

## APPETIZERS

### SOUP OF THE DAY 36

Please check with your server

### ROASTED PUMPKIN RISOTTO 54

Braised wild mushroom, glazed with garlic & tamarind ferment, coconut oil, pumpkin puree **VEGAN**

### SALT & PEPPER SHRIMP 58

Cucumber salad, avocado mouse, yuzu, sambal oil

### PAN SEARED SCALLOPS 65 *NEW*

Butternut squash puree, miso butter sauce, lemongrass oil

### CALAMARI FRITTI 54

Cajun spice corn meal, milk battered crispy squid, served with fresh aioli & tomato salsa

### MARINATED BAJAN STICKY PORK BELLY 54 *NEW*

Crispy crackling, soused carrots tamarind glaze, almond cream

### CRISPY CHICKEN DAMPLINGS 48 *NEW*

Chives, ginger and chilli sauce

### CAESAR SALAD 44

Romaine hearts, parmesan reggiano, bacon, tortilla croutons, anchovies and lemon dressing

**Add: Chicken 26 | Fish 26 | Shrimp 30**

### BEETROOT SALAD 48

Thinly sliced beetroot, goat cheese, mesclun, walnuts, sherry dressing,

### CRAB SALAD 55

Dressed lump crab, grapefruit & orange segments, marinated cherry tomatoes, romaine, celery ribbon, crisp prosciutto

### ANGUS BEEF CARPACCIO 58 *NEW*

Thinly sliced angus beef, parmesan reggiano, arugula, red onions, crostini, extra virgin olive oil

## FROM THE SEA

### SEARED TUNA 82

Crusted with furikake claypot noodles zucchini, pak choy, baby corn, cilantro, fermented scotch bonnet pepper oil, tuna dashi

### BLACKENED JEWEL OF THE DAY 82

Green pea risotto, broccoli, oven dried tomatoes, basil pesto, parmesan reggiano, lemon zest

### NORWEGIAN SALMON 88 *NEW*

Steamed black rice, fried roasted broccoli, charred leeks, fish caviar tartar, dill, chives, capers, beurre blanco

### FIRE ROASTED BRANZINO 96 *NEW*

(WHOLE SEABASS)

Escabeche vegetables, gremolata, charred okras, new potatoes, seaweed and chorizo butter

### PRAWNS & LOBSTER LINGUINE 94 *NEW*

(HEAD ON PRAWNS)

Prawn and lobster bisque, cherry tomatoes fish, saffron & lemon butter

### SEAFOOD GREEN THAI CURRY 86 *NEW*

(VEGAN OPTION AVAILABLE)

Prawns, mussels, calamari, fresh fish, cilantro, market greens, steamed basmati rice

*Share for two*



### TRIO CEVICHE 115

Black mussels, prawns, octopus, calamari, fresh catch of the day, tuna, red onions, roasted corn, cherry tomatoes, avocado, pa thai rice noodles, cilantro, served with roasted tiger milk & seaweed and ground provision

## FROM THE LAND

### CHICKEN TIKKA MASALA 76

(VEGAN OPTION AVAILABLE)

Local fruit chutney, raiti, steamed basmati rice, flat bread

### LAMB-BURGER 68 *NEW*

(SMASHED MAROCCAN SPICES)

Two home-made NZ lamb burgers, goat cheese, mint chimichurri, rocket, tomato & pickles, served in our toasted brioche bun with steak chips or green salad

### ANGUS BEEF CHEESE-BURGER 68

Flame grilled 8oz steak burger, served with caramelized red onions, XO rum BBQ sauce, gouda cheese, aioli, bacon, lettuce, tomato & pickles, served in our toasted brioche bun with steak chips or green salad

### HERB COATED BEST END OF LAMB 110 *NEW*

Braised lamb shoulder, potato boulangère, green pea ragu, lamb jus

### 12OZ CENTRE CUT STRIPLOIN 149

Beef fat potatoes, fried onions, glazed market vegetables, chimichurri hollandaise

### JERK PORK TENDERLOIN 78 *NEW*

Sweet potato rosti, sauté red cabbage & bacon plantain porridge, sour mango, pork and allspice jus

### MAPLE LEAF CONFIT DUCK LEG 86 *NEW*

Beetroot gnocchi, sauté green, sherry & blue berry gastric jus

### FREE RANGE CHICKEN BREAST 72

Pan seared, crispy polenta, carrot fondue, glazed asparagus, chicken jus

**Kindly inform our team of any food restriction.**

All Prices are Quoted in Barbados Dollars and include 17.5% VAT. 12.5% Service Charge will be added to your bill. 15% Service Charge will apply for parties with six guests and over.

**SP** Spicy | **GF** Gluten Free | **DY** Contains Dairy | **NT** Contains Nuts | **VG** Vegetarian



## SNACKS

### SALT & ROSEMARY BREAD 20

EVOO, Rosemary, Sea Salt

### CHEESE-ON-BREAD 22

Mozzarella, Parmesan, Black Pepper

## PIZZA

### OLD QUEEN 48

San Marzano DOP, Mozzarella, Parmigiano 24m, Fresh Basil

### CAMPAGNOLA 55

San Marzano DOP, Roasted Market Greens, Basil Pesto, Goat Cheese

### JERKY 55

Mozzarella, Aged Cheddar, Gouda, Jerk Chicken Bits, Bacon, XO BBQ Sauce

### DIAVOLA (Hot) 55

San Marzano DOP, Mozzarella, Soppressata, Cherry Tomatoes, Roasted Chili, Dry Oregano

### GAMBERI 65

San Marzano DOP, Mozzarella, Slivered Garlic, Zucchini, Sun-dried Tomatoes, Shrimp

### ENGLISH BREKKIE 65 *NEW*

Mozzarella, Parmigiano 24m, Creamy Sauce, Fried Egg, Chorizo Sausage, Asparagus & Onion Rings

### QUATTRO STAGIONI 58

San Marzano DOP, Mozzarella, Wild Mushrooms, Smoked Ham, Kalamata Olives

### PARMA 68

San Marzano DOP, Parmigiano 24m, Fresh Basil, Prosciutto di Parma, Parmesan Shavings, EVOO Optional:

**Extra White Truffle EVOO - \$5 Bds**

### TRIDENT 76

Mozzarella, Roasted Garlic Butter, Lobster, Cherry Tomatoes, Corn, Jalapeños, Ranch, Coriander

**All Pizzas are now available in Gluten Free for an additional BDS \$7.**



## VEGAN CORNER

### KOFTA 55

Jerk Mushrooms and Beyond Meat Kofta, Pickled Red Onion, Pineapple Relish, Fresh Herb Crème, Flat Bread

### PASTA 58

Wild Mushrooms, Fresh Market Greens, Arrabbiata Sauce

### GARDEN BURGER 50

Plant-Based 'Ground Beef', aioli, pickles, organic lettuce, caramelized onions, XO rum BBQ sauce, vegan cheese sauce

### CAULIFLOWER TARTAR 44

Crispy sushi rice, sesame seed, cilantro, red onions, wakame, wasabi mayo

### \* POKE BOWL & CAESAR SALAD \*

can also be served as a vegan option



**Pier One**  
RESTAURANT

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AVAILABLE (DEC - APR)

TUESDAY - SATURDAY, 6:00 PM - 9:00 PM

AVAILABLE (MAY - NOV)

THURSDAY - SATURDAY, 6:00 PM - 9:00 PM

## DESSERT

### SORBET & GELATO SELECTION 22

Selection of locally made fruit sorbets  
And gelato (by the scoop)

### AFFOGATO 36

Served with a shot of hot espresso  
Amaretto gelato, cocoa sponge,  
Whipped cream & toasted almonds

### CHOCOLATE BROWNIE 34

Topped with salted caramel sauce  
Charred marshmallows, peanut butter  
Praline

### STRAWBERRY SHORT CAKE 34

Vanilla cake, fresh strawberries,  
Topped with a chantilly cream

### MINI PAVLOVAS 36

A meringue filled with fresh strawberry Curd,  
topped with whipped cream and Fresh mint

### APPLE STRUDEL 36

Topped with salted caramel ice-cream

### CARROT CAKE 40

With cream cheese frosting  
and a scoop of vanilla Gelato

*a lil somethin' extra*

### CLASSIC FRENCH FRIES 20

### GARLIC PARMESAN BROCCOLI 22

### FRESH GREENS FROM THE WOK 22

### MIXED GREEN SALAD 22

Water cress, arugula, spinach, kale, citrus  
segments croutons with tahini & yogurt dressing

### CRISPY BEEF FAT POTATOES 22

Finished with rosemary salt

### NEW POTATOES 25

Accompanied with seaweed butter and topped  
with chorizo crumb