

THE
CLIFF
AT CAP

Appetizers

Warm Crottin, heritage Tomatoes. Bloody Mary  (gf)

EC\$ 40 / US\$ 15

RECOMMENDED WINE: - Grüner-Veltliner, Weingut Bründlmayer, Kamptal, 2013 EC\$35 (125ml)

Seared Scallop, Wild Honey Pumpkin. Curried leaves

EC\$ 45 / US\$ 15

RECOMMENDED WINE: - Château Minuty, Rose et Or, Côtes de Provence, 2017 EC\$33 (125ml)

Shrimp & Dorado Ceviche. Anise & Lime (gf)

EC\$ 35 / US\$ 13

RECOMMENDED WINE: - Saint Bris William Fevre, 2016 EC\$35 (125ml)

Spiny Lobster Risotto, grana Padano Crisp (gf)

EC\$ 50 / US\$ 19

RECOMMENDED WINE: - Stoa, Cantina Tramin, Alto Adige. 2017 EC\$50* (125ml)

Yellow fin Tuna, Greek Yoghurt, Pickled Cucumber (gf)

EC\$ 35 / US\$ 13

RECOMMENDED WINE: - Maur & Maur, Saint-Maur, Cotes de Provence, 2020 EC\$30 (125ml)

Smoked Salmon, spider Crab. Citrus salad (gf)

EC\$ 40 / US\$ 15

RECOMMENDED WINE: - Pinot Gris, Trimbach, Alsace 201 EC\$43* (125ml)

*All Recommended wines are served as 125ml
Wines with (*) Us\$10 Supplement*

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Mains

EC\$ 95 / US\$ 36

RECOMMENDED WINE: - Pinot Noir, Foley, Santa Rita Hills, Rancho Santa Rosa, 2016 EC\$50* (125ml)

Braised Oxtail, creamed Potato. Roast vegetables (gf)

EC\$ 105 / US\$ 40

RECOMMENDED WINE: - Pomerol, Grange-Nerve, 2017 EC\$50* (125ml)

Roast Mahi-mahi fish, bacon dashi. Red Quinoa (gf)

EC\$ 100/ US\$ 34

RECOMMENDED WINE: - Berry Brothers, Cote Du Rhone Rouge, 2010 EC\$40 (125ML)

**Caramelized Wild Salmon, Shellfish nage, Rock
 Samphire *(gf)**

EC\$ 115/US\$ 43

RECOMMENDED WINE: - Chenin Blanc, Cape Heights, Western Cape, South Africa, 2018 EC\$30 (125ml)

Porcini rubbed Entrecote, Dauphinoise. Garlic confit * (gf)


EC\$ 125/US\$ 47

RECOMMENDED WINE: - Merlot, Shannon Vineyards, Elgin Valley, 2010 EC\$50* (125ml)

Risotto King Oyster, Chanterelles, grilled Asparagus (gf)

EC\$ 80/US\$ 30

RECOMMENDED WINE: - Sauvignon Blanc, Château Montelena, Napa Valley, 2017 EC\$45* (125ml)


 (GF) Denote indicates dishes suitable as vegetarian options and gluten free. All prices are subject To 10% VAT & 10% service charge

Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte – please note that items marked with a * have a us\$15 supplement and with two **, a US\$35 supplement.

An **optional** us\$1per cover will be added to The Oliver Gobat Sports Foundation -**T O G S**

“Everything we do is made by humans, if we err, tell us and we will make it right”

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