Soup of the Night | 24
Chef’s Selection

Roasted Beetroot | 24
Garnished with Pickled Apples, Caramelised Walnuts with Goat Cheese

Seared Scallops | 34
Delicately Roasted Corn Salsa, Spiced Corn Puree

Spicy Panko Crusted Calamari | 34
Breaded Tentacle Rings, House-made Curry Remoulade, with lemonade Wedge

Garden Salad | 24
Fresh selection of Garden Vegetables, Mesclun with House Dressing

Catch of the Day | 55
Grilled or Blackened, Herb Sautéed New Potatoes, Market Vegetables with Capers Butter Sauce

Surf and Turf | 70
5oz Strip Steak with Sesame Panko Crusted Shrimp, Wholegrain Mash, Red Wine & Guava Jus and Spiral Vegetables

Linguini di Rosa | 48
Grilled Airline Chicken with Shaved Parmesan

Risotto al Pesto Vegetale Cremoso | 38
Grilled Marinated Tofu, Diced Market Vegetables

Guava Creme Brulee | 24
Chantilly, Raspberry Gel, Nutmeg Dust

Curry Cheesecake | 28
Mango Scotch Bonnet Compote, Lemongrass & Vanilla infused Cream, Ginger scented sugar glass

Chocolate Lava cake | 24
With Raspberry sauce, Brandy Snapps & Dark Chocolate and Cream

Selection of Sorbet | 24
House made Sorbets

Selection of Ice Creams | 24

Prices are inclusive of VAT and subject to 10% service charge. Please be advised that food prepared at Taste Restaurant may contain the following ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Please speak to one of our chefs if you have any food allergies.