

MARCH

IS WOMEN'S MONTH!

#INSPIREINCLUSION



Celebrating the Incredible Women behind the Food

**Three of our amazing female chefs have taken inspiration from
Chefs from across the globe to create a special menu
during the month of March.**

Chef Cristina Mozzetti was inspired to create her dishes by Chef Christine Ha - "The Blind Cook". Who more than 15 years ago despite losing her sight went on to win Masterchef USA and carve out an incredible career as an internationally renowned female chef, cookbook author and TV presenter.

Chef Angie Sarmiento stumbled upon British Chef Clare Smyth of 3* Michelin restaurant Core in London whilst watching Chefs Table on Netflix. She has from that moment on followed Chef Smyth's career and was inspired by one of her dishes to create this Seared Scallop dish for the menu.

Chef Xah-Niyah Williams drew her inspiration from growing up in Bermuda and falling in love with baking and the pastry arts. Her dessert is inspired by growing up always enjoying the local Bananas and after becoming a chef combining this ingredient with Chocolate, Rum and the Dark & Stormy drink.



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APPETIZERS

Grilled Prawn & Vermicelli Rice Noodle Salad - 26

Nuoc Cham Dressing, Pickled Carrot, Cabbage, Cucumber,
Mint, Cilantro, Roasted Peanuts

(Created by Chef Christina Mozzetti)

Seared Scallops - 28

Green Pea Puree, Quinoa & Green Apple Salad, Herb Oil, Micro Greens

(Created by Chef Angie Sarmiento)

ENTRÉE

Grilled Yellowfin Tuna - 38

Spiced Local Sweet Potato Mash, Avocado, Tomato Herb Relish

(Created by Chef Angie Sarmiento)

Slow Braised Pork Belly - 36

Crispy Local Kale, Mushroom Egg Fried Rice, Cilantro,
Honey Chili Glaze, Pickled Onions

(Created by Chef Christina Mozzetti)

DESSERT

Chocolate Rum Tart - 16

Caramelized White Chocolate Rum Glaze, Banana Rum Cream

(Created by Chef Xah-Niyah Williams)

(V) Vegetarian (VG) Vegan

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.

17% gratuities will be added to the menu price listed.