

# 13°/59°

Restaurant & Bar Lounge

AT PORT FERDINAND

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## STARTERS

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<b>Beetroot Vision</b>	34.
Goat Cheese & Lime Croquette White Balsamic, Goat Cheese Cream	
<b>Pea Soup</b>	32.
Perfect Egg, Crème Fraiche Jamaican Pepper, Fresh Mint	
<b>Les Escargots</b>	
38. Pan Fried Snails, Garlic Parsley, Cauliflower, Capers	
<b>King Crab Cannelloni</b>	
42. Granny Smith, Olive Oil, Coriander Citrus Fruit & Apple Juice Salad	
<b>Pan Seared Prawn</b>	47.
Crunchy Fennel & Fennel Purée Orange Sorbet	
<b>Local Fish Tartare</b>	46.
Pear, Cucumber, Wasabi Espuma Pickled Cucumber	
<b>Pan Seared Foie Gras</b>	
58. Grapes & Rum Purée, Roasted Grapes Spring Onions	

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## FISH

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<b>Seared Catch of the Day</b>	80.
Crunchy Potatoes, Roasted Chorizo, Squid Ink Marinière Sauce Sautéed Octopus "Garlic & Parsley"	
<b>"Thyme Scented" Atlantic Salmon</b>	
85. Thyme, Butternut Squash Puree & Roast Asparagus, Lime, Peanuts	
<b>Seared Sea Scallops</b>	
85.	

All prices are in Barbados dollars, 10 %Service charge will be added to your bill

Eggplant & Tomato Tortellini,  
Orange Sabayon, Spring Onions

Roasted Lobster Tail

90.

Vegetables “Minestrone”

Lemongrass Lobster Bisque

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**PASTA & RISOTTO**

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San Marzano Spaghetti 34.  
Home Made Tomato Sauce  
Goat Cheese, Lime

Green Pea Risotto 36.  
Arborio Rice, Green Pea Purée  
Confit Orange, White Balsamic, Parmesan

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**MEAT**

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Old Fashioned Chicken Breast  
75.  
Carrot & Cumin Purée, Baby Carrots, Leek heart,  
Asparagus, Onion Ring, Chicken Jus

“Sous Vide” Duck Breast 80.  
Stuffed Green Cabbage  
Prune, Apple Cider Sauce

Black Angus Beef Filet  
115.  
Sauteed Paris Mushrooms, Braised Endive  
Red Wine Jus, Confit Red Onions

Roasted Rack of Lamb “Macadamia Crusted”  
96.  
Parsnip Purée, Hazelnut Oil  
Honey Glazed Vegetables

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**DESSERTS**

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Lemon Tart 28.  
Polenta Biscuit, Lemon Crèmeux

Vanilla & Lemon Cheesecake  
28.  
Speculos Biscuit, Roasted Plum

Warm Chocolate Cake  
28.  
Salted Caramel, Vanilla Ice Cream

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**French Tarte Tatin**

28.

Caramelized Apples, Verbena Ice Cream

**French Cheese Selection**

45.

4 Imported Cheeses, Condiments & Breads