

THE
CLIFF
AT CAP

Appetizers

Warm Crottin, heritage Tomatoes. Bloody Mary 

EC\$ 45 / US\$ 17

RECOMMENDED WINE: - Grüner-Veltliner, Weingut Bründlmayern, Kamptal, 2013 EC\$35 (125ml)

Duck Confit, Wild Honey Pumpkin. Curried leaves

EC\$ 45 / US\$ 17

RECOMMENDED WINE: - Château Minuty, Rose et Or, Côtes de Provence, 2017 EC\$33 (125ml)

Dorado Ceviche. Anise & Lime (gf)

EC\$ 40 / US\$ 15

RECOMMENDED WINE: - Saint Bris William Fevre, 2016 EC\$35 (125ml)

Sweet Rock Shrimp Risotto, grana Padano Crisp (gf)

EC\$ 55 / US\$ 21

RECOMMENDED WINE: - Sea Sun Chardonnay California. 2017 EC\$40* (125ml)

Yellow fin Tuna, Greek Yoghurt, Pickled Cucumber (gf)

EC\$ 40 / US\$ 15

RECOMMENDED WINE: - Maur & Maur, Saint-Maur, Cotes de Provence, 2020 EC\$30 (125ml)

Smoked Salmon, spider Crab. Citrus salad (gf)

EC\$ 40 / US\$ 15

RECOMMENDED WINE: - Pinot Gris, Trimbach, Alsace 201 EC\$43* (125ml)

Char grilled Vegetable Risotto, Grana Padano 

EC\$ 45 / US\$ 17

RECOMMENDED WINE: - Château Minuty, Rose et Or, Côtes de Provence, 2017 EC\$33 (125ml)

*All Recommended wines are served as 125ml
Wines with (*) Us\$10 Supplement*

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Mains

Aromatic spiced Pork belly, Celery root. Cinnamon baked Apples (gf)

EC\$ 100 / US\$ 38

RECOMMENDED WINE: Cup Cake Pinot Noir 2018 EC\$32* (125ml)

Caramelized Seafood, Fennel Black Olive confit. Aromatic Bisque*

EC\$ 125 / US\$ 42

RECOMMENDED WINE: -Zind Humbrecht "z", 2012 EC\$50* (125ml)

Yellow fin Tuna, bacon dashi. Red Quinoa (gf)

EC\$ 105/ US\$ 36

RECOMMENDED WINE: - Rosé, Miraval Cote de Provence, 2018 EC\$40 (125ML)

Mahi-Mahi, Shellfish nage, Rock Samphire (gf)

EC\$ 120 / US\$ 43

RECOMMENDED WINE: - Chenin Blanc, Cape Heights, Western Cape, South Africa, 2018 EC\$30 (125ml)

Porcini rubbed Entrecote, Dauphinoise. Garlic confit * (gf)

EC\$ 125/ US\$ 45

RECOMMENDED WINE: - Merlot, Shannon Vineyards, Elgin Valley, 2010 EC\$50* (125ml)

Open Ravioli ratatouille, Parmesan Shavings & Herb Oil 

EC\$ 80 / US\$ 30


RECOMMENDED WINE: - Maur & Maur, Saint-Maur, Cotes de Provence, 2020 EC\$30 (125ml)

Rock Salt Baked Pumpkin, Celery Root. Seeds & Nuts (vegan)

EC\$ 75 / US\$ 28

RECOMMENDED WINE: - RECOMMENDED WINE: -Zind Humbrecht "z", 2012 EC\$50* (125ml)

Caramelized Cauliflower Steak, Smoked Puree. Piccalilli (Vegan)

 (GF) Denote indicates dishes suitable as vegetarian options and gluten free. All prices are subject To 10% VAT & 10% service charge


Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte – please note that items marked with a * have a us\$15 supplement and with two **, a US\$50. supplement.

An **optional** us\$1per cover will be added to The Oliver Gobat Sports Foundation -**T O G S**

"Everything we do is made by humans, if we err, tell us and we will make it right"

EC\$ 85 / US\$ 32

RECOMMENDED WINE: Cup Cake Pinot Noir 2018 EC\$32* (125ml)

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Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte – please note that items marked with a * have a us\$15 supplement and with two **, a US\$50. supplement.

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