



IN ROOM DINING

ALL DAY SELECTIONS | SERVED FROM NOON - 9:30 PM

SMALL PLATES

OCTOPUS 'A LA PLANCHA' potato, garlic aioli, kalamata olives, fresh herbs	22
BLUE WATER LOBSTER CAKE SF G pickled shallot, dill yogurt sauce	28
SEARED BLUEFIN TUNA sriracha aioli, sesame seed, rocket, lime vinaigrette, cilantro	24
CONCH FRITTERS D G SF red pepper remoulade	12

PASTA & SOUP

HOMEMADE TALIOLNI PASTA G SF mussel, shrimp, tomato, arugula, tarragon, garlic, evo	28
CREAM OF ASPARAGUS SOUP V coconut milk, croutons, asparagus, infused chili oil	14

SALADS

AVOCADO, GRAPEFRUIT & FENNEL SALAD D TN feta, pine nuts, mint, orange vinaigrette	18
HEIRLOOM TOMATO & CUCUMBER SALAD D bocconcini, red onion, apple, mint, basil, honey mustard vinaigrette	16
CAESAR SALAD D G kale, romaine, parmesan cheese, croutons, anchovies	16
add salmon	14
add jerk chicken breast	12
add seared yellow fin tuna	14
GRILLED SALMON SALAD D hydroponic leaf, grilled salmon, cherry tomatoes, avocado, creamy cilantro lime dressing	24

SANDWICHES & ANGUILLIAN FLATBREAD PIZZAS

CLASSIC CLUB D G bacon, turkey, cheddar, mayonnaise on a house-made brioche bun, with French fries	20
BLACK TRUFFLE BURGER D G beef patty, cheddar, tomato, lettuce, pickled red onion on a house-made brioche bun, with French fries	20
MARGHERITA PIZZA D G tomato, mozzarella and basil	18
SHRIMP PIZZA D G SF tomato, mozzarella, shrimp, chorizo	20

MAIN COURSE

RENDEZVOUS BAY SEAFOOD CURRY SF basil garlic butter, lime	38
LINE CAUGHT SNAPPER FILLET D mashed potatoes, creamy creole sauce, herbs	34
USDA PRIME FILET MIGNON broccolini, carrot, bone marrow & peas, red wine sauce	58
SEARED AIRLINE CHICKEN BREAST D zucchini kale puree, crispy cauliflower, capers sauce	34
ROASTED ZUCCHINI, SHIITAKE MUSHROOM, ALMONDS & CURRY coconut curry rice	32

SIDES

RISOTTO CAKE D parmesan	12
GARLIC MASHED POTATO D roasted garlic	12
ROASTED VEGETABLES gremolata	12
COCONUT CURRY RICE	10
TRUFFLE FRENCH FRIES	14
MESCLUN SALAD truffle vinaigrette	12

DESSERTS

OUR CREME BRULEE "AURORA'S SIGNATURE DESSERT" D G vanilla crème brûlée, chocolate sea salt flakes, vanilla ice cream, sable breton, vanilla milk foam	14
CHOCOLATE CHEESECAKE D TN G baked chocolate fresh cream cheesecake, graham cracker, peanuts, ice cream	12
BERRIES CRUMBLE D TN G mixed berries and hazelnut crumble, ice cream or sorbet of your choice	12
MANGO TIRAMISU D TN G fresh mango chunks, tiramisu mascarpone cream, passion fruit soaked pavesini, fresh mango puree	14
ICE CREAM D per scoop vanilla, chocolate, salted caramel	4
SORBETS V per scoop strawberry, mango, lemon	4

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

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All pricing is in USD. Exclusive of 18% service charge. Please advise of any food allergies or dietary restrictions.