

SMALL PLATES

Charcoal Grilled Octopus, Roasted Jalapeño Aioli, Caramelized Pepper (GF, DF)	28
Traditional Caribbean Fish Soup (GF, DF)	30
Rockefeller Oysters, Butter, Garlic, Parsley, Parmesan Gratin (3 pieces)	34
Caribbean Conch Chowder, Charred Sweetcorn, Aioli Croûtons (GF, DF)	36
Steamed Mussels in Butter, Wine Tarragon Sauce (GF)	38
Lobster Carpaccio, Citrus Fruits, Pomegranate, Rum Dressing	38

SALADS (VG, DF)

Farm Greens, Avocado, Mango, Papaya, Cucumber, Tomatoes, Cilantro Lime Dressing	22
Charred Kale, Beets, Avocado, Chickpeas, Radish, Pumpkin Seeds, Tomato Vinaigrette	
Broccoli, Pumpkin, Almonds, Cranberries, Honey Apple Vinaigrette	
Roasted Vegetables, Fennel, Peppers, Heirloom, Asparagus, Olive Oil, Cherry Vinegar	

ADD ON

Catch Of The Day	+26	Charred Shrimps	+28	Chicken Breast	+21
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MAINS

Grilled Tofu, Glazed baby Sesame Carrots, Toasted Coconut Sauce (VG, GF)	34
Lobster Ravioli, Tomato Infused Bisque, Puffed Quinoa, Shitake Mushroom	46
Seafood Stew, Grouper, Shrimps, Squid, Clams, Chorizo, Tomato, Kalamata (GF, DF)	46
Local Fisherman's Catch, Coconut Rice & Peas, Steamed Vegetables (GF, DF)	48
Lamb Rack, Caramelized Cauliflower Cream, Squash, Pineapple Chutney (GF)	48
Pistachio Crusted Snapper, Sweet Potato Risotto, Okra, Lemongrass & Herb Emulsion	57

TO SHARE

Traditional Vegetable Paella (VG, GF, DF)	52
Sushi Platter of the Night, Pickled Ginger, Wasabi, Soy	52
Traditional Seafood Paella (GF, DF)	54
Fritto Misto, Calamari, Shrimp, Soft Shell Crab, Onions, Garlic, Sage (GF, DF)	58
Grilled Anegada Lobster, Garlic Brown Butter, Fennel Potato Salad (GF)	40 PER LB
Jerk Branzino, Coconut Rice & Peas, Avocado Salsa (GF, DF)	48 PER LB
Porterhouse Steak, Garlic Herb Mash, Asparagus, Rum & Raisin Butter (GF)	149

Salmon is a fish out of water in the Caribbean so instead we choose to support our local fisherfolk. Our fresh daily menu offerings are guided by their local, seasonal & sustainable catches.

DESSERT

Selection of House-Made Churned Ice Creams & Sorbets	12
Piña Colada, Coconut Mouse, Coconut Sable, White Chocolate, Malibu Rum Sauce	22
Jamun Berry Caribbean Mess (VG, GF, DF)	22
Sticky Toffee Pudding, Toasted Pecans, Butterscotch Sauce, Vanilla Ice Cream	22
Passion Fruit Cheese Cake, Chocolate Brownie, Raspberry Sauce, Sorrel Coral Tuille	22

V- Vegetarian, VG- Vegan, GF- Gluten Free, DF- Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

To serve you well, please communicate with the staff if you have any food intolerance or allergy. Prices are in USD and subject to 18% service charge.

CHAMPAGNE	GLASS	BOTTLE
Rosewood Little Dix Bay, Joseph Perrier Brut, France	35	135
Billecart-Salmon, Brut Réserve, France	51	245
SPARKLING		
Sgajo Prosecco DOC, Vegan, Extra Dry, Treviso, Italy	20	90
SPARKLING ROSÉ		
Corvezzo Prosecco DOC, Organic & Vegan, Italy	21	95
WHITE		
LDB MCMLXIV. Edt. #4, Sauvignon Blanc, Santa Barbara, USA	21	95
Domaine Pregines, Le Vieux, Chardonnay, Languedoc, France	18	80
Domaine Pregines, Le Vieux, Sauvignon Blanc, Languedoc, France	18	80
Perlage, Pinot Grigio, Venezie DOC, Italy	18	80
ROSÉ		
LDB MCMLXIV. Edt. #4, Grenache, Santa Barbara County, USA	21	95
Maison Sainte Marguerite, Symphonie, Rosé Blend, France	21	95
RED		
LDB MCMLXIV. Edt. #5, Cabernet Sauvignon, France	27	120
Domaine Pregines, Le Vieux, Merlot, Languedoc, France	18	80
Domaine Pregines, Le Vieux, Pinot Noir, Languedoc, France	18	80

Ask For Our Whimsical Wine List To Tantalize Your Taste Buds.

All prices are in USD and subject to 18% service charge.

SANGRIA	24	TEA	6
MANGO Gin, Mango, Orange Liqueur, Sparkling Wine		Selection of Flavored, Loose & Herbal Teas Iced Tea	
PINEAPPLE Gin, Pineapple, Dry Vermouth, Sparkling Wine		(our mission for sustainable sourcing has led us to the luxurious handcrafted organic tea blends of Tea Forte and Illy, the family-founded coffee business focusing on sustainable production & making a positive impact on the planet.)	
MIX BERRIES Red Wine, Mixed Berries, Agave, Sparkling Wine			
SIGNATURE DRINKS	25	GIN	
CHUCKABOO Vodka, Aperitif Liqueur, Honey Syrup, Violette Liqueur, Lemon Juice, Egg White		BVI	POUR
PURPLE HAZE Butterfly Pea Gin, Lime, Agave, Ginger Beer		LDB Gin	17
SIPPY CUP Sweet Vermouth, Amaro Bitter, Spicy Ginger Syrup, Lime Juice, Angostura Bitter, Soda Water		BVI Gin	17
GIN COCKTAILS	24	ENGLAND	
GIN BASIL SMASH Gin, Basil Leaf, Lemon Juice, Sugar Syrup		Martin Miller's Westbourne Strength	21
CLOVER CLUB Gin, Raspberry, Lemon Juice, Egg White		No.3 London Dry Gin	21
BEE'S KNEES Gin, Orange Juice, Honey Syrup, Lemon Juice		Tanqueray 10	21
MOCKTAILS	14	Oxley	26
ALOHA Guava, Raspberry, Orgeat, Lime Juice, Soda Water		FRANCE	
BEACH COLADA Pineapple Juice, Coconut Water, Passion Fruit, Coconut Cream		Citadelle	20
CARIOCA Mango, Lime Juice, Agave, Ginger Ale		G'Vine Floraison	21
NON-ALCOHOLIC		GERMANY	
Coca-Cola	5	Monkey 47	28
Diet Coke	5	SCOTLAND	
Sprite	5	The Botanist	21
Tonic Water	8	Hendricks	21
Ginger Ale	8	USA	
Still Water 750 ml	8	Aviation	21
Sparkling Water 750 ml	8	Distillery No 209	20
COFFEE	6	SIPPING LIQUEURS	
Americano		Fernet Branca, Italy	12
Cappuccino		Kahlua, Mexico	12
Decaffeinated		Romana Sambuca, Italy	12
Espresso		Grand Marnier, France	14
Iced Coffee		BEER	8
Latte		CARIBBEAN	
		Carib	
		Red Stripe	
		IMPORTED	
		Corona	
		Corona Light	
		Heineken	
		TIPSY TURTLE	24
		Caribbean coral reefs have declines upto 80% over past 50 Yrs, locally, loss of coral is evident as some dive & snorkel sites are no longer visited because the reefs are simply dead. Join us in this journey to support ARK Association of Reef Keepers who is doing a tremendous job. RWLD will be donating \$3 to ARK for this cocktail.	