



Appetisers

FOXY JACK'S HOUSE SALAD 16

Lettuce, cherry tomatoes, edamame, pickled red onion, beet root, carrot, cucumber, orange dressing

ANGUS BEEF CARPACCIO (G,D) 18

Capers, truffle mayonnaise, grana padano

YELLOWFIN TUNA TARTAR 18

Avocado, coconut, chillies, plantain

CRAB SALAD (SF) 22

Passionfruit, scotch bonnet, crostini

OCTOPUS (G,SF) 24

Red wine, olives, cauliflower, smoked ham, tomato, lemon

SALMON GRAVLAX (G,D) 22

Green apple, ginger sour cream, baguette crisp

SPINY LOBSTER BISQUE (SF,D) 24

Shrimp, crab, cream, aged rum

Mains

GRILLED PRIME BEEF TENDERLOIN (D) 55

Dauphine potato, foie gras, mushroom, cabernet sauce

BAKED LAMB LOIN (G) 45

Spinach, puff pastry, mushroom, rosemary jus

CHICKEN BREAST (D,NT) 32

Chestnut, potato puree, broccoli, truffle jus

GRILLED AHI TUNA (D) 35

Sautéed greens, lemon beurre blanc, caper berries

SPICED DUCK BREAST () 38

Fennel, braised cabbage, fingerling potato, port jus

GRILLED LOBSTER TAIL (D) 35

Asparagus, quinoa, tarragon emulsion

GREEN PEA & MINT RISOTTO 22 (D)

Balsamic reduction, parmesan crisp, truffle oil

G- Gluten, D- Dairy SF- Shellfish, SY-Soy, E- Eggs, NT- Nuts

All prices are in USD and subject to 16% tax and 10% service charge.



Sweets

LA CREME BRULEE (G)(D)(E) 12
scented with vanilla from Guadeloupe, torched with brown sugar

CHOCOLATE MOUSSE DOME (G)(D)(E) 14
Baileys liquor infused ganache

TARTE CITRON (G)(E) 14
velvet lemon tart, meringue, lime sherbet

HOME MADE ICE CREAMS & SORBETS (D)(E) 12
your choice of 3 scoops

Desserts Cocktails

NEGRONI 12
campari, vermouth, gin

ESPRESSO MARTINI 12
vodka, kahlua, frangelico, espresso

ABC 12
amarula, banana, cream

Hot Drinks

ESPRESSO 3

CAPPUCCINO 4

CAFE LATTE 4

AMERICANO 3

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