



## Chef Suresh's Recipe

### **Argentinean Beef “Chimichurri” 49**

9 oz of this Super Argentinean beef tenderloin simply grilled to your taste and sprinkled with coarse salt from South Caicos. Married with 5 spices oven roasted smoked skin potatoes and Chimichurri sauce. fresh tender herb butter farm vegetables

### **Grilled Duck Breast A L’ Orange 42**

French Bordeaux Moulard Duck Magret slowly toasted until pink. The slices are lay down on a bed of sweet potato puree with dry cranberry, an arrow of Fresh Farm Spanish Olive oil folded vegetables and a bitter orange & veal sauce with raspberry vinegar

### **Sundried Sicilian Soft Polenta 28**

Slow cook soft corn polenta with grana padano cheese, sundried Tomatoes and black olives.

Topped with green asparagus, artichokes, cherry tomatoes, button mushrooms, peas, bok choy, Haricot vert, spring carrots and squash; the dishes is drizzled with herb oil and Parmesan cheese.

A rich tomato & rosemary sauce is enhancing this vegetarian puzzle

## Ruth's Special Cocktails

### **Ginger Mojito 14**

Ginger mojito is a very refreshing drink for hot summer day. It's made from Light rum, mint leaf, brown sugar, ginger syrup and fresh lime wedges.

A 10% Service Charge and 12% Government Tax will be added



## Wine advice for Chef Suresh's Recipe

### **Jordan 159**

The 2013 Jordan Chardonnay is a versatile food pairing wine at the dinner table. Its lively fruit, vivid backbone of acidity and subtle oak nuances make it sing with grilled chicken, fish, Curry or light citrus salads

### **Chateau Montelena 150**

Chateau Montelena Cabernet Sauvignon has an enticing deep garnet red color in the glass. On the nose there are complex notes of blackberry tart, clove, cinnamon, and cocoa, along with dried black currants

### **Meiomi Pinot Noir 111**

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate.

## Digestive Recommendation

### **Remy Martin V.S.O. P 16**

The color of Remy martin V.S.O.P cognac is golden pale, on the nose: Vanilla, roses - some soft fruits and an idea of almond.

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