



THE
CLIFF
 AT CAP

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



Cap Maison



All prices are in US Dollars and subject to 10% VAT & 10% service charge
 Guest on the Cap-It-All or Half Board Plan can choose from either the Daily Market Specials or A La Carte -
 please note that items marked with a * have a us\$15 supplement - Items with a ** have a \$35 Supplement
 Items with a *** has a \$50 Supplement.

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



THE
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To Continue

Crispy Pork Belly, Sweet Rock Shrimp Ravioli, Black Pudding.

Shellfish Jus*

\$55



Line Caught Dorado, Curried Parsnip, Salty Fingers

\$47

Caramelized Seafood Risotto, Samphire, Parmesan Crisp*

\$59

Red Mullet, Pumpkin Dumplings, Green Asparagus

\$55



Filet Mignon, Caramelized Plantain, Red Wine Jus**

\$70



Braised Kobe Short Rib, Celery Root, Cinnamon Baby Carrots

\$49

Tian of Sweet Peppers & Zucchini, Goats Cheese Foam

\$36



Curried Cauliflower Florets, Smoked Puree, Piccalilli

\$32

We Support Small & Local Producers



Erwin David | Gros Islet
 Francis | Vieux Fort



Anna Albertie | Gros Islet
 Green Evolution | Castries



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THE
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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

Dulce Artisan Gelato, Almond Macaroons

\$14

Pineapple Carpaccio, Spiced Rum, Coconut

\$14

Banana Dulce De Leche, Ganache, Hazelnut Foam

\$14

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