driftwood
RESTAURANT & BAR

dinner

Crafted By Head Chef
Wayne Maynard

Service Hours
6:00 pm - 9:30 pm

starters

Soup of the Day | 28

Caramelized Smoked Pork Belly | 35
Sweet potato pudding, squash purée, and granny smith apple chutney.

Roasted Duo of Beets | 30 (V)
Coconut-crusted goat's cheese, roasted bell peppers, cucumbers, crispy mixed leaves, and mango dressing.

Char-Grilled Octopus | 40
Sun-blistered dragon fruit, tomatoes, squid ink, lentil purée, and lime aioli.

Warm Goats' Cheese & Roasted Garlic Salad | 28
Organic leaves, cassava crumbed goats' cheese, roasted garlic, kalamata olive, cherry tomatoes, and honey mustard vinaigrette. (V)

Stir-Fried Steak Tips | 38
Striploin, onion and tomato, sweet and sour glaze, roasted potatoes, avocado, and coriander dressing.

Duck Salad | 35
Plum reduction, orange segments, mixed greens, bean sprouts, and lemongrass oil.

mains

Smoked Duck Breast | 70
Beetroot purée, natural jus, pickled cherries, and potato croquette.

Moroccan-Spiced Lamb Shank | 70
Sweet potato purée, glazed carrots, and red wine reduction.

Herb-Crusted Salmon | 75
Spring vegetables, roasted new potatoes, and basil cream.

8 oz Sirloin Steak | 85
Pommes dauphine, sautéed mushrooms, pink peppercorn sauce, and roasted vegetables.

Pan-Seared Stuffed Chicken Breast | 65
Stuffed with mozzarella and fresh herbs, fondant potatoes, and thyme jus.

Grilled Vegetable Napoleon | 40 (V)
Homemade tomato sauce and sweet potato crisp.

Green Thai Curry | 45 (V)
Market fresh vegetables simmered in homemade red curry and coconut milk served with basmati rice.

sides

Garden Salad | 10
Caesar Salad | 15
Steak Cut Fries | 10
Truffle Fries | 16
Brown Rice | 15
Basmati Rice | 12
Mashed Potatoes | 12
Steamed Vegetables | 12

Fresh Flavours & Meaningful Moments...

All prices are listed in BBD and are inclusive of VAT. A 10% service charge and 2.5% levy will be added to your final bill.
For groups of 8 or more, a 12.5% service charge will apply.

Plant Based · Gluten Free · (V) Vegetarian

Common allergens are present in our kitchen. Please make your server aware of any allergies.

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Roasted Vegetables Salad | 28 (V)
Mediterranean quinoa, avocado fan, tomato salsa, and red wine vinaigrette.

South Coast Lobster Salad | 40
Marinated vegetables, seaweed salad, tomato coulis, and crispy breadfruit chips.

Pulled Pork and Sweet Potato Croquettes | 38
Miso dressing, pickled vegetables, and scotch bonnet dressing.

Roasted Beet Cappuccio | 30 (V)
Whipped goat cheese, roasted bell peppers, cucumbers, and crispy mix leaves in a mango dressing.

Stir-Fried Steak Tips | 38
Striploin, onion, tomatoes, sweet and sour glaze, and roasted potatoes.

Crab Crepe- Aux Gratin | 40
Lemon and dill beurre blanc.

mains

Honey Glazed Duck Breast | 70
Smoked carrot purée, citrus segments, dauphinoise potatoes, and berry reduction.

Herb Crusted Lamb Rack | 85
Roasted potatoes, sun blister tomatoes, spicy pumpkin gel, grilled vegetables, and rosemary sauce.

Blackened or Grilled Catch Of the Day | 65
Chive mash, creole reduction, pickled cucumber, and avocado cream.

Medley of Chickpea and Lentil | 45 (V)
Simmered in madras curry, basmati rice, zucchini frites, mango chutney, and naan bread.

8 oz Sirloin Steak | 85
Pommes dauphine, sautéed mushrooms, pink peppercorn sauce, and roasted vegetables.

Pan-Seared Stuffed Chicken Breast | 65
Stuffed with mozzarella and fresh herbs, fondant potatoes, and thyme jus.

Shrimp and Scallop Risotto | 75
Creamy coconut risotto rice, broccoli florets, parmesan crisps, and shaved coconut.

sides

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