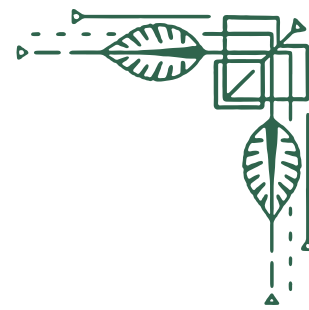


THE
CLIFF
AT CAP



Chef Craig's
Creole Market Tuesday
To Start

Yellow Fin Tuna Carpaccio, Cucumber Spaghetti

US \$19

Roast Pumpkin & Coconut Velouté, Pumpkin Bread

US \$16

Grilled Crostin, Field Organics, Pickled Vegetables

US \$19

Spider Crab, Roast Bake, Spicy Mayo

US \$24

Jerk Chicken Boudin, Pommes Puree

\$US 21

To Continue

Barracuda, Sweet Pepper Confit

US \$47

Beef Pepper Pot, Herb Dumplings

US \$53

Curried Chick Pea & Mango Roti, Organic Rocket

US \$28

Island Seafood, Herb Quinoa. Creole Dressing

US \$55

Roast Kingfish, Macaroni & Cheese

US \$47

To Finish

Farmhouse Cheese, Date & Walnut Bread

US \$21

Artisan Gelato

US \$17

Bread Pudding

US \$13

Coconut Pana Cotta

\$US 13



Creole food is a fusion of French, Spanish,
West African, Native American, and
Caribbean Influences.

Cap Maison

All prices are in US Dollars and subject to 10% VAT & 10% service charge
Please note that items marked with a * have a \$15 supplement.
Everything we do is made by humans, if we err, tell us and we will make it right

