

FIRE & ICE

RESTAURANT

TO START

ISLAND SPICE SEAFOOD CHOWDER

Gently simmered with fresh aromatic herbs and scented with fresh local seafood (GF)

ROASTED TOMATO AND BASIL SOUP

Roasted tomatoes, garlic crostini, spicy tomato, and jam fresh basil (DF/GF/V)

FIRE & ICE HOUSE SALAD

Mixed lettuce, cherry tomato, asparagus, pickled red onions, beets, shaved carrot, cucumber, blood orange dressing (DF/GF/V)

BEETROOT SALAD

Beets, green beans, goat cheese, pineapple, cherry tomatoes, sunflower seeds, cherry dressing (GF/V)

MUSHROOM & GOAT CHEESE RAVIOLI

Wild mushrooms sautéed with herbs, white wine cream sauce, goat cheese

SALMON GRAVLAX

Marinated salmon, pickled beetroot, green apple and truffle sour cream (GF)

YELLOWFIN TUNA TARTAR

Thin cubes of raw tuna, fennel jam, passion fruit sauce and avocado (DF/GF)

LUMP CRABMEAT & AVOCADO SALAD

Mangoes, scotch bonnet pepper, tomato carpaccio (DF/GF)

ANGUS BEEF CARPACCIO

Capers, truffle mayonnaise, shaved Grana Padano, mango balls, pickled mustard seed (GF)

COUNTRY STYLE SMOKED CHICKEN SALAD

Grill vegetables, dehydrated olives, artisan lettuce citrus vinaigrette (DF/GF)

DF - Dairy Free, GF - Gluten Free, V - Vegan

Any food allergies or dietary restrictions: please inform your server, and we will accommodate your request.

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MAINS

BEEF TENDERLOIN

Sautéed wild mushrooms, spinach truffle mash potato, port wine reduction (GF)

HERB CRUSTED TUNA

Sweet soy reduction, polenta and green beans, wild berries

CHICKEN BREAST SUPREME

Stuffed with kale, truffle, and Cognac, broccolini, edamame and tarragon sauce

SLOW ROASTED DUCK BREAST MAGRET

Sautéed endives and berry sauce, anna potato and pickled eggplant (GF)

LAMB LOIN WITH MUSTARD HERB CRUST

Roasted parsnip, licorice rosemary sauce, asparagus (DF/GF)

GRILLED SNAPPER FILET

Sautéed smoked bok choy, wild mushroom arancini, parsley sauce

GROUPER FILET

Baby ratatouille, herb garlic oil (GF/DF)

PAN ROASTED ATLANTIC SALMON

Julienne of vegetables with fresh mint, Hollandaise with saffron

SMOKED HICKORY CHIPS OCTOPUS

Braised Sherry leeks, red pepper and yellow pepper coulis charred corn salsa (GF/DF)

GREEN PEA AND MINT RISOTTO

Balsamic reduction, Parmesan crackers, dash of truffle oil (GF)

THAI CURRY SHRIMPS

Jumbo shrimps, zucchini, squash, Cannon Ball potato, red Thai curry sauce (DF)

ENHANCE YOUR EXPERIENCE

*These dishes are **not** included in the all-inclusive package and attract a surcharge*

TOMAHAWK STEAK 41 oz | SURCHARGE OF \$90

Sautéed spinach and wild mushrooms, garlic mashed potatoes with a rosemary port reduction

T-BONE STEAK 16 oz | SURCHARGE OF \$74

With grilled asparagus, rosemary roasted baby potatoes, and a peppercorn au jus

CARIBBEAN GRILLED LOBSTER TAIL | SURCHARGE OF \$52

With winter vegetables, herb mashed potatoes and truffle butter

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DESSERT

CHOCOLATE NAPOLEON TART

A delicious chocolate fudge pudding in a graham cracker shell served with vanilla ice cream and hot chocolate sauce (V)

STRAWBERRY ALMOND CAKE

A soft, moist almond sponge cake layered with strawberry cream served with vanilla ice cream, strawberry sauce, and toasted almond (V)

COCONUT CRÈME BRULEE

A warm coconut custard with caramelized sugar served with mixed berries (GF)

STRAWBERRY ALMOND MOUSSE CAKE

Served with fresh berries

COOKIES 'N CREAM SLICE

Served with wild berry compote

VEGAN CHOCOLATE CAKE

Served with vanilla vegan ice cream (V)

SPECIALTY COFFEE

Espresso

Cappuccino

Cafe Latte

Americano

Double Espresso

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