

THE
CLIFF
AT CAP

*Please note that this is a sample menu,
please contact the restaurant for today's menu.*

To Start



Crispy Oysters, Pickled Vegetables. Chili Mayo*
\$27

Duck Confit, Wild Honey, Pumpkin. Curried Leaves
\$25



Octopus Plancha, Chorizo Fingerlings. Capers. Avocado*
\$28



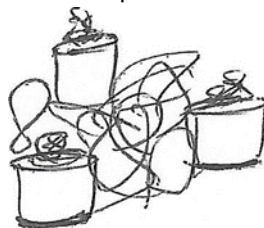
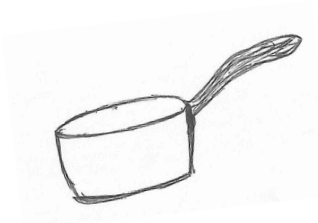
Heirloom Tomatoes, Ravioli Goats Cheese. Tomato Consommé
\$21



Anise Cured Big Eye Tuna, Compressed Watermelon. Creole Vinaigrette
\$25

Conch Ceviche Tartlet, Soused Cucumber. Shadow Bennie
\$21

BBQ Jerk Shrimps, Coconut Panna Cotta, Tomato Raisins*
\$32



We Support small Local producers



Erwin David from our local town Gros Islet

Francis from the town of Vieux Fort



Anna Albertie, from Des Rameaux, Gros Islet

Green Evolution, from Babonneau, Castries

All prices are in US Dollars and 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.

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



RELAIS & CHATEAUX

To Continue

Spiny Lobster Ravioli, Roast Pork Belly
Lemon Grass & Coconut Bisque *
\$55



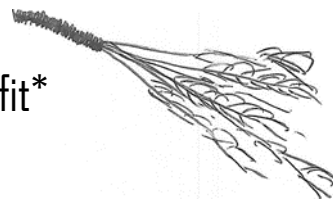
Line Caught Dorado, Curried Parsnip, Salty Fingers
\$47

Caramelized Seafood Risotto, Samphire, Parmesan Crisp*
\$59

Red Snapper, Pumpkin Agnolotti, Green Asparagus *
\$55



Oxtail Chou Farci, Pistachio & Bacon, Shallot Confit*
\$51



Seared Mushroom Scallops, Summer Squash
Cep & Lemon Verbena Cappuccino
\$36



Curried Cauliflower Florets, Smoked Puree, Piccalilli
\$32



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To Finish

Guanaja Chocolate Fondant, Sugared Nuts, Vanilla Pod Gelato
(Please allow 15 minutes)
\$14

Coffee & Doughnuts
\$14

Farm House Cheese, Tamarind & Mango Chutney, Date & Walnut Bread
\$25

Passion Fruit Souffle, White Chocolate Ice Cream
Please allow 15 minutes
\$14

Freshly Churned Gelato, Waffle Cone
\$14

Pineapple Carpaccio, Spiced Rum, Coconut
\$14

Banana Dulce De Leche, Ganache, Hazelnut Foam
\$14

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