

PIMMS

Soups

ANGUILLIAN LOBSTER BISQUE \$24
Drizzled with spiced cognac

SUNFLOWER ARTICHOKE VICHYSOISE \$18
Potato leek velouté with sunflower artichoke accented with a morel mushrooms essence

Salads

ORGANIC MESCLUN SALAD \$18
Salad with daily market vegetables and herbs served with a balsamic shallot dressing

PIMMS CAESAR SALAD \$18
Baby romaine lettuce, shaved Parmigiano-Reggiano, garlic croutons and chef's homemade dressing.
White Spanish anchovies on request.

ASPARAGUS TRIO \$26
Asparagus velouté, asparagus tartar and a steamed citrus asparagus hollandaise

HOMEMADE SMOKED SALMON AND SALMON GRAVLAX TARTAR \$26
Served with a savora and horseradish crème fraîche, Spanish caviar and chef's seasonings

SPINACH AND GOAT CHEESE SALAD \$21
Complemented with a pickled baby beetroot, grilled portobello mushrooms and a tarragon vinaigrette

AHI TUNA CARPACCIO \$28
Served with an avocado and conch ceviche and a jalapeño dressing

DUO OF LOBSTER SALAD \$36
Fresh lobster in a fine herb-lemon salad and lobster mini spring rolls served with a mango dressing

We recommend that you order dessert soufflés with your entrée to provide you with timely service.

We will accommodate all special dietary needs.

All prices are in US Dollars and are subject to 15% service charge.

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Pastas

DE CECCO PAPPARDELLE AND LOBSTER FRA DIAVOLO \$38

Spicy lobster pasta with oven roasted garlic vine tomato complemented with champagne butter sauce

RISOTTO AI CARCIOFI, PECORINO ROMANO \$28

Barigoule shaved artichoke risotto served with a salty Italian grated cheese

SPINACH AND RICOTTA CHEESE RAVIOLI \$26

Served with a white truffle cream sauce

Entrées

MAGRET OF DUCK A L'ORANGE \$43

Duck leg confit served with braised endive and creamy mashed potatoes

CRISPY LAMB WELLINGTON \$47

Grilled filet of lamb, slow cooked lamb shoulder and chanterelle mushrooms wrapped in phyllo pastry served with cannellini beans, tomato confit and harissa lamb jus

GINGERBREAD CRUSTED MILK FED VEAL CHOP \$46

Served with a sweet and sour veal jus and root vegetables casserole

FREE RANGE ROASTED CHICKEN BREAST \$36

Served with wild mushrooms, herb barley risotto and poultry cider sauce

BLACK ANGUS BEEF TENDERLOIN \$48

Served with olive oil crushed fingerling potatoes, asparagus and Chianti wine sauce

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Seafood

WASABI CRUSTED AHI TUNA STEAK \$42

Served with ginger glazed seasonal mixed vegetables

MARINATED CREOLE GRILLED SWORDFISH \$38

Served with pan fried black rice, confit of summer vegetables, sundried tomatoes and purple basil pesto

SEARED FILET OF SNAPPER \$40

Presented with Caribbean conch and vegetable ravioli, candied fennel, parsley and pernod scented sauce

CHILEAN SEA BASS \$48

Prepared with bacalao stuffed piquillo pepper, spinach mousseline and a saffron reduction

PAN ROASTED ISLAND LOBSTER \$49/LB.

Complemented with crispy basmati rice and Chardonnay ginger velouté

GRILLED ANGUILLIAN CRAYFISH \$47

Drizzled with lemon-parsley butter sauce

Johnny Clero

EXECUTIVE CHEF

Cap Juluca honors a tradition of world-renowned culinary talent with Johnny Clero as Executive Chef. Clero began his career in his home country of France, where he earned his chef diploma with honors. He then went to work in London at The Connaught Hotel under Michel Bourdin. He was also a key member of the culinary teams at the world-renowned Savoy Hotel & Claridge's. In 2000, Clero returned to France to star at one of Paris' very few Two-Michelin-Star Restaurants. After years of honing his crafts, Chef Clero now brings his creativity, talent and insight to Cap Juluca's visitors and guests.