
\$14

RASPBERRY &
CHOCOLATE TRIFLE
Raspberry jelly,
crème anglaise
\$14

COMMONWEALTH
CHANDELIER
White chocolate & coffee,
mud pie
\$14

GRANNY SMITH
APPLE TART
Almond frangipane,
caramel & apple sorbet
\$18

QUEEN'S PAVLOVA
(FOR TWO)
Vanilla meringue,
strawberry sorbet, hibiscus tea
\$26

ICE CREAMS
Avocado & lemon
Sky juice
\$6 per scoop

SORBET
Ask server for flavor of the day
\$6 per scoop

PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 12% VAT.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CHAMPAGNE & SPARKLING

CHAMPAGNE GLASS BOTTLE
 Veuve Clicquot, Brut \$32 \$217
 Krug Grande Cuvée \$58 \$360

ROSE
 Veuve Clicquot, Rosé \$38 \$231

SPARKLING WINE

NEW ZEALAND
 Allan Scott, Cecilia Brut \$25 \$153

UNITED KINGDOM
 Nyetimber, Brut Classic Cuvée .. \$45 \$268



WINES BY THE GLASS

WHITE WINE

AUSTRALIA
 Oxford Landing, Pinot Grigio \$17
 Oxford Landing, Sauvignon Blanc \$19

NEW ZEALAND
 Oyster Bay, Chardonnay \$19

ROSE WINE

FRANCE
 Miraval Rosé \$14
 Whispering Angel \$21

RED WINE

AUSTRALIA
 Gulf Stream, Cabernet Sauvignon \$14
 Shaw & Smith, Pinot Noir \$37

NEW ZEALAND
 Oyster Bay, Merlot \$23



NON-ALCOHOLIC

Coca Cola, Coke Zero, Diet Coke \$6
 Sprite, Sprite Zero \$6
 Fanta Orange \$6
 Fever Tree Mediterranean Tonic Water \$6
 Fever Tree Ginger Ale \$6
 Fever Tree Sicilian Lemon Tonic Water \$6
 Fever Tree Indian Tonic Water \$6
 Fever Tree Soda Water \$6
 Fever Tree Ginger Beer \$6
 Hildon Sparkling Water .. 330ml \$6 750ml \$8
 Hildon Still Water 330ml \$6 750ml \$8
 Coffee \$8
 Americano \$8
 Cappuccino \$8
 Espresso \$8
 Double Espresso \$8
 Decaffeinated \$8
 Latte \$8

WINES BY THE BOTTLE

WHITE WINE



AUSTRALIA
CHARDONNAY
 Yalumba, Y Series, Unwooded,
 South Australia \$104
 Hope Estate, Mountain Wash,
 Hunter Valley \$112
 Howard Park, Miamup, Margaret River . \$144

SAUVIGNON BLANC/SEMILLON
 Oxford Landing, South Australia \$88
 Yalumba, Christobels, South Australia .. \$112
 Howard Park, Miamup, Margaret River . \$138
 Tyrrells, Hunter Valley \$176

PINOT GRIGIO
 Oxford Landing, South Australia \$71

RIESLING
 Oxford Landing, South Australia \$104

SOUTH AFRICA
CHARDONNAY
 Boschendal, 1685, Western Cape \$58
 De Wetshof, Limestone Hill,
 Western Cape \$136
 Paul Cluver, Elgin, Western Cape \$140
 Lourensford The Dome, Stellenbosch ... \$152

SAUVIGNON BLANC
 Buitenverwachting, Beyond, Constantia . \$96
 Paul Cluver, Elgin, Western Cape \$104

CHENIN BLANC
 Badenhorst, Secateurs, Swartland \$112
 De Morgenzon, Stellenbosch \$248

NEW ZEALAND
SAUVIGNON BLANC
 Cupcake, Marlborough \$82
 Sea Pearl, Marlborough \$88
 Fault Line, Marlborough \$96
 Neudorf, Nelson \$96
 Oyster Bay, Marlborough \$98
 Cloudy Bay, Marlborough \$143

ROSÉ WINE



FRANCE
 Miraval Rosé \$75

SOUTH AFRICA
 Badenhorst Secateurs,
 Cinsaut-Grenache-Syrah, Swartland,
 Western Cape \$112



RED WINE



AUSTRALIA
CABERNET SAUVIGNON
 Yalumba, Y Series, Unwooded,
 South Australia \$104
 Howard Park, Miamup, Margaret River . \$144

SHIRAZ
 Vinaceous, Snake Charmer,
 South Australia \$120
 Coriole Redstone, McLaren Valley \$128
 Yalumba, Patchwork, Barossa Valley \$144
 Penfolds Grange, South Australia \$1933

PINOT NOIR
 Cloudy Day, Marlborough \$254

BLENDED RED WINES
 Coriole, Sangiovese-Shiraz,
 McLaren Valley \$104
 Vinaceous Red Hand,
 Shiraz-Grenache, McLaren Valley \$107

SOUTH AFRICA
CABERNET SAUVIGNON
 Buitenverwachting, Beyond,
 Western Cape \$96

SYRAH
 DMZ De Morgenzon, Stellenbosch \$114
 The Chocolate Block, Franschoek \$160

CABERNET FRANC
 Morgenster Lourens, River Valley,
 Stellenbosch \$200
 Raats, Stellenbosch \$271

MERLOT
 Morgenster Estate, Stellenbosch \$393

BLENDED RED WINE
 Sadie Family Columella Red,
 Mourvèdre-Syrah, Swartland \$657

NEW ZEALAND
PINOT NOIR
 Kim Crawford, Marlborough \$68
 Oyster Bay, Marlborough \$74
 Clos Henri Petit Clos, Marlborough \$121
 Neudorf Tom's Block, Nelson \$157
 Nobilo Icon, Marlborough \$160
 Mt Difficulty, Bannockburn,
 Central Otago \$260

MERLOT
 Oyster Bay, Marlborough \$59

◆ CHEF'S TASTING MENU ◆

FIRST
TUNA & GREEN APPLE TARTAR
MUSTARD, LIME

JOSEPH MELLOTT, SANCERRE, LA CHATELLENIE, FRANCE

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SECOND
GRILLED PRAWNS
GOAT PEPPER, HONEY GLAZE

TANDOORI LAMP CHOPS
LIME, GINGER, CHILLI, CILANTRO

BOUCHARD PERE ET FILS, COTE DE BEAUNE VILLAGES, FRANCE

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THIRD
CEDAR PLANK CANADIAN SALMON
ROASTED VEGETABLES, HOLLANDAISE

NEUDORE, TOM'S BLOCK, PINOT NOIR, NEW ZEALAND

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FOURTH
NEW ZEALAND RACK OF LAMB
SALT BAKED SWEET POTATO

OR

CHARRED AUSTRALIAN RIBEYE
PARSNIP PUREE, PAK CHOY

BOEKENHOUTSKLOOF, CHOCOLATE BLOCK, SYRAH, SOUTH AFRICA

**

SIDE
CREAMY POLENTA
ZUCCHINI, SNOW PEAS, SHITAKE

**

DESSERT
COMMONWEALTH CHANDELIER
WHITE CHOCOLATE & COFFEE, MUD PIE

PIKES RIESLING, HILLS AND VALLEYS, AUSTRALIA

TASTING MENU \$95
WITH WINE PAIRING \$160

VEGETARIAN OPTION AVAILABLE ON REQUEST
MENU TO BE ORDERED BY THE WHOLE TABLE

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◆ BRUNCH ◆

A LA CARTE

BAHAMIAN STYLE BBQ RIBS, ROASTED CORN

SPICY FRIED CHICKEN, FRIES

BOIL FISH (GROUPE), FRIED PLANTAIN

BAHAMIAN STYLE EGG BENEDICT,
CRACK LOBSTER, WATERCRESS

SEAFOOD LINGUINI, WHITE WINE SAUCE

SIDES

MAC & CHEESE

PEAS & RICE

GRILLED VEGETABLES
ROASTED SWEET POTATO

COLD BAR

CHEESE COUNTER

COLD CUTS

SALAD COUNTER

CRAB N MAYO SALAD

COLE SLAW

HOUSE SALAD

MARINATED ARTICHOKE & PEPPERS

BRINED BEET AND RED ONION SALAD

DESSERT BAR

CARROT CAKE

CHEESE CAKE

ECLAIRS

COCONUT ROLLS

GOMBAY SMASH

COCONUT CAKE

PINEAPPLE TART

POUND CAKE

CHOCOLATE CRÈME BRULEE

FOOD \$60

WITH ENDLESS SIGNATURE BELLINI'S \$85

ALL PRICING INCLUDES SOFT DRINKS AND COMPLIMENTARY VALET

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