



LES STARTERS

Asian style salt cod crab cake over cucumbers relish
\$40

Fricassee of snail local mushrooms flambé cognac
\$38

Chef's ceviche with lime coulis
Market price

Yellow fin tuna carpaccio with sesame seed oil and wasabi
\$36

Cold gazpacho soup
\$20

Cheese platter
\$60

Smoked flying fish mousse
\$ 32

LES SALADS

Honey roasted beets and apples salad, sunflower seeds, fresh
mint, olive oil infusion
\$28

Chef's fennel salad with pears, gorgonzola and lemon honey
dressing
\$32

Grilled watermelon with local organic cucumbers, feta cheese,
spiced vinaigrette
\$26

Warm goat cheese over mesclun, walnuts, strawberries with
balsamic dressing
\$40



L'OCEAN



Scottish salmon over braised red
cabbage with honey mustard glaze
\$65

Local tuna indochine over basmati
rice with a touch wasabi
\$55



Fish of the day
Market price

LES SIDES



French fries
\$15

Macaroni pie
\$15



Saute' vegetables
\$15



Fried plantains
\$15

LA LAND

Half bajan chicken with Auntie Phyllis barbecue sauce and white rice
\$55



Aged Creek Stone 14 oz ribeye steak with hand cut French fries and garlic
butter
\$130

Grilled farm raised pork chop over saute' new potatoes and spicy fruit chutney
\$60

Le classic Shack burger with tomato, pickle and french fries (cheese on
request)
\$40



Bajan skillet with local bacon, pork sausage, shredded meat, baked beans,
bell pepper, tomato sauce, onion and provolone cheese
\$60



Braised lamb shank, 10yo Port and raisin sauce over mashed potato
\$85



Pasta alla Norma with tomato sauce, eggplants, fresh ricotta and basil
\$60

All prices are quoted in Barbados dollars.
Vat is included, service charge will be added to the check

