



## GATHERING

<b>ISLAND SPICE POPCORN</b> coconut oil, chili-lime salt, smoked paprika	<b>6</b>
<b>SEYCHELLES CORN RIBS</b> chili butter, lime salt	<b>11</b>
<b>PARMESAN FRIES</b> truffle & pink peppercorn aioli	<b>10</b>
<b>BROCCOLINI</b> harissa yogurt, lemon crumb	<b>12</b>
<b>SHRIMP COCKTAIL</b> horseradish & tomato choka	<b>18</b>

## FIRE

<b>TAMARIND-GLAZED LAMB LOLLIPOPS</b> grilled with tamarind-ginger glaze, celery root purée, pineapple relish and curry leaves	<b>34</b>
<b>ANGUS SLIDERS</b> caramelized onion jam, pickled onion, cooper sharp cheese on brioche	<b>19</b>
<b>CURRIED VEGETABLE FLATBREAD</b> coconut-tomato sauce, roasted vegetables, basil oil	<b>17</b>
<b>COCONUT CRAB CAKES</b> lump crab, coconut, herbs, mango-tamarind chutney	<b>25</b>
<b>JERK LAMB RIBS</b> celery root purée, pineapple relish	<b>28</b>
<b>ROASTED WHOLE CAULIFLOWER</b> turmeric-cumin spice blend, herb yogurt	<b>16</b>
<b>BRAISED WAGYU OXTAILS</b> charleston red rice, sofrito, petite greens	<b>42</b>

## COASTAL

**ISLAND OYSTERS** 22

coconut-lime mignonette, passion fruit and ginger

**SPICED CHARRED  
CARROT DIP** 11

roasted carrot, cumin, lime, olive oil, bird's eye chili, pita crisps

**SMOKED FISH DIP** 13

smoked whitefish blended with coconut cream and lime; served with flatbread crisps

**SPICED SHRIMP SALAD** 24

chili crisp, cucumber, toasted rice powder, heirloom tomato

## SWEET

**MINI PASSION** 12

**FRUIT CHEESECAKE**

passion fruit curd, coconut-biscuit crust

**VANILLA BEIGNET BITES** 11

cardamom sugar dusting, dark chocolate ganache

**ICE CREAM TRIO -** 11

**ISLAND FLAVORS**

rotating seasonal flavors

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*A 20% gratuity will be automatically added to all checks.  
Additional gratuity is at the guest's discretion.*