

THE FARM RESTAURANT

STARTERS

THE FARM TOMATO SOUP onion, celery, basil, salt, grilled cheese, olive oil. /18

BUTTER SQUASH SOUP onion, garlic, celery, salt, pepper, cream. /18

SEAFOOD BISQUE mixed seafood, onion, tomato, celery. /19

BEETROOT SALAD ricotta cheese, almond, pepper, Italian dressing. /18

MIX FOOD SALAD farm greens, cucumber, carrot, tomato, seasonal fruits, vinaigrette. /22

CAPRESE SALAD mozzarella, tomato, balsamic, farm greens. /22

SUCHI COMBO (veg or nonveg). /22/25

SHRIMP CROSTINI dill cream cheese, sweet chili. /23

CEVICHE local catch, shallot, tomato, season pepper, LTD. /23

CHEESE PLATTER cheese selection, HM jam, baguette. /23

BEEF CARPACCIO cured beef, mustard, vinaigrette, farm green, ricotta cheese. /25

GRAIN & GAINS

PESTO E STRACCIATELLA spaghetti, basil, cashew, olive oil. /28

RAVIOLI spinach & ricotta, garlic pumpkin sauce. /28

FETTUCCHINE ALLE VONGOLE clams, white wine, parsley, chili, butter. /30

RISOTTO ALLA CREMA DI BROCCOLI shallot, sweet peppers, almond. /28

MUSHROOM RISOTTO cremini, portobello, shitake, parmesan, truffle. /30

BLUE CURACAO RISOTTO shallot, sweet peppers, parmesan pop, ricotta cheese. /32

Pricing in USD and subject to an 18% gratuity charge

DINNER MENU

PLATED PERFECTIONS

GOLDEN BREAST chicken breast, mash potato, fried okra, broccoli, mushroom, chicken jue. /30

LA ESCALOPE pea pure, chard orange, pickle onion, lemon Beurre Blanc. /34

FROM THE SEA snapper, cauliflower puree, tempered callaloo, potato fondue, citrus velouté sauce. /37

SURF BLEND (seasonal) shrimp, calamari, octopus, clams, mussels, mignonette, lemon cream. /39

LOBSTER TAIL creamy cous cous, asparagus, Beurre Blanc. /45

CHEF'S CUT beef steak, potato pave, chard onion, seasonal veg, peas, tempura callaloo, beef jue. /45

THE RIB CUT braised rib, crispy polenta, buttered veggies, crispy shallots, braised jue. /48

THE LAMB CUT mashed potato, chard onion, glazed carrot, tempura farm greens, tzatziki. /48

LA DOLCE VITA

ICE CREAM /7

APPLE PIE /10

CHEESECAKE /12

CRÈME BRÛLÉE /15

BERRY PANNA COTTA /15

LE
SOLEIL

D'OR



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