

MARKET STREET

GET THINGS STARTED

LOBSTER BISQUE <i>Lobster dumpling, fresh coconut, cognac, Cuban thyme</i>	20US 54.00EC
GAZPACHO <i>Strawberry, cucumber, sherry vinaigrette, baguette, radish salad</i>	10US 27.00EC
PAPAYA SALAD <i>Papaya, lime, Thai basil, chayote, cherry tomato, fish sauce</i>	11US 29.70EC
LOBSTER SALAD <i>Herb infused butter poached lobster, seasonal fruits, Peruvian potato, fennel</i>	34US 91.80EC
ANCIENT GRAINS <i>Bulgur, freekeh, avocado hummus, shaved vegetables, grapefruit hibiscus dressing</i>	13US 35.10EC

Add Salmon 15.41US 41.61EC Shrimp 10.63US 28.70EC Chicken 8.50US 22.95EC Lobster 17.13US 46.25EC

THE WARMUP

OCTOPUS <i>8-hour red wine braised octopus, smoked cauliflower, confit tomato, olive dust, chive oil</i>	25US 67.50EC	HOUSE CURED SALMON <i>Gin and herb cured salmon, papaya sauce</i>	28US 75.60EC
THE WAFFLE <i>Crispy chicken breast served over a Belgium waffle with a Cajun honey butter</i>	22US 59.40EC	DATES <i>Bacon wrapped dates, balsamic glaze, apple salad</i>	11US 29.70EC
THE FISH CAKE <i>Catch of the day, shrimp, Thai basil, cilantro, mango, chili soup</i>	12US 32.40EC	THE SLIDER <i>Seared scallops, garlic buttered house brioche, pickled onion, tomato aioli</i>	18US 48.60EC

THE MAIN EVENT

LOBSTER RISOTTO <i>Champagne poached lobster, seafood bisque</i>	29US 78.30EC	SURF & TURF <i>Lobster medallions, braised pork belly, orange glazed carrots, artichoke puree</i>	60US 162.00EC
OUR RIBEYE <i>Grilled 10oz Angus beef ribeye, green banana fondant, red wine tortellini, carrot puree, spicy mango salsa</i>	56US 151.20EC	PERI PERI CHICKEN <i>Roasted half of chicken, turmeric rice, marinated olives</i>	27US 72.90EC
AHI TUNA <i>Lemon thyme infused Ahi Tuna, coconut pumpkin rice, green apple compote</i>	26US 70.20EC	TACOS <i>Tempura shrimp, cabbage, lime, cilantro, sriracha mayo</i>	22US 59.40EC

THE FINISH LINE

TIRAMISU CREPE CAKE <i>Marsala mouse, dark chocolate, warm espresso caramel</i>	9US 24.30EC
RASPBERRY RICOTTA CHEESECAKE <i>Cannoli crisps, raspberry orange blossom jam</i>	10US 27.00EC
CHOCOLATE HAZELNUT CREMA <i>Lemon thyme infused Ahi Tuna, coconut pumpkin rice, green apple compote</i>	11US 29.70EC

Prices subject to 10% VAT and 10% service charge

Please advise your server of any food allergies or special dietary needs