

DINNER

OPEN DAILY 5:30PM-10PM

APPETIZERS

GREEN SHRIMP TIRADITO

Shrimp in coconut tiger's milk, green aji, pickled cucumber, toasted corn and cilantro. (S)

21 / 42

BEEF TATAKI

Grilled beef, sesame seeds, plum teriyaki sauce, yam purée, scallions and fry jack. (G, N)

19 / 38

CHARCUTERIE BOARD

Assorted cheeses and cold cuts, orange marmalade, berries, olives and crackers.

(D, G)

19 / 38

SOUP

BELIZEAN CHILMOLE

Chicken broth, black recado, potatoes, chayote, hard boiled eggs and homemade tortillas. (E)

14 / 28

CORN ON THE COB

Whole corn, chipotle mayonnaise, queso fresco, pink salt, crispy pork belly and red molcajete salsa.

(D, G, N)

7 / 14

TOSTADA

Fried corn tortilla, cured tuna in soy and sesame oil, pickled peppers and carrots, guacamole, burnt onion powder, fried capers, crispy leeks. (G, N)

20 / 40

GREENS

CAESAR SALAD

Tender lettuce leaves coated with Caesar dressing, dried chickpeas, anchovies, Parmesan cheese, and rustic bread croutons. (D, E, G)

13 / 26

ADD:

Chicken 5 / 10

Shrimp 8 / 16

CAPRESE SALAD

Seasoned tomatoes, pistachio pesto, burrata, balsamic glaze and herbed breadcrumbs. (D, G, N, V)

15 / 30

TREE HOUSE SALAD

Season's vegetables, honeydew, lemon vinaigrette, oregano, hibiscus tapioca, mint and feta cheese. (D, V)

13 / 26

PASTAS

RISOTTO MILANESE

Veal ossobuco and creamy rice, saffron, rustic bread and Parmesan cheese. (D, G)

19 / 38

SEAFOOD RASTA PASTA

Marinated jerk shrimp, mussels, clams in a cream sauce with coconut milk and assorted vegetables.

(D, G, S)

26 / 52

FROM THE SEA

CATCH OF THE DAY

Fish fillet, Cajun seasoning, smoked cauliflower purée, papaya pico de gallo and butter creamed Prosecco sauce. (D, S)

25 / 50

INTENSE RED

Seared tuna steak, beets purée, coffee, scallions, battered onions and a bitter salad.

28 / 56

PINK SALMON

Smoked, broccoli, chimichurri, almond milk purée, orange sauce and prosciutto. (N, S)

26 / 52

FROM THE LAND

PORK RIBS

Grilled pork ribs, sesame seeds, sweet potato fries, tamarind BBQ sauce, arugula and apple salad. (N)

22 / 44

NEW YORK STEAK

10 oz steak, truffled mashed potatoes, Roquefort cheese and white wine sauce with fried bok choy.

(D)

60 / 120

DUCK MAGRET

Duck breast, Chardonnay sauce, orange purée, sautéed peas and arugula. (D)

21 / 42

CHICKEN SUPREME

Pan-roasted chicken breast, sautéed spinach, jerk pineapple chutney and a sweet Merlot reduction.

20 / 40

DESSERTS

WARM CHOCOLATE BROWNIE

(D, E, G, V)

11 / 22

WASABI CRÈME BRÛLÉE

(D, E, V)

12 / 24

TIRAMISU

(D, E, G, V)

12 / 24

D = Contains Dairy, E = Contains Eggs, G = Contains Gluten,
N = Contains Nuts, Sesame, Peanuts, S = Contains Shellfish, V = Vegetarian, VE = Vegan

Please inform our staff of any allergies or dietary restrictions you may have.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are listed in both USD and BZD. The prices do not include a 10% service charge and 12.5% GST.