

L'AZURE

DINNER MENU



SOUPS

Soup Du Jour 28

Created fresh daily by our Executive Chef



APPETIZERS

'Bajan' (Barbadian) Gumbo 34

Baby shrimp, hot smoked flying fish, mahi-mahi, pumpkin, okra, sweet potato, sweet pepper
A local delight not to be missed!

Blackened Flying Fish Salad 44

Blackened Barbados Flying Fish (yes, they do fly) served with red onions, fried capers, red oak leaves, mango aioli and a honey mustard dressing

Classic Caesar Salad 36

Crispy romaine lettuce lightly coated in a creamy dressing, topped with soft-cooked eggs, crispy bacon, crunchy croutons and dressed in parmesan cheese

Blue Swimmer Crab Cake 42

Local mixed leaves, cucumber relish and chili with roasted red pepper mayonnaise

Wild Arugula 42

Grilled asparagus, toasted almonds, goat cheese
Mango vinaigrette

Crane Summer Salad 36

Handpicked local mixed greens, lemon pepper avocado, mango chow, sweet peppers, sliced cucumbers, fried onions, honey scotch bonnet vinaigrette, it's always summer here!

Ahi Tuna Tartar 55

Avocado mousse, papaya salsa, marinated cucumber and tamarind coulis

Lobster Tail Salad 62

Mango salsa, sweet peppers, marinated sweet potato, scallions, Lemon chadon beni dressing

Steamed Black Shell Mussels 44

Gremolato, Pinot Grigio broth, island crouton



ENTRÉES

FROM OUR COASTAL WATERS

Featured Catch of the Night 72

From our waters to your plate each night, with your choice of two sides, lemon beurre blanc

Cajun Salmon 80

Spiced, blackened and served with your choice of two sides

Oven Roasted Barracuda 72

Plantain provision hash, marinated sweet peppers, lemon ginger and coconut beurre blanc, roasted okra, mojo salsa

Pan Seared 'Bajan' Flying Fish 64

Stuffed with Mahi Mahi mousse, leek mash, grilled asparagus and white wine butter sauce

Seafood Bouillabaisse 96

It's all in there, lobster, scallops, shrimp, clams, mussels, snapper, cherry tomatoes, new potatoes, in a saffron broth

West Indian Curry Tiger Prawns 80

Lemon scented rice, wilted spinach, papadums, madras curry sauce served with 'Bajan' Golden Apple Chutney



Extra Spicy



Gluten Free



BDS 16 Supplement Charge



BDS 26 Supplement Charge

Please consult a member of our service team if you have any special dietary requirements.

Prices inclusive of VAT, DTS and subject to a 10% service charge. Please note that bills will be presented in Barbados Dollars.

L'AZURE

FROM THE GARDEN

Vegetable Tandoori 64 🌶️ 🌱
Zucchini, okra, sweet peppers, mushrooms,
cumin scented basmati rice, naan bread,
papadums, Tandoori curry sauce

FROM THE VALLEY

Pan Roasted Beef Tenderloin
Surf N' Turf 132 ⭐
Smoked gouda and ground provision gratin,
mushroom stuffed tomato, spiny lobster
béarnaise, malbec jus

New Zealand Rack of Lamb 95 🌱
Served on a garlic mash, grilled asparagus,
balsamic merlot jus

Grilled 8 oz. Black Angus Beef Strip Loin 90
Truffle & parmesan steak frites,
cherry tomatoes, red wine jus

Pan Roasted Fillet Mignon
6 oz. **88** / 8 oz. **100** ⭐ / 10 oz. **110** ⭐
Red wine demi glace with your choice of any two
sides

Rubbed Pork Loin 78
Sweet potato sarladaise, plantain chutney,
greens beans, Jamaican jerk sauce

Herb Crusted Stuffed Chicken 72
Herb crusted chicken breast, stuffed with spinach
and roasted red bell peppers, caramelized onions,
broccoli florets, grilled sweet potatoes, tarragon
reduction

SIDES - 18

Deep Fried Onion Rings • Mushroom Stuffed Tomato • Rocket Salad • Asparagus •
Smoked Gouda Ground Provision Gratin • Grilled Sweet Potatoes • Red Quinoa
Homemade Mash Potatoes • Truffle and Parmesan Frites • Wilted Spinach •
Steamed Market Vegetables • French Fries • Baked Potato

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