



## *Starter*

<b>O'Soleil Caesar Salad</b>	15
With plantain croutons and shaved Grana Padano cheese	
<b>Baby Lettuce Salad</b>	14
With strawberries, walnuts and asparagus tossed with ginger and poppy seed vinaigrette	
<b>Layered Beetroot Salad</b>	15
Goat cheese and beetroot with beetroot reduction, toasted pine nuts and hazelnut vinaigrette	
<b>Somerset Greens</b>	13
Baby lettuce, cherry tomato, hydroponic cucumber, aged balsamic	
<b>Tequila Cured Salmon</b>	15
Fennel apple salad, citrus vinaigrette, shrimp toast	
<b>Pan Fried Scallops</b>	18
Pistachio crust, pickled vegetable slaw	
<b>Caicos Sweet Corn and Conch Chowder</b>	14
Creme Fraiche laced with Caribbean rum	
<b>Roasted Pumpkin and Tamarind Soup</b>	14
Braised oxtail dumpling, pumpkin seed oil	
<b>Pris Fixe</b>	65
You may choose to dine a la carte, or select one each appetizer, entree and dessert for \$65 plus 10% government tax and 10% service charge.	

*Head Chef, Lauren Callighen, Canada*  
*Restaurant Manager, Leonie Henry, Antigua*  
*Food & Beverage Manager, Gordon Lightbourne, Turks and Caicos*



## *Pasta & Risotto*

<b>Wild Mushroom Risotto</b>	28
Woodland mushroom blend, white truffle oil, parmesan foam and shaved Grand Padano	
<b>Seafood Risotto</b>	32
Mussels, shrimp, lobster, scallops, poached salmon, lemon risotto	
<b>Caribbean Shrimp Tagliatelle</b>	32
Mango, green onion, coconut curry, micro cilantro	
<b>Grilled Chicken Linguine</b>	26
Chicken breast, sun dried tomatoes, artichoke hearts, lemon cream sauce	

## *Fish*

<b>Curried Grouper</b>	38
Kaffir lime curry sauce, jasmine rice, mango chutney, Naan bread	
<b>Grilled Wahoo</b>	37
Coconut peanut sauce, baby bok choy, banana relish	
<b>Seared Ahi Tuna</b>	37
Orange and ginger watercress salad, caramelized orange segments, green onion	
<b>Jerk Marinated Salmon</b>	36
Sweet corn polenta, baby bok choy, Turks Head beer caramel	
<b>Caicos Bank Red Snapper</b>	37
Curried mango risotto, Mojo sauce, Thai basil	
<b>Pan Fried Sea Bass</b>	40
Cherry tomato, chorizo and balsamic onion salad, baby arugula	



## *Meats*

<b>New York Steak</b>	8 ounce	35
Truffle fries, asparagus spears, wild mushroom demi glace	10 ounce	37
<b>Peppercorn Angus Fillet Steak</b>	8 ounce	39
Roasted garlic mashed potato, baby carrot, four peppercorn and cognac sauce		
<b>Australian Rack of Lamb</b>		40
Harissa BBQ sauce, guava glazed shallot, mashed potato duet		
<b>Karubuta Pork Tenderloin</b>		38
All spice rub, sweet potato puree, tamarind sauce, baby spinach		
<b>Chicken Breast Supreme</b>		32
Apricot and spinach stuffing, orange glaze, fine herb risotto		

## *Sides*

Garlic mashed potatoes	6
Truffle fries (thick cut)	6
Julienne fried potatoes	6
Baby vegetables	8
Asparagus spears	8
Saute' mushrooms	6

## *Children*

Chicken Fingers with Fries	15
Buttered Penne or Spaghetti -plain, tomato or cream sauce	14
Cheese and Tomato Pizza	12