

DINNER – ISLAND CAFE

STARTER

vietnamese summer roll ~ herbs ~ vegetables ~ tofu ~ dipping sauce	295
a jar of potted pulled pork ~ piccalilli ~ garlic bread	300
smoked fish cake ~ sweet potato & ricotta ~ sautéed greens ~ bigarade aioli	325
palm heart ~ avocado & crayfish salad ~ garden leaves ~ roasted cashew lime & honey dressing	350
grilled octopus ~ chorizo ~ fennel & citrus salad	385
burrata cheese & tomato salad ~ basil ~ lemon olive oil ~ rocket & balsamic	395
seared scallop ~ “la digue” black pudding crisps ~ pancetta roasted cauliflower puree	375
tuna carpaccio ~ red radish ~ rocket & ginger ~ lime ~ sesame dressing	350

MAIN COURSE

linguini ~ cherry tomato ~ garlic ~ olives ~ capers & parsley ~ ciabatta	475
couscous ~ beetroot & roasted peppers ~ raisins ~ feta ~ candid pistachios spiced tomato jus ~ rocket salad	500
paneer makhani ~ basmati rice ~ paratha ~ raita ~ island mango pickles & poppadum	550
chicken tikka masala ~ cumin rice ~ paratha ~ poppadum & papaya chutney	650
sticky twice-cooked pork belly ~ sweet potato puree ~ wilted greens ~ tamarind & sesame	650
“fish of the day”	650
slow cooked wagyu beef brisket ~ potato puree ~ sautéed spinach charred asparagus ~ red wine jus	950
fresh rigatoni with king prawn ~ lobster ~ spinach & spiced tomatoes ~ olive ciabatta	750
australian lamb chops ~ fattoush salad ~ crushed olives & tzatziki	750
angus tenderloin ~ “big chips” ~ tomatoes ~ mushrooms ~ peppercorn sauce	975
grilled lobster ~ avocado & greens ~ lemon butter	1300



SIDES

avocado & greens	195
tomatoes & onion	150
roasted cauliflower ~ garlic & toasted almonds	150
ratte potato ~ herb butter	175
sweet potato fries ~ spiced creme fraiche	150

DESSERT

fresh fruits platter	225
today's ice cream selection	150
hazelnut cake & milk chocolate ganache	250
flourless chocolate pudding ~ mandarin sorbet	195
deconstructed apple crumble ~ vanilla beans ice-cream	225
félicité island banana cake ~ confit raisin & takamaka dark rum ice-cream	225
today's cheese ~ chutney ~ bread	350

