



GATHERING

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

FIRE

TAMARIND-GLAZED LAMB LOLLIPOPS grilled with tamarind-ginger glaze, celery root purée, pineapple relish and curry leaves	34
ANGUS SLIDERS caramelized onion jam, pickled onion, cooper sharp cheese on brioche	19
CURRIED VEGETABLE FLATBREAD coconut-tomato sauce, roasted vegetables, basil oil	17
COCONUT CRAB CAKES lump crab, coconut, herbs, mango-tamarind chutney	25
JERK LAMB RIBS celery root purée, pineapple relish	28
ROASTED WHOLE CAULIFLOWER turmeric-cumin spice blend, herb yogurt	16
SHORT RIB ROTI TACOS creole braised short rib, roti, crisp slaw, avocado, lime	21

COASTAL

ISLAND OYSTERS 22

coconut-lime mignonette, passion fruit and ginger

SPICED CHARRED 11

CARROT DIP

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.*