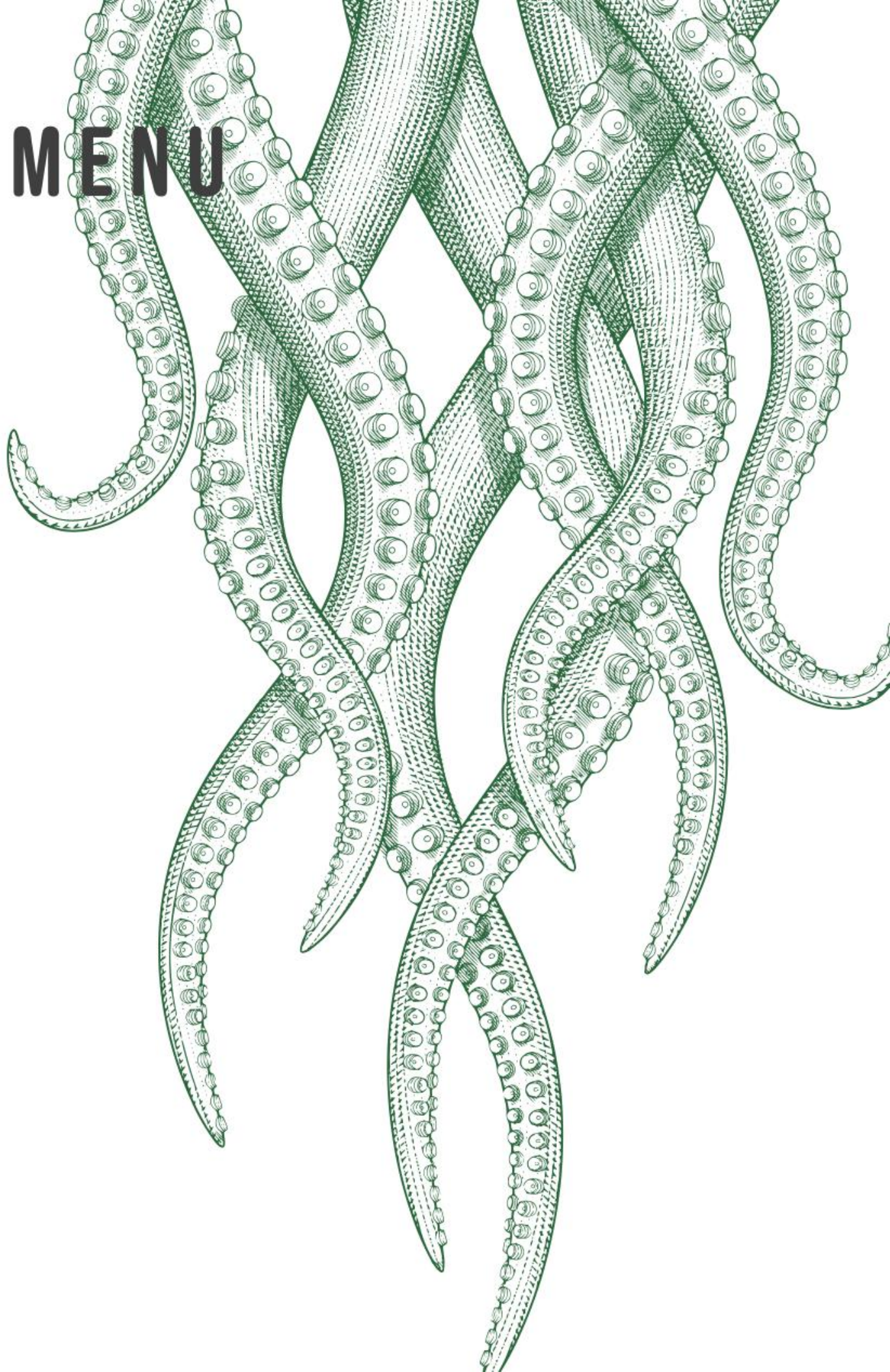
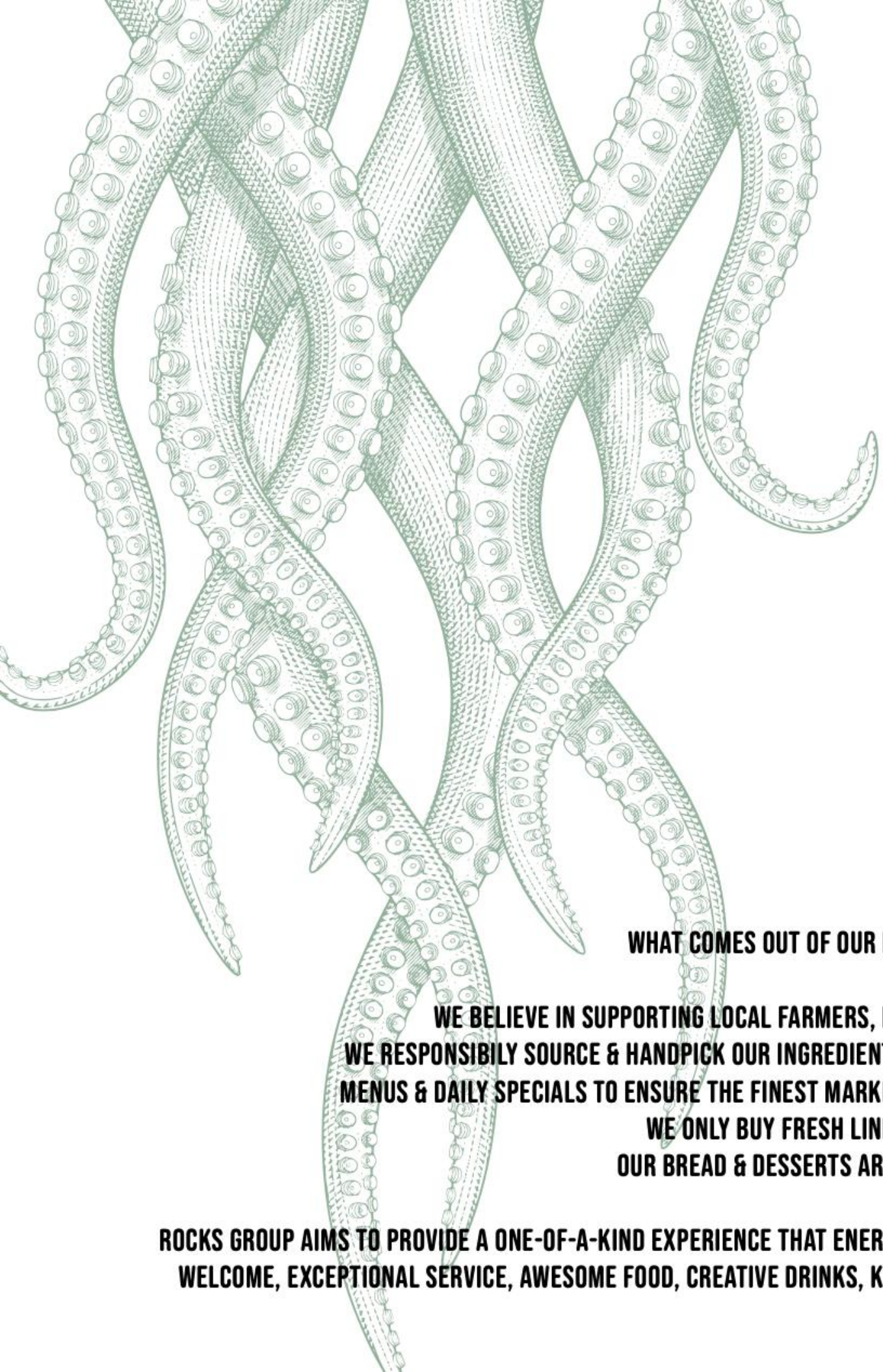
DINNER MENU





WHAT COMES OUT OF OUR KITCHEN IS OUR PHILOSOPHY ON A PLATE

WE BELIEVE IN SUPPORTING LOCAL FARMERS, FISHERMEN & ARTISAN FOOD PRODUCERS
WE RESPONSIBILY SOURCE & HANDPICK OUR INGREDIENTS TO REFLECT & INSPIRE OUR SEASONAL MENUS & DAILY SPECIALS TO ENSURE THE FINEST MARKET FRESH PRODUCE WHEREVER POSSIBLE
WE ONLY BUY FRESH LINE-CAUGHT FISH & HAND-DIVED LOBSTERS
OUR BREAD & DESSERTS ARE ALL PRODUCED IN-HOUSE & HANDMADE

ROCKS GROUP AIMS TO PROVIDE A ONE-OF-A-KIND EXPERIENCE THAT ENERGIZES EVERYONE WITH AN ENTHUSIASTIC WELCOME, EXCEPTIONAL SERVICE, AWESOME FOOD, CREATIVE DRINKS, KILLER TUNES & AN UNFORGETTABLE TIME

[TASTING MENU]

WHIPPED CAULIFLOWER & TOFU *(v)(n)*
Plantain Chips, Apple, Cumin, Toasted Almonds
MUSCADET SÈVRE ET MAINE

FIRE-ROASTED SQUID
Squid Ink Hummus, Fennel, Smoked Jalapeño Dressing
ALBARIÑO LEIRANA, FORJAS DEL SALNES

PATA NEGRA JAMÓN IBÉRICO
Pig Tail Croquette, Endive, Sauce Gribiche, Mustard Seeds
CHAMEROY, MÂCON-VILLAGES

PAN-FRIED RED SNAPPER *(n)*
Spinach & Ricotta Tortellini, Pine Nuts
Shellfish & Brown Butter Sauce
PINOT NOIR, VALMOISSINE

GRILLED LAMB RACK
Shank Croquette, Pickled Carrot, Mint, Buttered Lamb Jus
CHÂTEAU LA CAZE BELLEVUE

BITTER CHOCOLATE & MINT SOUFFLÉ
Chocolate Sauce, Mint Choc Chip Ice-Cream
TOKAJI 1413 LATE HARVEST
or
ARTISAN CHEESE BOARD *(n)*
Fresh Walnut & Raisin Loaf, Pineapple Chutney
TOKAJI 1413 LATE HARVEST

$375 PER PERSON $575 WITH WINE

[PLANT BASED TASTING]

WHIPPED CAULIFLOWER & TOFU *(v)(n)*
Plantain Chips, Apple, Cumin, Toasted Almonds
MUSCADET SÈVRE ET MAINE

GRILLED ZUCCHINI SALAD *(v)*
Sweet & Sour Red Peppers, Basil
ALBARIÑO LEIRANA, FORJAS DEL SALNES

GRILLED PUMPKIN *(v)(n)*
Chermoula, Wilted Spinach
CHAMEROY, MÂCON-VILLAGES

ROASTED EGGPLANT TORTELLINI *(v)*
Spinach, Cherry Tomato, Saffron Dressing
PINOT NOIR, VALMOISSINE

ROASTED ARTICHOKE HEARTS *(v)*
White Bean Purée, Caramelised Shallots, Capers
CHÂTEAU LA CAZE BELLEVUE

PINEAPPLE & COCONUT PANNA COTTA *(v)(n)*
Marinated Pineapple, Coconut Sorbet
TOKAJI 1413 LATE HARVEST

$330 PER PERSON $530 WITH WINE

[N] CONTAINS NUTS [V] VEGAN
ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

[LUXE]

WHITE ANCHOVIES
Olive Oil [50g].....$60

FRESH BLUE POINT OYSTERS
Pickled Pepper, Tamarind & Lime Dressing
[Half Dozen].....$90
[Dozen].....$175

PATA NEGRA JAMÓN IBÉRICO DE BELLOTA
Foccacia, Tomato Cristal [50g].....$155

SIBERIAN ROYAL CAVIAR
New Potatoes & Rice Crackers
[30g].....$425
[50g].....$675
Add Drappier Carte D'Or Champagne [Gls].....$55

[STARTERS]

WHIPPED CAULIFLOWER *(v)(n)*
Plantain Chips, Green Apple, Cumin,
Toasted Almonds.....$50

FIRE-ROASTED SQUID
Squid Ink Hummus, Fennel
Smoked Jalapeño Dressing.....$58

PATA NEGRA JAMÓN IBÉRICO
Pig Tail Croquette, Endive,
Sauce Gribiche, Mustard Seeds.....$65

SEARED YELLOW-FIN TUNA
Herb Crusted, Daikon Radish Salad.....$65

BUFFALO BURRATA
Grilled Zucchini Salad,
Sweet & Sour Red Peppers, Basil.....$68

SPICY SEAFOOD & COCONUT CURRY
Lobster, King Scallop, Jumbo Shrimp,
Local Clams, Plantain.....$75

[SOUP]

SPICED SWEETCORN & COCONUT SOUP *(v)*
Chermoula Dressing.....$45

TOMATO & LOBSTER BISQUE
Lobster Canapés.....$55

[PASTA]

ROASTED AUBERGINE TORTELLINI *(v)*
Spinach, Cherry Tomato,
Saffron & Shallot Dressing
[Sm].....$50
[Lg].....$80

LOBSTER & SHRIMP RAVIOLI
Lobster Bisque
Tomato & Turmeric Root, Poppy Seeds
[Sm].....$60
[Lg].....$95

[N] CONTAINS NUTS [V] VEGAN [SM] SMALL [LG] LARGE
ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

[MAINS]

ROASTED ARTICHOKE HEARTS *(v)*
White Bean Purée, Caramelised Shallots, Parsley, Capers.....$90

SAFFRON & CLAM RISOTTO
Baked Clams, Calamari, Crispy Zucchini, Spicy Nduja Butter $95

PAN-FRIED RED SNAPPER *(n)*
Spinach & Ricotta Tortellini, Pine Nuts, Shellfish & Brown Butter Sauce $100
Add Caviar [5g].....$75

PAN-FRIED MAHI-MAHI
Chorizo Crust, Flame-Grilled Peppers, Crispy Chickpeas, Garlic Aioli.....$100

SLOW-COOKED DRY-AGED BEEF SHORT RIB
Potato Terrine, Burnt Cherry Tomatoes, Beef Jus Hollandaise.....$125

GRILLED LAMB RACK
Shank Croquette, Pickled Carrot, Mint, Buttered Lamb Jus $130

[SIDES]

MIXED LEAF SALAD
Aged Parmesan
Balsamic Dressing.....$25

STEAMED GREEN BEANS, KALE & BROCCOLI *(v)*
Toasted Garlic Oil.....$25

CRUSHED POTATOES
Parsley Oil, Parmesan
Leeks $25

POLENTA CHIPS
Seasoning Pepper Aioli.....$25

[N] CONTAINS NUTS [V] VEGAN
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[DESSERTS]

DESSERT BOARD TO SHARE
Chef's Selection.....$80

HOUSE-MADE ICE-CREAM & SORBET
Ask Your Waiter for our Selection
Per Scoop.....$12

BANANA AND RUM CAKE *(n)*
Vanilla Chantilly, Walnut Praline, Dolce de Leche
Ice Cream.....$38

CLEMENTINE & LEMON POSSET
Frozen Raspberries, Cardamom Shortbread,
Candied Zest.....$38

PINEAPPLE & COCONUT PANNA COTTA
Marinated Pineapple, Coconut Sorbet.....$38

BITTER CHOCOLATE & MINT SOUFFLÉ
(20 MINUTES)
Mint Choc Chip Ice-Cream.....$50

GOAT CHEESE TERRINE *(n)*
Walnut & Thyme Palmier, Grape Chutney
Sm.....$45
Lg.....$65

[TEA & COFFEE]

PG TIPS, EARL GREY, FRESH MINT.....*$15*

ESPRESSO.....*$18*

MACCHIATO.....*$20*

AMERICANO, CAPPUCCINO, LATTE.....*$20*

ICED COFFEE, FRAPPACCINO.....*$25*

[COFFEE COCKTAILS]

CARIBBEAN COFFEE
Gold Rum, Espresso, Fresh Cream.....$30

IRISH COFFEE
Irish Whiskey, Espresso, Fresh Cream.....$35

CAFÉ ROYALE
Patron XO Café, Espresso, Fresh Cream.....$40

MEXI-RITA
Tequila, Kahlúa, Bitters, Espresso, Bee Pollen..$40

ESPRESSO MARTINI
Absolut, Kahlúa, Cacao, Espresso, Beans.....$40

[N] CONTAINS NUTS [V] VEGAN [SM] SMALL [LG] LARGE
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[SUNSET EXPERIENCES]

FOR THE ROMANTIC, A SERIES OF GOLDEN HOUR PACKAGES CREATED TO ENJOY OUR PANORAMIC SUNSET.

COUPLES CHAMPAGNE SUNSET

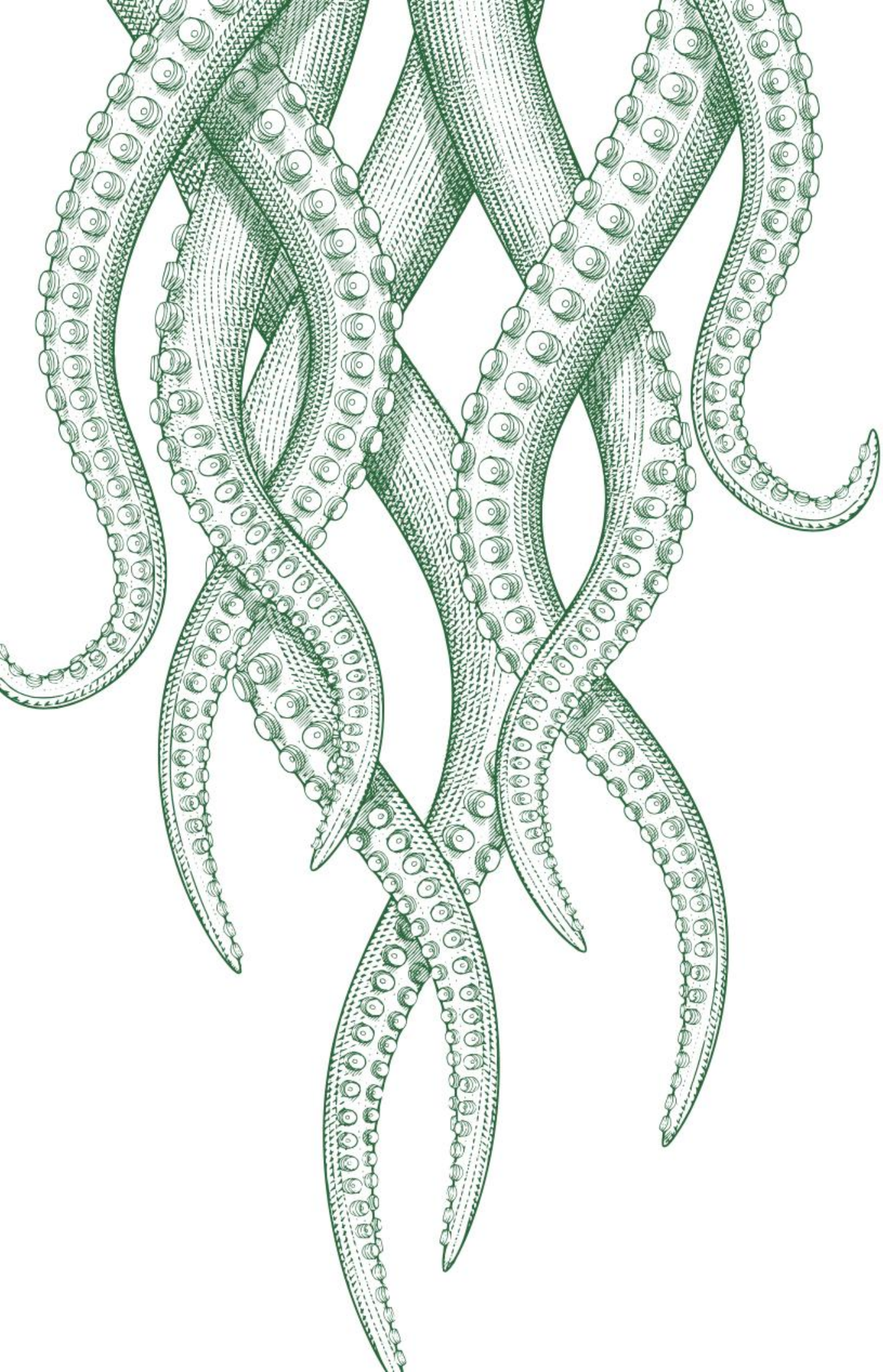
ROCK POOL & DAYBED
BOTTLE OF VEUVE CLICQUOT
MEZZE BOARD
PLUNGE POOL: $350 PER COUPLE / ROCK POOL: $395 PER COUPLE
[ADD 30G OF SIBERIAN ROYAL CAVIAR $425]

ROCK POOL SUNSET

ROCK POOL & DAYBED
WELCOME COCKTAIL
MEZZE BOARD
FILTERED WATER
PLUNGE POOL: $100 PER PERSON / ROCK POOL: $150 PER PERSON

COUPLES SUNSET TASTING MENU

EXCLUSIVE TABLE FOR TWO BY THE ROCK POOL
GLASS OF VEUVE CLICQUOT
6 COURSE TASTING MENU
$550 PER PERSON
$750 WITH WINE

ALL SUNSET EXPERIENCES ARE AVAILABLE FROM 5:15PM - 9:00PM

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