

# 13°/59°

Restaurant & Bar Lounge

AT PORT FERDINAND

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## STARTERS

<b>Beetroot Vision</b>	34.
Goat Cheese & Lime Croquette White Balsamic, Goat Cheese Cream	
<b>Pea Soup</b>	32.
Perfect Egg, Crème Fraiche Jamaican Pepper, Fresh Mint	
<b>Les Escargots</b>	38.
Pan Fried Snails, Garlic Parsley, Cauliflower, Capers	
<b>King Crab Cannelloni</b>	42.
Granny Smith, Olive Oil, Coriander Citrus Fruit & Apple Juice Salad	
<b>Local Fish Tartare</b>	46.
Peach, Cucumber, Wasabi Espuma Pickled Cucumber	
<b>Pan Seared Foie Gras</b>	58.
Grapes & Rum Purée, Roasted Grapes Spring Onions	

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## FISH

<b>Seared Catch of the Day</b>	80.
Crunchy Potatoes, Roasted Chorizo, Squid Ink Marinère Sauce Sautéed Octopus “Garlic & Parsley”	
<b>Seared Sea Scallops</b>	85.
Eggplant & Tomato Tortellini, Orange Sabayon, Spring Onions	
<b>Roasted Lobster Tail</b>	90.
Vegetables “Minestrone” Lemongrass Lobster Bisque	

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## PASTA & RISOTTO

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<b>San Marzano Spaghetti</b>	34.
Home Made Tomato Sauce Goat Cheese, Lime	
<b>Green Pea Risotto</b>	36.
Arborio Rice, Green Pea Purée Confit Orange, White Balsamic, Parmesan	

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## MEAT

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<b>“Sous Vide” Duck Breast</b>	80.
Stuffed Green Cabbage Prune, Apple Cider Sauce	
<b>Black Angus Beef Filet</b>	115.
Sauteed Paris Mushrooms, Braised Endive Red Wine Jus, Confit Red Onions	
<b>Roasted Rack of Lamb “Macadamia Crusted”</b>	96.
Parsnip Purée, Hazelnut Oil Honey Glazed Vegetables	

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## DESSERTS

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<b>Deconstructed Lemon Meringue Pie</b>	30.
Swiss Meringue, Lemon Shortbread, Lemon Curd, Lemon Ice Cream	
<b>Pistachio Dessert</b>	30.
Pistachio Bavarian Cream, Dark Chocolate Custard, Pistachio Ice Cream	
<b>Warm Chocolate Cake</b>	30.
Salted Caramel, Vanilla Ice Cream	
<b>French Cheese Selection</b>	45.
4 International Cheeses, Condiments & Breads	

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