

SAMPLE MENU

Menu subject to change at anytime

Appetizers

A Study on Caribbean Shrimp

EC\$ 55/ US\$ 21

Seared yellow fin Tuna, Compressed
Water Melon, Creole dressing

EC\$ 45/ US\$ 17

Duck rillettes, seared Foie Gras.

Sweet corn salad

EC\$ 55/ US\$ 21

Organic field greens, Beetroot & Goats

Cheese foam

EC\$ 40/ US\$ 15

Pumpkin & Mushroom Risotto,

Roasted seeds 

EC\$ 45/ US\$ 17

Salt Fish brandard, Garden vegetables &

Prosciutto

EC\$ 45/ US\$ 17

Dived Scallops, charred Leeks & Onion

broth

EC\$ 55 / US\$ 21

Mains

Rum smoked Kobe short rib, Cinnamon

roast Carrots*

EC\$ 125 / US\$ 47

Butter roast Chilean Sea bass,

Seafood nage

EC\$ 105 / US\$ 40

Roast jerk Pork belly, caramelized

Plantain. Split Peas

EC\$ 95 / US\$ 36

Roast Bouillabaisse, Fondant & fennel

confit

EC\$ 115 / US\$ 43

Beef Mignon, potato terrine & organic

mushrooms*

EC\$ 135 / US\$ 51


Caribbean Red Snapper, Soybeans,
Scallions & Pumpkin salad Orange Anise

EC\$ 95 / US\$ 36

Caramelized Cauliflower, Piccalilli &

smoked puree 

EC\$ 75 / US\$ 28

 Denote indicates dishes suitable as vegetarian options. All prices are subject To 10% VAT & 10% service charge
Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte – please note that items marked
with a * have a us\$15 supplement and with two **, a US\$35 supplement.

An **optional** us\$1per cover will be added to the Oliver Gobat Charity Foundation -T O G S

“Everything we do is made by humans, if we err, tell us and we will make it right”