

Lunch & Pool

TO START

Seafood Chowder. Parmesan Sour Dough
EC\$ 55 / US\$ 21
Cured Mahi-Mahi Tostadas, Sweet Potato. Pumpkin
Ketchup
EC \$45 / US\$ 17

Dressed Spider Crab, Shrimp Toast. Green Apple
EC \$65 / US\$ 25

Fish Kitchen Ceviche. Lime & Cilantro.
EC \$45 / US\$ 17

Spring Organics, Pickled Vegetables. Ital Crisps
EC \$40 / US\$ 15

Compressed Water Melon, Jalapeño. Feta
EC 35 / US\$ 13

PURE DECADENCE

Chocolate Marquise, Sea Salt Caramel
EC \$35 / US\$ 13

Banana Beignet, Coconut Ice Cream
EC \$35 / US\$ 13

Artisanal Gelato
EC \$35 / US\$ 13

Sticky Toffee Pudding, Vanilla Anglaise
EC \$35 / US\$ 13

French Farm House Cheese, Olives & Nuts.
Red Onion Jam
Date & Walnut Toast
EC \$55 / US\$ 21

THE CLIFF AT CAP

MAIN COURSE

Crispy Fish Sliders. Cucumber Relish.
Sweet Potato Fries.
EC \$65 / US\$ 25

Seared Yellow Fin Tuna, Fennel & Herb Salad. Toasted Sesame
EC \$75 / US\$ 28

Gros Islet Spiny Lobster, Macaroni & Cheese
market price*

Herb Crusted Dorado, Cherry Tomato Confit
EC \$85 / US\$ 32

Curried Chana Roti, Tamarind. Cucumber Chutney
EC \$55 / US\$ 21

Fresh Shrimp Rice Rolls, Chili, Ginger & Spring Onions.
EC \$75 / US\$ 28

Seafood Linguini. Aged Grana Padano Cream
EC \$95 / US\$ 36*

Mini Wagyu Burgers. Smoked Cheddar. Bacon Jam
French Fries
EC \$75 / US\$ 28

'When The Boat Comes In'
market price

Grilled Lion Fish Snapper, Caesar Style Salad. Marinated Anchovies
EC \$85 / US\$ 32

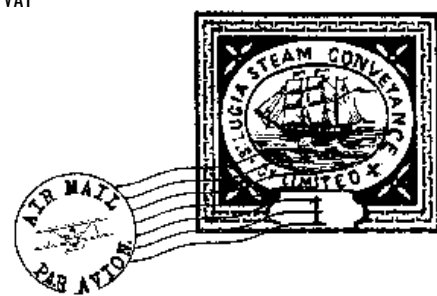
10.19.2022



#cliffatcap

For guests on a meal plan please note that items marked with a * hold a supplement charge of US\$25, for guest on the all-inclusive package

Please note that all prices are subject to 10% service charge and 10% VAT



All prices are subject to 10% VAT & 10% service charge (V) - Vegetarian
Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte