

# DUNE

## DINNER MENU

### APPETIZER

BLACK PLATE (2 PERSON MINIMUM) \$38 PER PERSON  
(CHICKEN SAMOSA, CRAB SPRING ROLL, SHRIMP SATAY, LOBSTER DAIKON, TUNA IN RICE PAPER)

SHRIMP COCKTAIL \$20

BAHAMIAN CONCH SALAD \$17

RIBBONS OF TUNA, CRUSHED AVOCADO, SPICY RADISH, GINGER MARINADE \$27

CHICKEN SAMOSA, CILANTRO AND YOGURT SAUCE \$19

CRISPY SALT & PEPPER CALAMARI, SRIRACHA-CITRUS EMULSION \$23

HEIRLOOM TOMATO SALAD WITH FRESH BURRATINA CHEESE, BALSAMIC AND OLIVE OIL DRESSING AND FRESH BASIL \$23

SALT AND PEPPER GULF SHRIMP WITH FERMENTED BLACK BEAN SAUCE \$26

STEAM MUSSELS WITH LEMONGRASS, BASIL, CHILI AND COCONUT JUICE \$26

### SOUP AND SALAD

LOCAL PUMPKIN SOUP WITH GINGER AND BASIL \$16

CHICKEN, COCONUT-MILK SOUP, GALANGAL AND SHIITAKES \$19

GOAT CHEESE FONDUE, FRISÉE, CRYSTALLIZED PECANS, RED PEAR VINAIGRETTE \$19

ARUGULA AND BOSTON LETTUCE SALAD, WITH FINE HERBS AND MUSTARD VINAIGRETTE \$18

PEEKYTOE CRAB SALAD WITH ENDIVES, LOCAL AVOCADO AND SOY-GINGER DRESSING \$25

ROASTED BABY BEETS WITH YOGURT, CHILIES, HAZELNUTS AND FRESH HERBS \$18

STEAMED SHRIMP SALAD, AVOCADO, TOMATO AND CHAMPAGNE VINAIGRETTE \$26

WARM ASPARAGUS SALAD ON GREENS, AVOCADO, MUSHROOM AND DUNE VINAIGRETTE \$22

Please refrain from smoking and the use of cellular phones within the restaurant.  
A 15% gratuity is automatically added to all food and beverage checks.  
Menu is subject to change.



## PIZZA

TOMATO MOZZARELLA AND BASIL \$19

BLACK TRUFFLE WITH FONTINA CHEESE \$21

## FISH

ROASTED GROUPER WITH AROMATES VEGETABLES, HERB MASH \$49

LOCAL LOBSTER, LIGHT CURRY SAUCE, FRIED PLANTAINS AND BOK CHOY \$62

SLOWLY COOKED SNAPPER FILET, SAUTÉED BABY SPINACH, GARLIC-LEMON BROTH \$42

MAHI MAHI CRUSTED WITH NUTS AND SEEDS, SWEET AND SOUR JUS \$46

SLOW BAKED SALMON WITH TRUFFLE MASHED POTATOES AND TRUFFLE VINAIGRETTE 48

## MEAT

PARMESAN CRUSTED ORGANIC CHICKEN, ARTICHOKE AND BASIL BUTTER \$39

SEARED LAMB CHOPS, MUSHROOM BOLOGNESE, SAUTÉED SWISS CHARD AND PECORINO \$62

SIRLOIN OF BEEF, GINGERED MUSHROOM AND SOY CARAMEL EMULSION \$57

ROASTED ORGANIC PORK CHOP WITH SMOKED CHILI GLAZE AND BROCCOLI RABE \$46

VEAL CHOP, SPIKED WITH SAGE, PAPAYA MUSTARD, MADEIRA JUS \$58

ROASTED PEKING DUCK, WITH SHALLOT CONFIT, ASPARAGUS, SHIITAKE AND LILLY BULB STIR FRY \$50

## SIMPLE PREPARED FISH AND MEAT

WHOLE ROASTED SNAPPER SMALL \$46, LARGE \$65

GROUPER FILET \$46, SALMON FILET \$46, LOBSTER TAIL \$59,

PORK CHOP \$46, VEAL CHOP \$55, SIRLOIN OF BEEF \$54, LAMB CHOPS \$58

## SIDES \$10

ROASTED GARLIC POTATO PUREE, SWEET RICE IN BANANA LEAF, FRIED SHISHITO PEPPERS,  
ASPARAGUS WITH LOTUS ROOT AND SHIITAKE MUSHROOM STIR FRY, FRENCH GREEN BEANS, HOME MADE  
FRENCH FRIES

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## KID'S DINNER MENU

### ENTRÉES

FISH FINGERS \$14.00

CHICKEN FINGERS \$12.00

GRILLED CHEESE \$10.00

CHEESEBURGER \$12.00

HOT DOGS \$12.00

*ACCOMPANIED WITH FRENCH FRIES AND FRESH FRUIT*

SPAGHETTI AND MEAT SAUCE \$16.00

GRILLED CHICKEN BREAST \$18.00  
*WITH POTATOES AND VEGETABLES*

PENNE PASTA \$14.00  
*WITH TOMATO SAUCE*

### DESSERTS

COOKIES & MILK \$8.00

TROPICAL SORBET ASSORTMENT \$10.00

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