

TO START

Island Seafood Chowder
EC \$40 | US \$15

Spicy Watermelon, Crumbled Feta
EC \$35 | US \$13

Island Ceviche Catch
EC \$40 | US \$15

Cured Ham & Smoked Cheddar Panini, Field greens
EC \$45 | US \$17

Smoked Salmon, Spider Crab Green Apple Salad
EC \$55 | US \$20

Heirloom Tomato Ceviche, Tofu Beignet (vegan)
EC \$35 | US \$13

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

PURE DECADENCE

Freshly Churned Gelato Sundae
EC \$30 | US \$11

Sticky Toffee Pudding, Vanilla Ice Cream
EC \$25 | US \$9

Chocolate Chip Cookies
EC \$20 | US \$7

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

Lunch & Pool

THE CLIFF AT CAP

MAIN COURSE

Chili Garlic Shrimps, Fennel Shavings
EC \$75 | US \$28

Pan roast Catch, Cherry tomato Vinaigrette
EC \$75 | US \$28

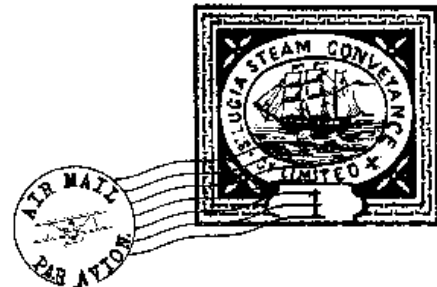
Mini Kobe Burgers, Smoked Cheddar, Onion Jam & Fries
EC \$65 | US \$24.50

Crispy Fish finger Roll, Pickled Vegetables. Jalapeno Mayo
EC \$65 | US \$24.50

Jerk Chicken Satay & Caesar style salad
EC \$55 | US \$20

Market vegetable risotto, grana Padano (V)
EC \$55 | US \$20

Curried Chick Peas & Mango Roti, Field Organics \$55 (vegan)
EC \$55 | US \$20



All prices are subject to 10% VAT & 10% service charge (V) - Vegetarian
Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte