

## LUNCH

### TO START

Island Seafood Chowder  
EC \$45 | US \$17

Crab, Smoked Salmon, Avocado, Fennel, Apple  
EC \$55 | US \$20

Crispy Kobe Short Rib Spring Roll, Barbecue Sauce  
EC \$45 | US \$17

Baked Crottin, Haricot Vert, Red Onion Jam  
EC \$35 | US \$13

Surf Ceviche, Coconut, Chili, Cucumber  
EC \$40 | US \$15

Spiny Lobster Risotto, Parmesan Crisp  
EC \$45 | US \$17

Crisp Dorado Bao, Tartare Sauce  
EC \$45 | US \$17

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

### PURE DECADENCE

Freshly Churned Gelato  
EC \$35 | US \$13

Dark Chocolate Tart, Vanilla Anglaise  
EC \$35 | US \$13

Island Spiced Bread Pudding, Crème Fraiche  
EC \$35 | US \$13

Mascarpone, Barbecued Pineapple, Coconut,  
Malibu  
EC \$35 | US \$13

Farm House Cheese Board, Date & Walnut  
EC \$35 | US \$13



### MAIN COURSE

Caps Kitchen Walled Garden Salad, Mango Balsamic  
EC \$45 | US \$17

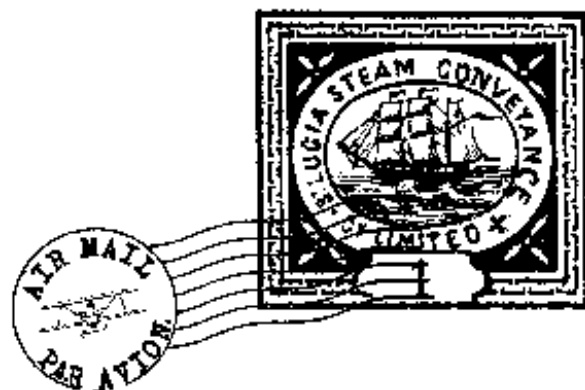
Jerk Chicken, Romaine, Sun Dried Tomato and Caesar dressing  
EC \$75 | US \$28

Island Catch, Cherry Tomato Vinaigrette, Fennel Shavings  
EC \$80 | US \$30

Entrecote Steak, Organic Greens, Ginger, Chili  
EC \$85 | US \$32

Mini Kobe Burgers, Sweet Potato  
EC \$55 | US \$20

Caramelized Shrimp, Coconut vegetables, spiced Mango  
EC \$75 | US \$28



12.6.2019



#cliffatcap

For guests on a meal plan please note that items marked with a \* hold a supplement charge of US\$25, for guest on the all-inclusive package

Please note that all prices are subject to 10% service charge and 10% VAT