














STONE

SMALL PLATES

LOBSTER BISQUE 	25
local lobster, coconut, tomato, celery, bell peppers and fresh coriander	
CRISPY GOAT CHEESE  	23
orange honey, arugula, black truffle oil, nuts	
VEGETABLE DIM SUM 	19
home made with local vegetables, teriyaki sauce	
FRESH TUNA TATAKI	25
crispy shallots, yuzu, chives, radish and soya sauce	
CURRIED MUSSELS 	19
fresh turmeric, shallot, garlic, white wine and herbs roasted tomato	
BEEF CARPACCIO	23
tenderloin, shaved parmigiano - reggiano, capers, shallots with truffle aioli and arugula	

SALADS

CRAB CITRUS SALAD 	25
local crab salad with orange zest, season peppers, cucumber, tomato and lemon vinaigrette	
SHRIMP THAI SALAD  	23
grilled shrimp, cabbage, carrot, mango, peppers, mint, coriander, tossed in crunchy peanut dressing	
FARMERS SALAD  	22
fresh local lettuce, roasted butternut squash, spiced walnut, berries with caribbean micro greens	
GREEK SALAD 	19
tomato, cucumber, bell peppers, romaine lettuce, red onion, kalamata olives & feta cheese	



CONTAINS NUTS  VEGETARIAN





CONTAINS SHELLFISH



15% service charge and 2% reef recovery fee will be added for your convenience. ALL PRICES IN USD\$.
Please inform us of any allergy or special dietary requirements that we should be aware of when placing your order






STONE FROM THE SEA

WASABI LOBSTER 	55
wasabi tempura battered lobster, sautéed vegetables, with ginger, soya, rice noodles salad	
FISHERMAN'S STEW 	49
lobster, local fish, calamari, mussels, vegetables with crispy noodles	
LOCAL GRILLED RED SNAPPER	42
cauliflower rice, vegetable slaw with roasted pineapple and mango tomato salsa	
MISO BLACK COD	56
marinated cod with miso soy glaze, stuffed cabbage with citrus infused quinoa and sautéed bok choy	

FROM THE LAND

SURF & TURF 	65
filet mignon 8 oz, grilled caribbean lobster tail, garlic mash potato, grilled asparagus, red wine sauce	
CHATEAUBRIAND (FOR TWO)	89
herbed potato gratin, herbed butter, jumbo asparagus, peppercorn sauce	
RIBEYE STEAK 12 oz	55
chef's medley of vegetables, baby turnips, caramelized carrots, parsnips and potato with beef reduction	
NEW ZEALAND LAMB CHOPS 	39
Incrusted lamb chops in pistachio & mustard served with roasted rosemary potato, spinach, mushroom crepe, and mint jus	
SPICED CITRUS DUCK	39
sliced breast, local lettuce, cucumber, julienned carrots, duck confit dumplings, pea shoots, hoisin	

VEGETARIAN

BUTTERNUT RISOTTO  	30
butternut squash, fresh mint, edamame, toasted pine nuts, crispy shallot	
VEGETABLE WOK 	32
asian noodles with julienned carrots, peppers, cabbage, ginger, coriander and toasted sesame	



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