

CHEF'S TABLE

Meet Chef John Khallendah, a culinary artist with a passion for flavor and innovation. With years of experience in a renowned kitchen, Chef John Khallendah blends classic techniques with modern flair, creating dishes that delight the senses. Committed to sustainability and using fresh, local ingredients, each plate is a masterpiece crafted to inspire and indulge, inviting you on a unique gastronomic journey.



SMALL PLATES

OCTOPUS 'A LA PLANCHA' | 22
potato, garlic aioli, kalamata olives, fresh herbs

SEARED AHI TUNA | 24
sriracha aioli, sesame seed, rocket,
lime vinaigrette, cilantro

BLUE WATER LOBSTER CAKE | 28
pickled shallot, dill yogurt sauce **G SF**

CONCH FRITTERS | 12
red pepper remoulade **D G SF**

PASTA & SOUP

HOMEMADE TAGLIOLINI PASTA | 28
mussels, shrimp, tomato, arugula,
tarragon, garlic, evo **G SF**

CREAM OF ASPARAGUS SOUP | 14
coconut milk, croutons, asparagus,
infused chili oil **V**

AURORA FARMHOUSE SALADS

AVOCADO, GRAPEFRUIT & | 18
FENNEL SALAD
feta, pine nuts, mint, orange vinaigrette **D TN**

CAESAR SALAD | 16
kale, romaine, parmesan cheese,
croutons, anchovies **D G**

add salmon | 14
add jerk chicken breast | 12
add seared yellow fin tuna | 14

HEIRLOOM TOMATO & | 16
CUCUMBER
bocconcini, red onion, apple, mint,
basil, honey mustard vinaigrette **D**

GRILLED SALMON SALAD | 18
hydroponic leaf, grilled salmon,
cherry tomatoes, avocado,
creamy cilantro lime **D**

MAIN COURSE

FISH

WHOLE LOBSTER | 48 (LBS)
PARMIGIANA
fresh tomato sauce, parmesan &
gruyere cheese **G SF**

HAND PICKED | 48 (LBS)
GRILLED CRAYFISH
basil garlic butter, lime **SF**

RENDEZVOUS BAY | 38
SEAFOOD CURRY

lobster, snapper, mussel, cherry tomato,
asparagus, lime leaf **SF**

LINE CAUGHT | 34
SNAPPER FILLET
mashed potatoes, creamy creole sauce, herbs **D**

MEAT

USDA PRIME FILET MIGNON | 58
broccolini, carrot, bone marrow &
pea, red wine sauce

SLOW ROASTED DUCK LEG | 34
fondant potatoes, spinach, fresh herbs,
red wine sauce **D**

SEARED AIRLINE CHICKEN BREAST | 34
zucchini kale puree, crispy cauliflower, capers sauce **D**

VEGAN

ROASTED VEGETABLES POT | 32
mushroom, tomato, cauliflower, kale,
onion, peppers, couscous **V**

ROASTED ZUCCHINI, | 32
**SHIITAKE MUSHROOM,
ALMONDS & CURRY**
coconut curry rice **V TN**

FAMILY SIDES

RISOTTO CAKE | 12
parmesan **D**

GARLIC MASHED POTATO | 12
roasted garlic **D**

ROASTED VEGETABLES | 12
gremolata **V**

COCONUT CURRY RICE | 10
V

TRUFFLE FRENCH FRIES | 14
parmesan

MESCLUN SALAD | 12
truffle vinaigrette **V**

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan **VG** vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions. All prices are in USD. An 18% service charge will be added to your bill.