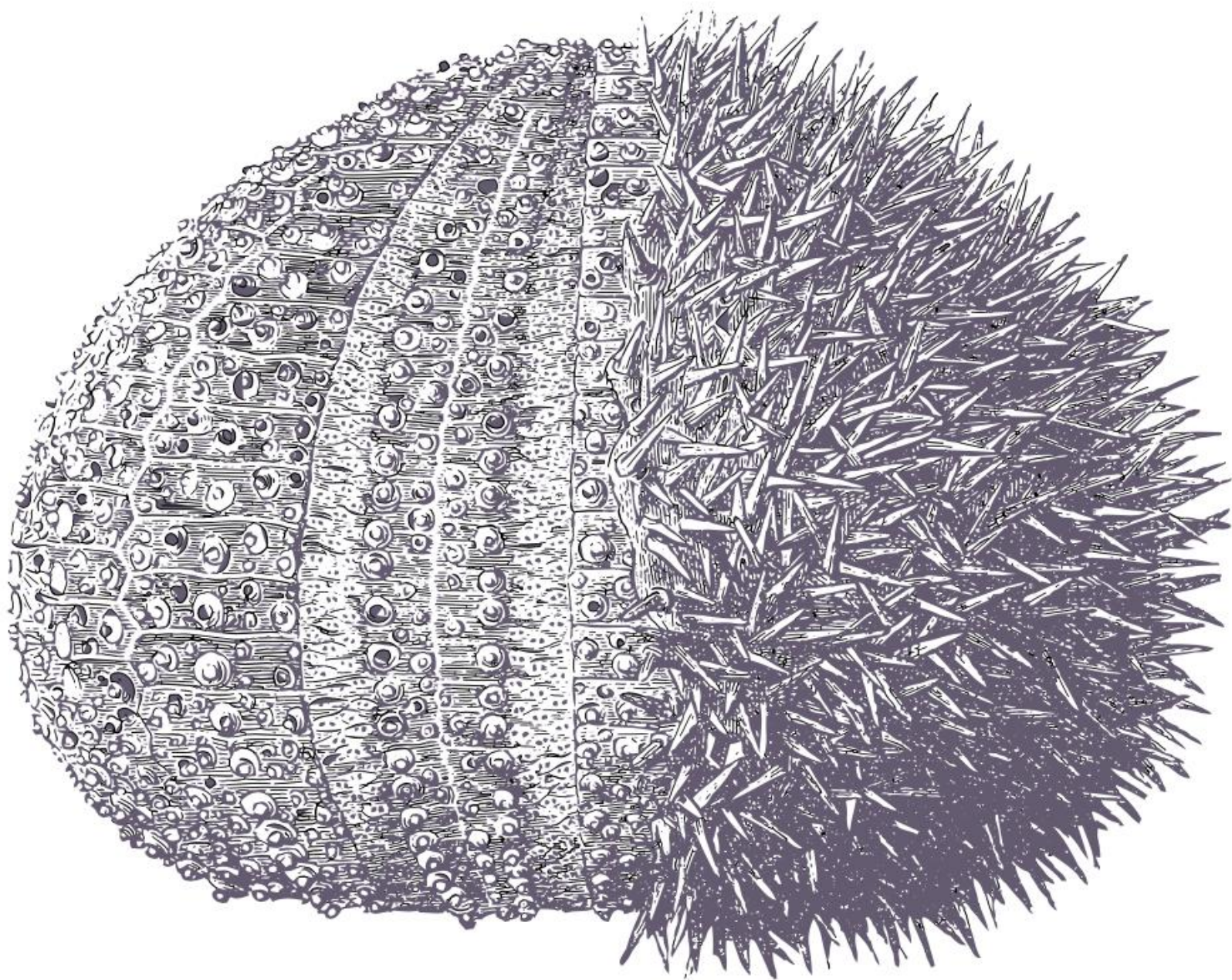
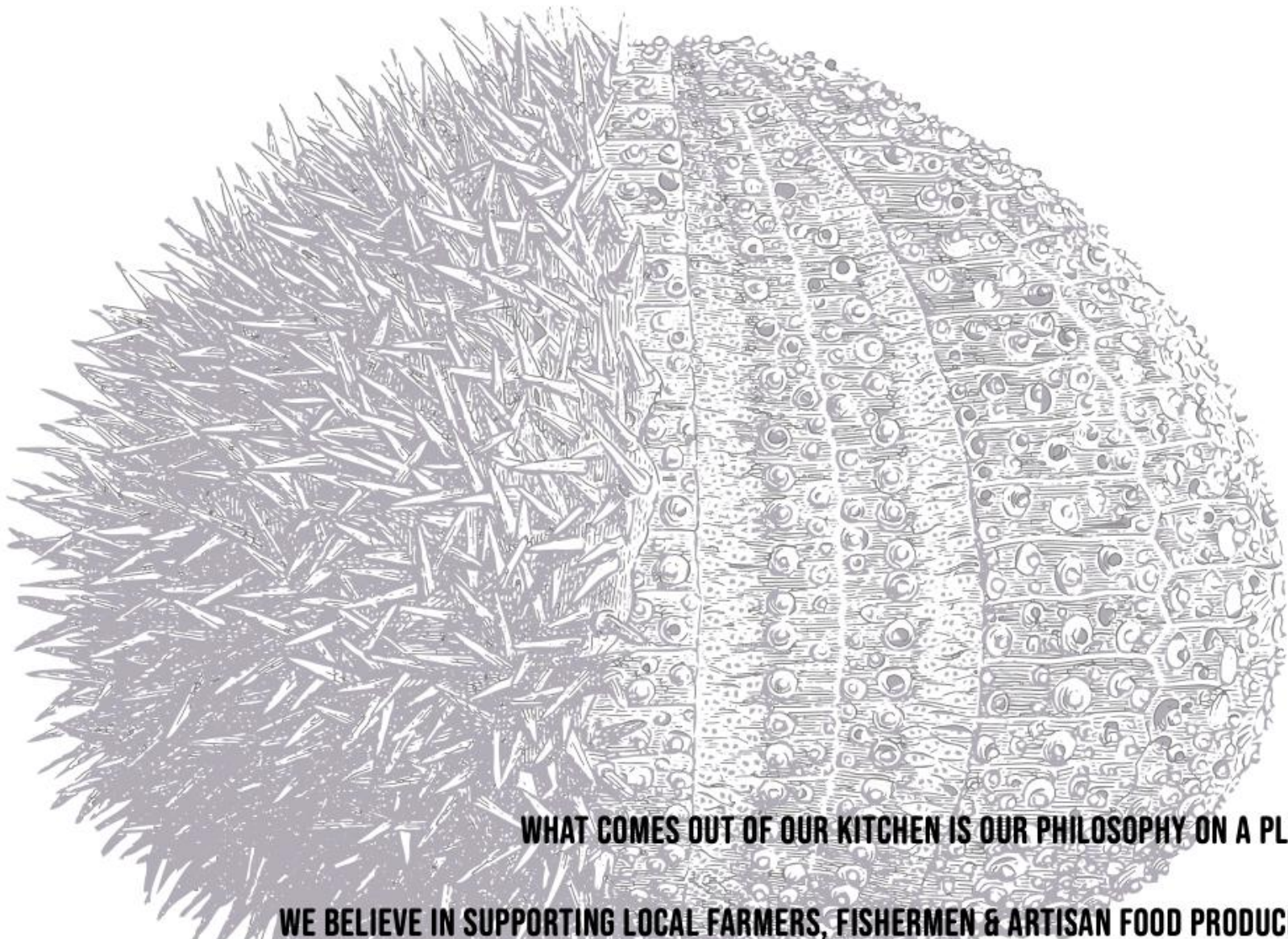


LUNCH MENU





WHAT COMES OUT OF OUR KITCHEN IS OUR PHILOSOPHY ON A PLATE

**WE BELIEVE IN SUPPORTING LOCAL FARMERS, FISHERMEN & ARTISAN FOOD PRODUCERS
WE RESPONSIBLY SOURCE & HANDPICK OUR INGREDIENTS TO REFLECT & INSPIRE OUR SEASONAL
MENUS & DAILY SPECIALS TO ENSURE THE FINEST MARKET FRESH PRODUCE WHEREVER POSSIBLE**

**WE ONLY BUY FRESH LINE-CAUGHT FISH & HAND-DIVED LOBSTERS
OUR BREAD & DESSERTS ARE ALL PRODUCED IN-HOUSE & HANDMADE**

**ROCKS GROUP AIMS TO PROVIDE A ONE-OF-A-KIND EXPERIENCE THAT ENERGIZES EVERYONE WITH AN ENTHUSIASTIC
WELCOME, EXCEPTIONAL SERVICE, AWESOME FOOD, CREATIVE DRINKS, KILLER TUNES & AN UNFORGETTABLE TIME**

[TAPAS JOURNEY]

ROSEMARY & ROCK SALT FOCACCIA (v)

Roasted Garlic & Sumac Aioli

FRIED CAJUN CORN RIBS (v)

Barbudan Salt

STUFFED POTATO SKINS

Mature Cheddar, Sour Cream

CHICKEN CROQUETTES

Truffle Mayonnaise

BLISTERED HERITAGE TOMATO SALAD (v)

Watermelon, Balsamic, Croutons

RED SNAPPER CEVICHE

Pickled Tomato, Jalapeño, Lime, Dried Olives

DEEP FRIED CONCH AND FENNEL

Mixed Greens, Mango Chilli, Radish

FIRE-ROASTED SQUID

Crushed Hummus, Fennel, Pickled Jalapeño

WEST INDIAN WINGS

Passion Fruit, Sesame, Scallions

CHARRED SAUSAGE BROCHETTES

Peppers, Tomatoes, Spicy Mayonnaise

BITTER CHOCOLATE & MINT SOUFFLÉ

Mint Choc Chip Ice-Cream

Or

ARTISAN CHEESE BOARD (n)

Walnut & Raisin Loaf, Pineapple Chutney

\$225 PER PERSON - FOR ENTIRE TABLE ONLY

[N] CONTAINS NUTS [V] VEGAN

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

[LUXE]

WHITE ANCHOVIES

Olive Oil [50g].....\$60

FRESH BLUE POINT OYSTERS

Pickled Pepper, Tamarind & Lime Dressing
[Half Dozen].....\$90
[Dozen].....\$175

PATA NEGRA JAMÓN IBÉRICO DE BELLOTA

Focaccia, Tomato Cristal [50g].....\$155

SIBERIAN ROYAL CAVIAR

New Potatoes & Rice Crackers
[30g].....\$425
[50g].....\$675
Add Drappier Carte D'Or Champagne [Gls].\$55

[TAPA]

ROSEMARY & ROCK SALT FOCACCIA (v)

Roasted Garlic, Sumac Aioli.....\$22

MARINATED SPANISH OLIVES (v)

Orange, Chilli & Oregano.....\$22

PAN CON TOMATE (v).....\$22

Add Manchego.....\$20

Add Prosciutto.....\$20

Add White Anchovies.....\$20

FRIED CAJUN CORN RIBS (v)

Barbudan Salt.....\$25

STEAMED EDAMAME (v)

Soy, Sesame.....\$27

Barbudan Rock Salt.....\$27

HUMMUS, CHUNKY AVOCADO, & LABNEH

Grilled Pitta.....\$40

Vegetable Crisps.....\$40

[ROOTS]

STUFFED POTATO SKINS

Mature Cheddar, Sour Cream.....\$35

BLISTERED HERITAGE TOMATO SALAD (v)

Watermelon, Balsamic, Croutons.....\$35

Add Buffalo Burrata.....\$30

TRUFFLE MACARONI CHEESE.....\$35

Add Sticky Pork.....\$30

ROASTED HERITAGE CARROTS (n)

Shallots, Pistachio Pesto, Feta.....\$40

GRILLED PUMPKIN

Chermoula, Wilted Spinach, Greek Yogurt..\$40

CHARRED BROCCOLINI & KALE (n)

Garlic Oil, Parmesan, Pine Nuts.....\$40

[N] CONTAINS NUTS [V] VEGAN

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[SALADA]

CLASSIC CAESAR
Anchovies, Aged Parmesan.....\$35
Add Lobster.....\$35

ROASTED BEETROOT SALAD
Arugula, Goat Cheese
Sunflower Seeds\$40

CHILLI BEEF SALAD
Zucchini, Radish "Noodles",
Coriander.....\$50

[MAR]

RED SNAPPER CEVICHE
Pickled Tomato, Jalapeño, Lime, Olive.....\$45
Add Caviar [5g].....\$75

FRITTO MISTO
Harissa, Lime Aioli.....\$45

DEEP FRIED CONCH AND FENNEL
Mixed Greens, Mango Chilli, Radish.....\$45

GARLIC SHRIMP
Rocket, Fennel, Parsley.....\$50

YELLOW-FIN TUNA TARTARE
Sweetcorn, Tamarind, Ginger.....\$50

FIRE-ROASTED SQUID
Hummus, Pickled Jalapeño Peppers.....\$50

STEAMED LOCAL CLAMS
Chorizo, Sherry Vinegar, Tomato.....\$50

BEER-BATTERED LOBSTER
Tartare Sauce.....\$75

[TERRA]

CHICKEN CROQUETTES
Truffle Mayonnaise.....\$40

WEST INDIAN WINGS
Passion Fruit, Sesame, Scallions.....\$45

CHARRED SAUSAGE BROCHETTES
Peppers, Tomatoes, Spicy Mayonnaise.....\$45

CRISPY DUCK SALAD
Hoi Sin & Five-Spice Dressing.....\$50

PORK BABY BACK RIBS (n)
Peanut BBQ Sauce.....\$50

ANTIGUAN GOAT CURRY
Plantain Chips, Mango Chutney.....\$50

GLAZED STICKY PORK (n)
Green Papaya Som Tum, Cashews.....\$55

[N] CONTAINS NUTS [V] VEGAN

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[DESSERTS]

DESSERT BOARD TO SHARE

Chef's Selection.....\$80

HOUSE-MADE ICE-CREAM & SORBET

Ask Your Waiter for our Selection

Per Scoop.....\$12

BANANA AND RUM CAKE (n)

Vanilla Chantilly, Walnut Praline, Dolce de Leche

Ice Cream.....\$38

CLEMENTINE & LEMON POSSET

Frozen Raspberries, Cardamom Shortbread,

Candied Zest.....\$38

PINEAPPLE & COCONUT PANNA COTTA

Marinated Pineapple, Coconut Sorbet.....\$38

BITTER CHOCOLATE & MINT SOUFFLÉ

(20 MINUTES)

Mint Choc Chip Ice-Cream.....\$50

GOAT CHEESE TERRINE (n)

Walnut & Thyme Palmier, Grape Chutney

Sm.....\$45

Lg.....\$65

[TEA & COFFEE]

PG TIPS, EARL GREY, FRESH MINT.....\$15

ESPRESSO.....\$18

MACCHIATO.....\$20

AMERICANO, CAPPUCINO, LATTE.....\$20

ICED COFFEE, FRAPPACCINO.....\$25

[COFFEE COCKTAILS]

CARIBBEAN COFFEE

Gold Rum, Espresso, Fresh Cream.....\$30

IRISH COFFEE

Irish Whiskey, Espresso, Fresh Cream.....\$35

CAFÉ ROYALE

Patron XO Café, Espresso, Fresh Cream.....\$40

MEXI-RITA

Tequila, Kahlúa, Bitters, Espresso, Bee Pollen..\$40

ESPRESSO MARTINI

Absolut, Kahlúa, Cacao, Espresso, Beans.....\$40

[N] CONTAINS NUTS [V] VEGAN [SM] SMALL [LG] LARGE

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[RELAX, SWIM & DINE]

FOR THE SUNSHINE LOVER, A SERIES OF PACKAGES DESIGNED FOR AN AFTERNOON BY OUR ROCK POOL

DAY PASS

ACCESS TO ROCK POOL & DAYBED

WELCOME COCKTAIL* & MEZZE

FILTERED WATER & COMPLIMENTARY TOWEL RENTAL

PLUNGE POOL: \$100 PER PERSON / ROCK POOL: \$150 PER PERSON

COUPLES DAY POOL

ACCESS TO ROCK POOL & DAYBED

WELCOME MEZZE

COCKTAIL JUG*

FOUR TAPAS

FILTERED WATER & COMPLIMENTARY TOWEL RENTAL

PLUNGE POOL: \$360 PER COUPLE / ROCK POOL: \$420 PER COUPLE

ROCK POOL PARTY

ACCESS TO ROCK POOL & DAYBED

WELCOME COCKTAIL* & MEZZE

TAPAS JOURNEY

HALF BOTTLE OF HOUSE WINE PER PERSON**

FILTERED WATER & COMPLIMENTARY TOWEL RENTAL

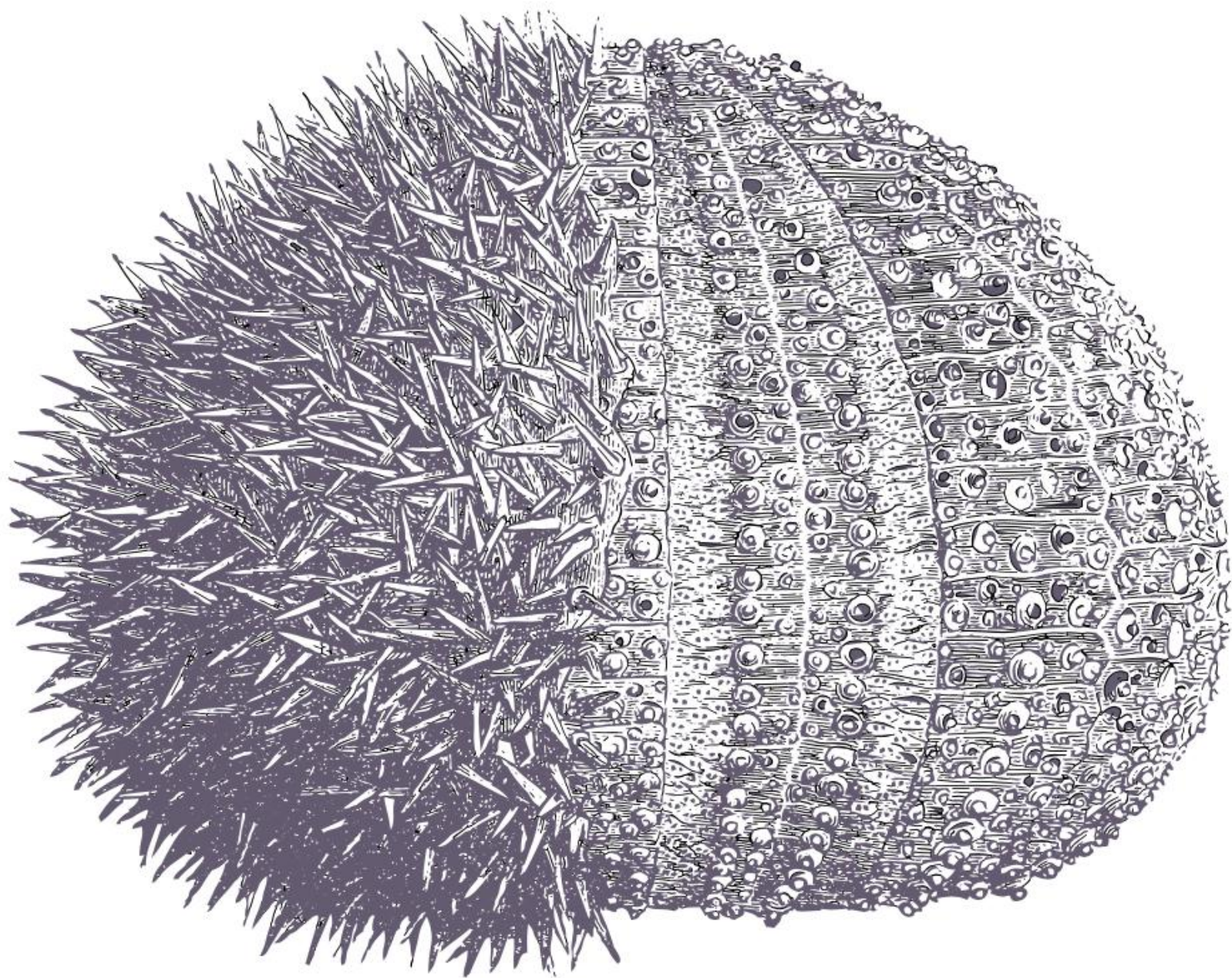
PLUNGE POOL: \$350 PER PERSON / ROCK POOL: \$395 PER PERSON

*YOUR WAITER WILL ADVISE YOU ABOUT COCKTAIL AND COCKTAIL JUG OPTIONS. NON-ALCOHOLIC OPTIONS AVAILABLE

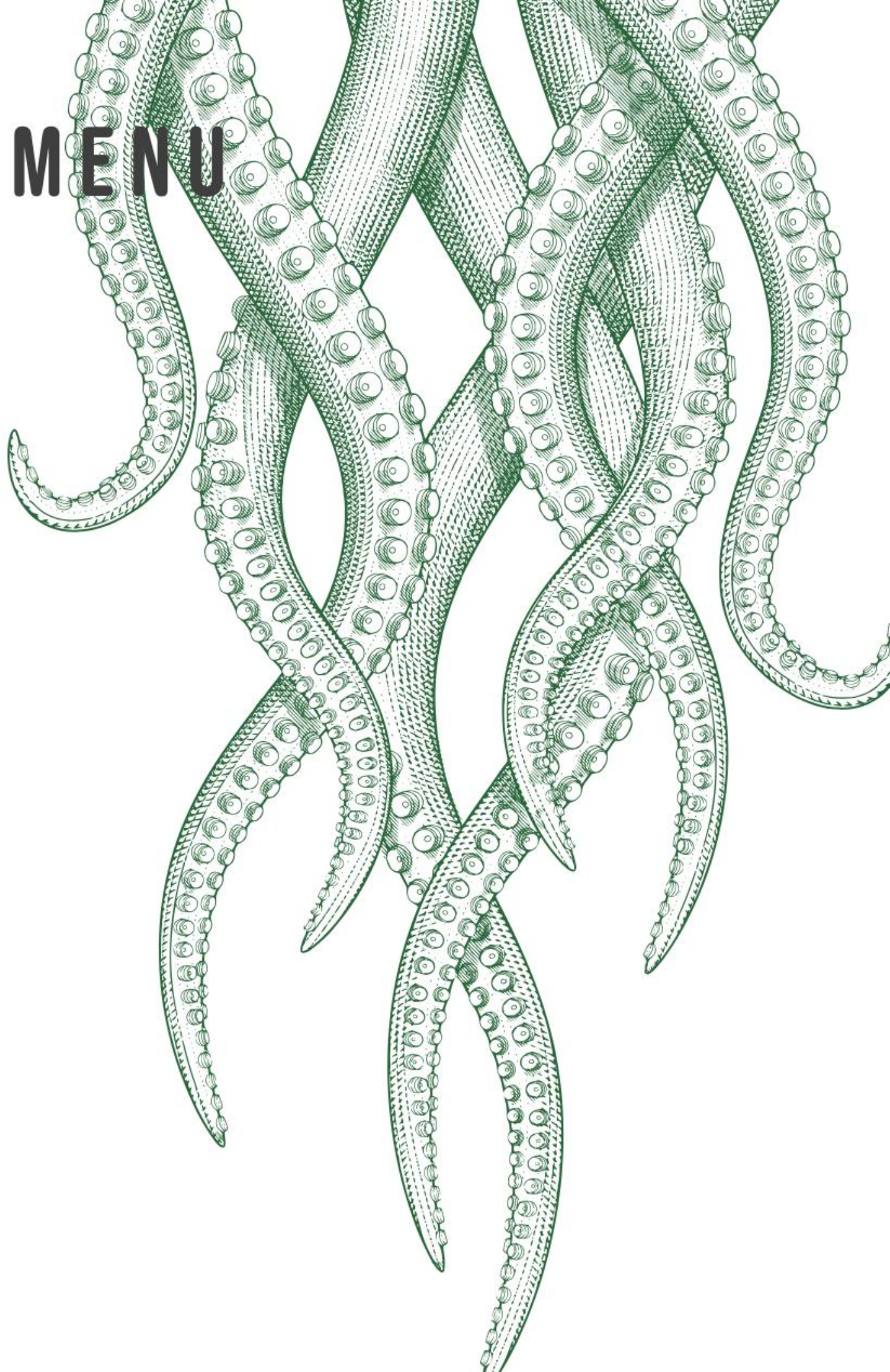
**WINE CAN BE EXCHANGED FOR COCKTAILS

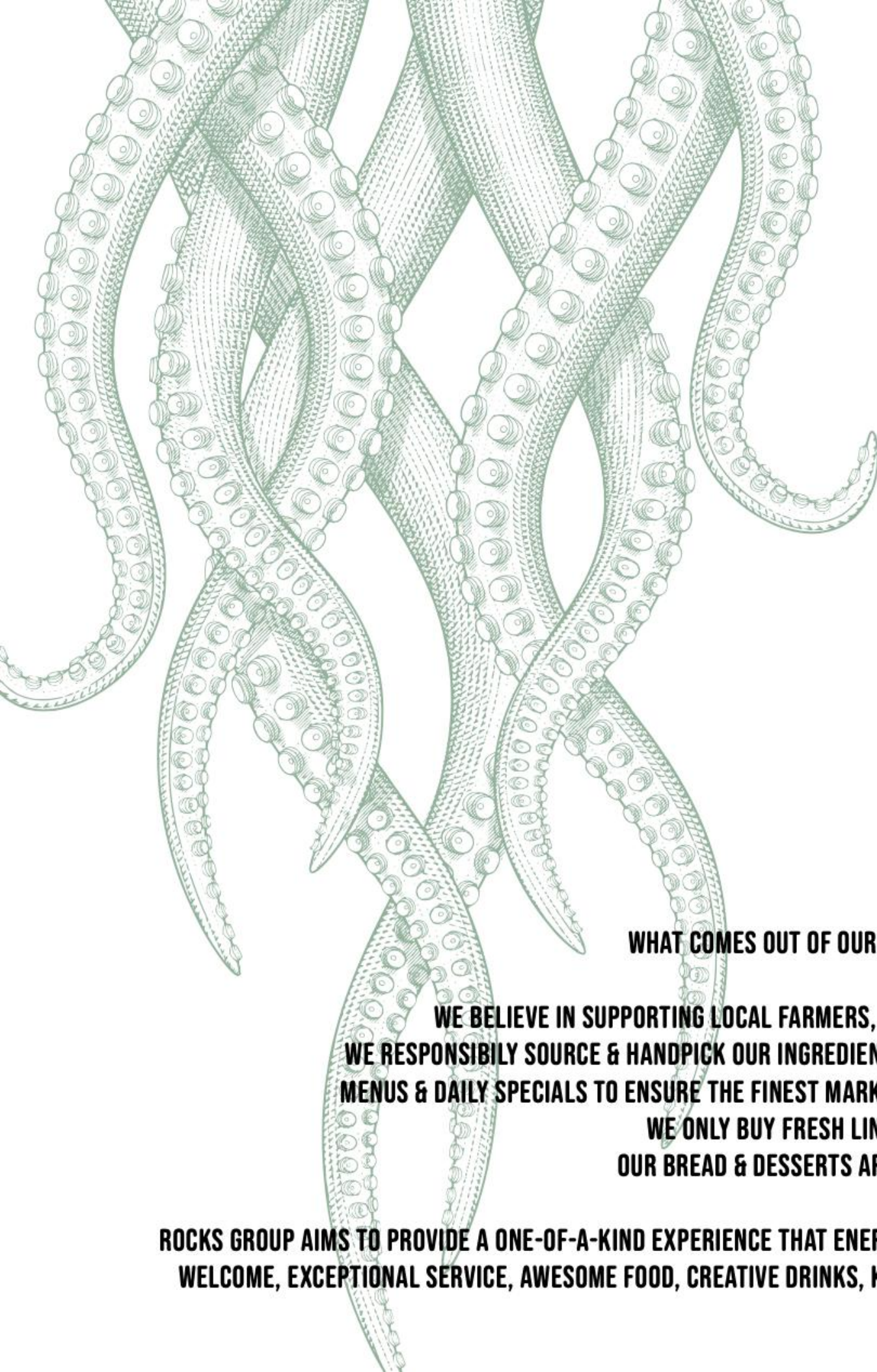
ONLY GROUPS OF SIX OR MORE RECEIVE FULL EXCLUSIVITY TO THE ROCK POOL

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL



DINNER MENU





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[TASTING MENU]

WHIPPED CAULIFLOWER & TOFU (v)(n)

Plantain Chips, Apple, Cumin, Toasted Almonds

MUSCADET SÈVRE ET MAINE

FIRE-ROASTED SQUID

Squid Ink Hummus, Fennel, Smoked Jalapeño Dressing

ALBARIÑO LEIRANA, FORJAS DEL SALNES

PATA NEGRA JAMÓN IBÉRICO

Pig Tail Croquette, Endive, Sauce Gribiche, Mustard Seeds

CHAMEROY, MÂCON-VILLAGES

PAN-FRIED RED SNAPPER (n)

Spinach & Ricotta Tortellini, Pine Nuts

Shellfish & Brown Butter Sauce

PINOT NOIR, VALMOISSINE

GRILLED LAMB RACK

Shank Croquette, Pickled Carrot, Mint, Buttered Lamb Jus

CHÂTEAU LA CAZE BELLEVUE

BITTER CHOCOLATE & MINT SOUFFLÉ

Chocolate Sauce, Mint Choc Chip Ice-Cream

TOKAJI 1413 LATE HARVEST

or

ARTISAN CHEESE BOARD (n)

Fresh Walnut & Raisin Loaf, Pineapple Chutney

TOKAJI 1413 LATE HARVEST

\$375 PER PERSON \$575 WITH WINE

[PLANT BASED TASTING]

WHIPPED CAULIFLOWER & TOFU (v)(n)

Plantain Chips, Apple, Cumin, Toasted Almonds

MUSCADET SÈVRE ET MAINE

GRILLED ZUCCHINI SALAD (v)

Sweet & Sour Red Peppers, Basil

ALBARIÑO LEIRANA, FORJAS DEL SALNES

GRILLED PUMPKIN (v)(n)

Chermoula, Wilted Spinach

CHAMEROY, MÂCON-VILLAGES

ROASTED EGGPLANT TORTELLINI (v)

Spinach, Cherry Tomato, Saffron Dressing

PINOT NOIR, VALMOISSINE

ROASTED ARTICHOKE HEARTS (v)

White Bean Purée, Caramelised Shallots, Capers

CHÂTEAU LA CAZE BELLEVUE

PINEAPPLE & COCONUT PANNA COTTA (v)(n)

Marinated Pineapple, Coconut Sorbet

TOKAJI 1413 LATE HARVEST

\$330 PER PERSON \$530 WITH WINE

[N] CONTAINS NUTS [V] VEGAN

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

[LUXE]

WHITE ANCHOVIES

Olive Oil [50g].....\$60

FRESH BLUE POINT OYSTERS

Pickled Pepper, Tamarind & Lime Dressing

[Half Dozen].....\$90

[Dozen].....\$175

[STARTERS]

WHIPPED CAULIFLOWER (v)(n)

Plantain Chips, Green Apple, Cumin,
Toasted Almonds.....\$50

FIRE-ROASTED SQUID

Squid Ink Hummus, Fennel

Smoked Jalapeño Dressing.....\$58

PATA NEGRA JAMÓN IBÉRICO

Pig Tail Croquette, Endive,

Sauce Gribiche, Mustard Seeds.....\$65

SEARED YELLOW-FIN TUNA

Herb Crusted, Daikon Radish Salad.....\$65

BUFFALO BURRATA

Grilled Zucchini Salad,

Sweet & Sour Red Peppers, Basil.....\$68

SPICY SEAFOOD & COCONUT CURRY

Lobster, King Scallop, Jumbo Shrimp,

Local Clams, Plantain.....\$75

PATA NEGRA JAMÓN IBÉRICO DE BELLOTA

Focaccia, Tomato Cristal [50g].....\$155

SIBERIAN ROYAL CAVIAR

New Potatoes & Rice Crackers

[30g].....\$425

[50g].....\$675

Add Drappier Carte D'Or Champagne [Gls].....\$55

[SOUP]

SPICED SWEETCORN & COCONUT SOUP (v)

Chermoula Dressing.....\$45

TOMATO & LOBSTER BISQUE

Lobster Canapés.....\$55

[PASTA]

ROASTED AUBERGINE TORTELLINI (v)

Spinach, Cherry Tomato,

Saffron & Shallot Dressing

[Sm].....\$50

[Lg].....\$80

LOBSTER & SHRIMP RAVIOLI

Lobster Bisque

Tomato & Turmeric Root, Poppy Seeds

[Sm].....\$60

[Lg].....\$95

[N] CONTAINS NUTS [V] VEGAN [SM] SMALL [LG] LARGE

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[MAINS]

ROASTED ARTICHOKE HEARTS (v)

White Bean Purée, Caramelised Shallots, Parsley, Capers.....\$90

SAFFRON & CLAM RISOTTO

Baked Clams, Calamari, Crispy Zucchini, Spicy Nduja Butter\$95

PAN-FRIED RED SNAPPER (n)

Spinach & Ricotta Tortellini, Pine Nuts, Shellfish & Brown Butter Sauce\$100
Add Caviar [5g].....\$75

PAN-FRIED MAHI-MAHI

Chorizo Crust, Flame-Grilled Peppers, Crispy Chickpeas, Garlic Aioli.....\$100

SLOW-COOKED DRY-AGED BEEF SHORT RIB

Potato Terrine, Burnt Cherry Tomatoes, Beef Jus Hollandaise.....\$125

GRILLED LAMB RACK

Shank Croquette, Pickled Carrot, Mint, Buttered Lamb Jus\$130

[SIDES]

MIXED LEAF SALAD

*Aged Parmesan
Balsamic Dressing.....\$25*

STEAMED GREEN BEANS, KALE & BROCCOLI (v)

Toasted Garlic Oil.....\$25

CRUSHED POTATOES

*Parsley Oil, Parmesan
Leeks\$25*

POLENTA CHIPS

Seasoning Pepper Aioli.....\$25

[N] CONTAINS NUTS [V] VEGAN

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[DESSERTS]

DESSERT BOARD TO SHARE

Chef's Selection.....\$80

HOUSE-MADE ICE-CREAM & SORBET

Ask Your Waiter for our Selection

Per Scoop.....\$12

BANANA AND RUM CAKE (n)

Vanilla Chantilly, Walnut Praline, Dolce de Leche Ice Cream.....\$38

CLEMENTINE & LEMON POSSET

Frozen Raspberries, Cardamom Shortbread, Candied Zest.....\$38

PINEAPPLE & COCONUT PANNA COTTA

Marinated Pineapple, Coconut Sorbet.....\$38

BITTER CHOCOLATE & MINT SOUFFLÉ

(20 MINUTES)

Mint Choc Chip Ice-Cream.....\$50

GOAT CHEESE TERRINE (n)

Walnut & Thyme Palmier, Grape Chutney

Sm.....\$45

Lg.....\$65

[TEA & COFFEE]

PG TIPS, EARL GREY, FRESH MINT.....\$15

ESPRESSO.....\$18

MACCHIATO.....\$20

AMERICANO, CAPPUCINO, LATTE.....\$20

ICED COFFEE, FRAPPACCINO.....\$25

[COFFEE COCKTAILS]

CARIBBEAN COFFEE

Gold Rum, Espresso, Fresh Cream.....\$30

IRISH COFFEE

Irish Whiskey, Espresso, Fresh Cream.....\$35

CAFÉ ROYALE

Patron XO Café, Espresso, Fresh Cream.....\$40

MEXI-RITA

Tequila, Kahlúa, Bitters, Espresso, Bee Pollen..\$40

ESPRESSO MARTINI

Absolut, Kahlúa, Cacao, Espresso, Beans.....\$40

[N] CONTAINS NUTS [V] VEGAN [SM] SMALL [LG] LARGE

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

[SUNSET EXPERIENCES]

FOR THE ROMANTIC, A SERIES OF GOLDEN HOUR PACKAGES CREATED TO ENJOY OUR PANORAMIC SUNSET.

COUPLES CHAMPAGNE SUNSET

ROCK POOL & DAYBED

BOTTLE OF VEUVE CLICQUOT

MEZZE BOARD

PLUNGE POOL: \$350 PER COUPLE / ROCK POOL: \$395 PER COUPLE

[ADD 30G OF SIBERIAN ROYAL CAVIAR \$425]

ROCK POOL SUNSET

ROCK POOL & DAYBED

WELCOME COCKTAIL

MEZZE BOARD

FILTERED WATER

PLUNGE POOL: \$100 PER PERSON / ROCK POOL: \$150 PER PERSON

COUPLES SUNSET TASTING MENU

EXCLUSIVE TABLE FOR TWO BY THE ROCK POOL

GLASS OF VEUVE CLICQUOT

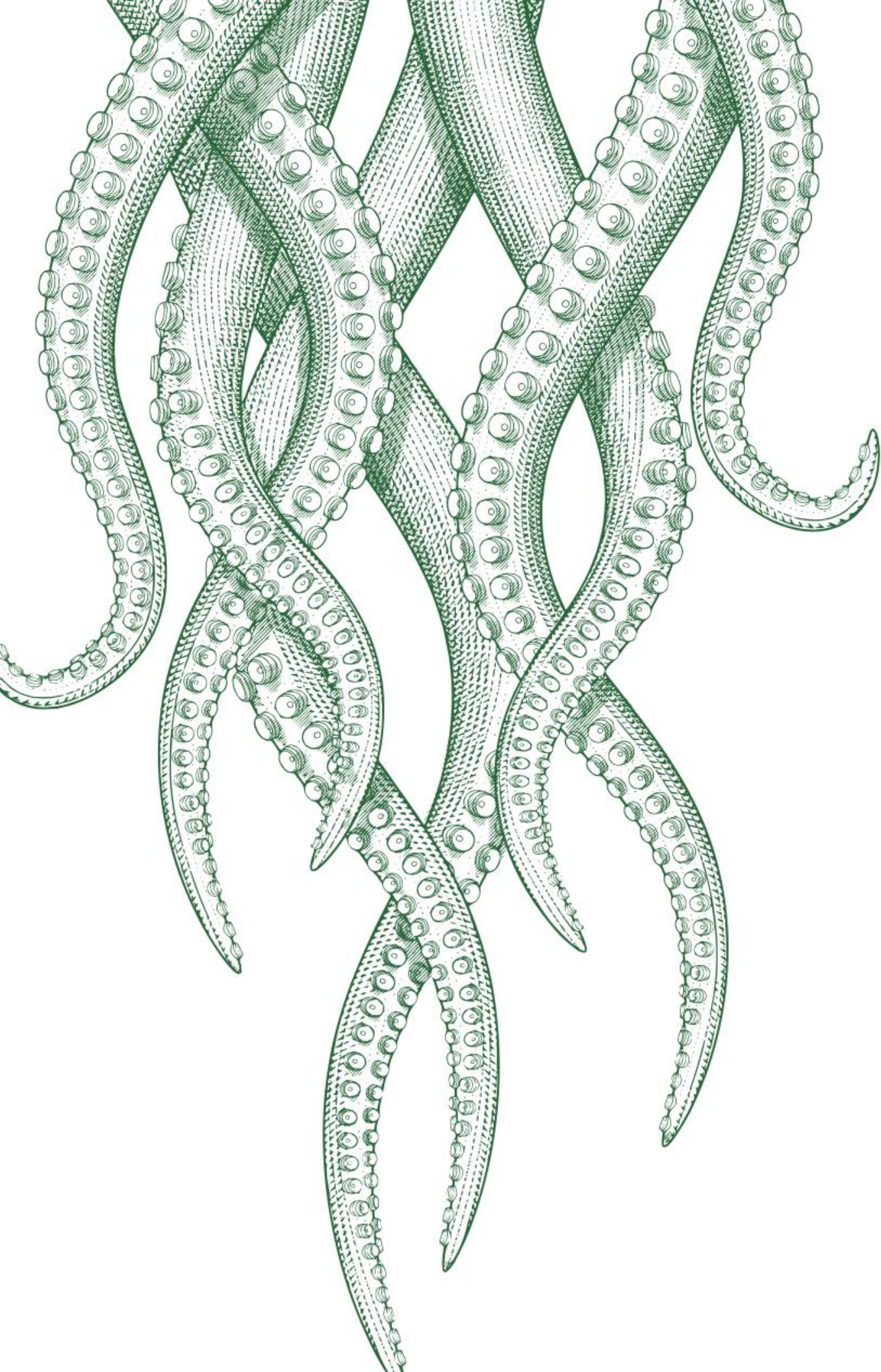
6 COURSE TASTING MENU

\$550 PER PERSON

\$750 WITH WINE

ALL SUNSET EXPERIENCES ARE AVAILABLE FROM 5:15PM - 9:00PM

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL



WINE LIST





WHAT COMES OUT OF OUR CELLAR IS OUR PHILOSOPHY IN A GLASS

ALL OF OUR WINES ARE HAND-SELECTED BY OUR TEAM, THROUGH CONSULTATIONS WITH INDUSTRY EXPERTS COMPRISED OF NEW & EXCITING STYLES, ALONGSIDE SOME CLASSICS, OUR LIST IS DESIGNED TO PERFECTLY COMPLEMENT OUR FOOD STYLE & CLIMATE. WE'VE TRIED & TASTED ALL OUR BOTTLES - A TOUGH JOB - AS WELL AS VISITING & BUILDING RELATIONSHIPS WITH VINEYARDS & VINTNERS ALL OVER THE WORLD WE HOPE YOU ENJOY OUR WINE SELECTION, JUST AS MUCH AS WE HAVE ENJOYED CURATING IT

ROCKS GROUP AIMS TO PROVIDE A ONE-OF-A-KIND EXPERIENCE THAT ENERGIZES EVERYONE WITH AN ENTHUSIASTIC WELCOME, EXCEPTIONAL SERVICE, AWESOME FOOD, CREATIVE DRINKS, KILLER TUNES & AN UNFORGETTABLE TIME

BUBBLES [BY THE GLASS]

IL FOLLO ROSE

Valdobbianene, Italy.....\$30

DRAPPIER CARTE D'OR BRUT

Champagne.....\$55

SWEET [BY THE GLASS]

SPARKLING MOSCATO

Sartori, Italy.....150ML.....\$20

PREMIERES GRIVES, DOMAINE DU TARIQUET

Côtes Du Gascogne.....150ML.....\$30

TOKAJI 1413 LATE HARVEST

Disznoko, Hungary.....75ML.....\$35

ROSÉ [BY THE GLASS]

MÉDITERRANÉE FIGUIÈRE

Figuiere, Provence, France.....\$28

CHÂTEAU GRAND BOISE, SAINTE VICTOIRE

Côtes De Provence, France.....\$40

CHÂTEAU MINUTY, ROSÉ ET OR

Côtes De Provence, France.....\$60

WHITE [BY THE GLASS]

MUSCADET SÈVRE ET MAINE

Jeremie Huchet,
Loire, France.....\$27

ALBARIÑO LEIRANA, FORJAS DEL SALNES

Rias-Baixas, Spain.....\$45

CHAMEROY, MÂCON-VILLAGES

Louis Latour
Burgundy, France.....\$50

SANCERRE SUR LA FORT

Domaine Fouassiere
France.....\$60

RED [BY THE GLASS]

CÔTES DU RHÔNE, CHÂTEAU DU TRIGNON

Famille Quiot, Rhône Valley, France.....\$27

PINOT NOIR, VALMOISSINE

Louis Latour, Côteaux du Verdon, France.....\$35

CHÂTEAU LA CAZE BELLEVUE, 2018

Saint Emilion, Bordeaux, France.....\$50

LE VOLTE DELL'ORNELLAIA 2017

Tenuta Dell'Ornellaia, Tuscany, Italy.....\$60

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

[BUBBLES]

	Gls	Btl
IL FOLLO ROSE		
<i>Valdobbiana, Italy</i>	\$30	\$150
DRAPPIER CARTE D'OR BRUT		
<i>Champagne</i>	\$55	\$295
<i>Magnum</i>		\$590
<i>Jeroboam [3L]</i>		\$1750
LAURENT PERRIER N.V. BRUT		
<i>Champagne</i>		\$350
BOLLINGER BRUT N.V.		
<i>Champagne</i>		\$395
DOM PERIGNON, 2012		
<i>Champagne</i>		\$995
DOM PERIGNON ROSE, 2005		
<i>Champagne</i>		\$1900
DOM PERIGNON P2, 2000		
<i>Champagne</i>		\$3500

[SWEET]

	Gls	Btl
SPARKLING MOSCATO		
<i>Sartori, Italy</i>150ML..	\$20	75CL..\$95
PREMIÈRES GRIVES, DOMAINE DU TARIQUET		
<i>Côtes Du Gascogne</i>150ML..	\$30	75CL..\$130
TOKAJI 1413 LATE HARVEST		
<i>Disznoko, Hungary</i>75ML..	\$35	75CL..\$230

[ROSÉ]

	Gls	Btl
MÉDITERRANÉE FIGUIÈRE		
<i>Figuiere, Provence, France</i>	\$28	\$120
SOURCE OF JOY		
<i>Gérard Bertrand, Languedoc, France</i>		\$165
<i>Magnum</i>		\$330
CHÂTEAU GRAND BOISE, SAINTE VICTOIRE		
<i>Côtes De Provence, France</i>	\$40	\$180
<i>Magnum [1.5L]</i>		\$360
<i>Jeroboam [3L]</i>		\$720
<i>Mathusalem [6L]</i>		\$1800
CHÂTEAU MIRAVAL		
<i>Côtes De Provence</i>		\$230
CHÂTEAU MINUTY, ROSÉ ET OR		
<i>Côtes De Provence</i>	\$60	\$275
<i>Magnum [1.5L]</i>		\$550
<i>Jeroboam [3L]</i>		\$1100
<i>Mathusalem [6L]</i>		\$2700
CHÂTEAU MINUTY 281		
<i>Côtes De Provence</i>		\$395
<i>Magnum [1.5L]</i>		\$790

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[WHITE]

	<i>Gls</i>	<i>Btl</i>		<i>Gls</i>	<i>Btl</i>
MUSCADET SÈVRE ET MAINE <i>Jeremie Huchet</i> <i>Loire, France</i>	\$27	\$120	PIETRABIANCA CHARDONNAY <i>Castel del Monte, Tormaresca</i> <i>Puglia, Italy</i>		\$260
GALETS DORÉS <i>Château Mourgues du Grès</i> <i>Costières de Nimes, France</i>		\$140	SANCERRE LA FOUASSIERE <i>Sancerre</i> <i>France</i>	\$60	\$285
CASAL DI SERRA VERDICCHIO <i>Umani Ronchi</i> <i>Italy</i>		\$170	CHABLIS, SIMONNET-FEBVRE <i>Burgundy</i> <i>France</i>		\$295
ALBARIÑO LEIRANA, FORJAS DEL SALNES <i>Rias-Baixas</i> <i>Spain</i>	\$45	\$200	CLOS SUR LA ROCHE POUILLY FUISSÉ PREMIER CRU <i>Domaine Saumaize Michelin</i> <i>Burgundy, France</i>		\$325
ROLONA, GAVI DI GAVI <i>Castellari Bergaglio</i> <i>Piedmont, Italy</i>		\$210	PATZ & HALL CHARDONNAY 2016 <i>Hyde Vineyard</i> <i>Sonoma Coast California</i>		\$490
CHAMEROY, MÂCON-VILLAGES <i>Louis Latour</i> <i>Burgundy, France</i>	\$50	\$220	PULIGNY MONTRACHET, LES ENSEIGNÈRES, 2019 <i>Single Vineyard, Domaine Roux</i> <i>Burgundy, France</i>		\$525
ASTROLABE SAUVIGNON BLANC <i>Marlborough</i> <i>New Zealand</i>		\$230	CORTON CHARLEMAGNE 2015 <i>Maison Louis Latour</i> <i>Burgundy, France</i>		\$1350

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

[RED]

CÔTES DU RHÔNE, CHÂTEAU DU TRIGNON
Famille Quiot, Rhône Valley.....

Gls Btl
\$27.....\$120

BEROLA, BORSAO

Campo de Borja, Spain.....

\$150

PINOT NOIR, VALMOISSINE

Louis Latour, Côteaux du Verdon...\$35.....

\$155

SAN LORENZO, ROSSO CONERO, MONTEPULCIANO

Umani Ronchi, Marche.....

\$180

LE MORTELLE, BOTROSECCO CABERNET

Antinori, Tuscany, Italy.....

\$200

Magnum.....

\$400

Double Magnum [48 hr Notice Required].....

\$800

MACMURRAY ESTATE, PINOT NOIR

Central Coast California.....

\$215

CHÂTEAU LA CAZE BELLEVUE, 2018

Saint Emilion, Bordeaux.....\$50.....

\$225

CLOS DE LOS SIETE, MALBEC

Mendoza, Argentina.....

\$250

MARQUES DE RISCAL RESERVA, RIOJA

Rioja, Spain.....

\$265

LE VOLTE DELL'ORNELLAIA 2017

Tenuta Dell'Ornellaia, Tuscany..\$60.....

Gls Btl
\$280

DECOY CABERNET SAUVIGNON 2017

Duckhorn Portfolio, Sonoma County.....

\$310

'C' DE CARMES HAUT BRION 2017

Graves, Pessac Leognan, Bordeaux.....

\$330

LYTTON SPRINGS, ZINFANDEL, 2017/2019

Ridge Vineyards, California.....

\$350

CHAMBOLLE MUSIGNY, LES ATHETS 2017

Domaine Roux, Burgundy.....

\$525

CHÂTEAU MOULIN ST GEORGES, GRAND CRU 2005

St Emilion, Bordeaux.....

\$750

CLOS D'ORA 2012

Gerard Bertrand, Languedoc.....

\$900

CHÂTEAU LEOVILLE BARTON 2006

St Julien, Bordeaux.....

\$1075

MONTE BELLO 2015

Ridge Vineyards, California.....

\$1300

CHARMES CHAMBERTIN GRAND CRU 2009

Maison Louis Latour, Burgundy.....

\$2500

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[DIGESTIVES]

BAILEYS IRISH CREAM.....	\$27
LUXARDO LIMONCELLO.....	\$27
GRAPPA TIGNANELLO.....	\$33
LUXARDO AMARETTO.....	\$33
GRAND MARNIER.....	\$38
FRANGELICO.....	\$38
CASAMIGOS REPOSADO.....	\$55

[COGNAC & WHISKY]

COURVOISIER.....	\$45
REMY MARTIN V.S.O.P.....	\$45
AKASHI WHISKEY BLEND, <i>Japan</i>	\$45
THE GLENLIVET SINGLE MALT 18 YR.....	\$55
LAGAVULIN 16 YR.....	\$65

[AGED RUM]

DIPLOMATICO MANTUANO, <i>Venezuela</i>	\$33
EL DORADO 12 YR, <i>Guyana</i>	\$35
MOUNT GAY EXTRA OLD, <i>Barbados</i>	\$38
EL DORADO 15 YR, <i>Guyana</i>	\$40
ENGLISH HARBOUR OAK AGED 10 YR, <i>Antigua</i>	\$45
DIPLOMATICO RESERVA EXCLUSIVA, <i>Venezuela</i>	\$50
EL DORADO 21 YR, <i>Guyana</i>	\$55
RON ZACAPA GRAN RESERVA 23 YR, <i>Guatemala</i>	\$70
BRUGAL SIGLO DE ORO, <i>Dom. Rep.</i>	\$75
MOUNT GAY 1703 MASTER SELECT, <i>Barbados</i>	\$80
EL DORADO 25 YR, <i>Guyana</i>	\$230

[CIGARS]

PLEASE ASK TO SEE OUR CABINET SELECTION

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