

L'AZURE

DINNER MENU



SOUPS

Soup Du Jour 24

Created fresh daily by our Executive Chef



APPETIZERS

'Bajan' (Barbadian) Gumbo 29

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 37

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 28

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 36

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

Wild Arugula 37

Grilled asparagus, toasted almonds, goat cheese
Mango vinaigrette

Crane Summer Salad 31

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 50

Avocado mousse, papaya salsa, marinated cucumber and tamarind coulis

Lobster Tail Salad 57

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

Steamed Black Shell Mussels 35

Gremolata, Pinot Grigio broth, island crouton



ENTRÉES

FROM OUR COASTAL WATERS

Featured Catch of the Night 61

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

Cajun Salmon 71

Spiced, blackened and served with your choice of two sides

Oven Roasted Barracuda 63

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

Pan Seared 'Bajan' Flying Fish 57

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

Seafood Bouillabaisse 88

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

West Indian Curry Tiger Prawns 72

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 56

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 119

Smoked gouda and ground provision gratin, mushroom stuffed tomato, spiny lobster béarnaise, malbec jus

New Zealand Rack of Lamb 82

Served on a garlic mash, grilled asparagus, balsamic merlot jus

Grilled 8 oz. Black Angus Beef Strip Loin 78

Truffle & parmesan steak frites, cherry tomatoes, red wine jus

Pan Roasted Fillet Mignon

6 oz. 79 / 8 oz. 90  / 10 oz. 100 

Red wine demi glace with your choice of any two sides

Rubbed Pork Loin 67

Sweet potato sarladaise, plantain chutney, greens beans, Jamaican jerk sauce

Herb Crusted Stuffed Chicken 61

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

SIDES - 16

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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