

THE  
CLIFF  
AT CAP

Appetizers

Crispy Oysters, Pickled Vegetables, Chili Mayo

EC\$ 65 / US\$ 25

RECOMMENDED WINE: - Sancerre, Comte Lafond, 2018 2013 EC\$40 (125ml)\*

Duck Confit, Pumpkin Curried Leaves

EC\$ 55 / US\$ 21

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

Octopus Plancha, Chorizo Fingerlings Capers (gf)

EC\$ 65 / US\$ 25

RECOMMENDED WINE: - Friulano, la Roncaia, Friuli Colli, 2016 EC\$35 (125ml)

Heirloom Tomatoes, Ravioli Goats Cheese, Tomato Consommé 

EC\$ 45 / US\$ 18

RECOMMENDED WINE: - Sancerre, Comte Lafond, 2018 2013 EC\$40 (125ml)\*

Conch Ahi Tuna Ceviche, Cucumber, Avocado (gf)

EC\$ 55 / US\$ 21

RECOMMENDED WINE: - Sauvignon Blanc, Emmolo, Napa Valley, 2016 EC\$30 (125ml)

Roquefort Souffle, Nuts & Celery

EC\$ 45 / US\$ 18

RECOMMENDED WINE: - Sauternes, Chateau Raymond Lafond, 2009 EC\$37 (50ml)

Walled Garden Vegetables, Herb Brandade 

EC\$ 45 / US\$ 18

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

THE  
CLIFF  
AT CAP  
Mains

Salmon, Spider Crab Bon Bon, Pommes Fondant, Shellfish  
Bouillabaisse

EC\$ 125 / US\$ 47

RECOMMENDED WINE: Bandol Rose, Chateau Sallettes EC\$40\* (125ml)

Loup de Mer, Curried Parsnip, Salty Fingers

EC\$ 125 / US\$ 47

RECOMMENDED WINE: Sancerre, Comte Lafond, 2018 2013 EC\$40 (125ml)

Roast Seafood Risotto, Samphire\*

EC\$ 135 / US\$ 51

RECOMMENDED WINE: - Rosé, Daou, Paso Robles, 2016 EC\$40 (125ML)

Seared Yellow Fin Tuna, Tart Tomato, Egg Plant Caviar

EC\$ 106 / US\$ 40

RECOMMENDED WINE: - Bandol Ros, Chateau Sallettes EC\$40\* (125ml)

Braised Short Rib, Shallot & Smoked Bacon, Red Wine Sauce\*

EC\$ 145 / US\$ 55

RECOMMENDED WINE: - Phillip, Mazzie, Toscana, EC\$40\* (125ml)\*

Caramelized cauliflower Florets, Smoked Puree Piccalilli

EC\$ 85 / US\$ 32

RECOMMENDED WINE: Rosé, Daou, Paso Robles, 2016 EC\$42 (125ML)\*

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

25/01/23



(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\$50. supplement.

An optional us\$1 per 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"*