

THE JUMBY BAY VERANDA

DINNER



APPETIZER

BAKED BEETROOT

Baby Spinach, Red Wine Caramelized Pecan Nuts
Passion Fruit & Horseradish Dressing

SOFT SHELL CRAB SLIDER

Asian Slaw, Pickled Cucumber, Sweet Chili Mayonnaise

SESAME TUNA TATAKI

Wakame, Alfa Sprout, Spicy Mayo, Ponzu Dressing

BEEF CARPACCIO

Seared Angus Fillet, Arugula, Shaved Parmesan
Fried Capers, Sundried Tomato Spread
Spiced Red Wine Glaze, Lemon Wedges

SOUP & SALAD

GENEVA CARROTS VELOUTE THE WOODWARD GENEVA

Sweet Onions, Ricotta, Pistachio

ANDALUSIAN GAZPACHO

Chilled Tomato, Crouton, Jumby Farm Basil Granita

ISLAND SALAD

Mixed Green Leaves, Green Apple, Avocado, Pink Radish
Five Seeds, Apple Miso Dressing

PIZZETTA POMODORO Y BURRATA

Tomato Bread, Arugula, Kalamata Olive Crumb

SALADE NIÇOISE

Seared Tuna, Arugula, Soft Boiled Egg, Confit Cherry Tomato
Pee wee Potato, Grilled Artichoke, Pink Radish
Kalamata Olive & Green Bean Sauce Vierge

CLASSIC CAESAR

Romaine Lettuce, Bread Tuile, Bacon Bites
Grated Parmesan, Classic Dressing

STONED-BAKED PIZZA

PEPPERONI

Tomato Sauce, Mozzarella, Spicy Sausage

MARGHERITA

Tomato Sauce, Mozzarella, Fresh Jumby Farm Basil

AI FUNGHI

Crema di Tartufo, Mozzarella, Egg, Arugula
Truffle Sour Cream, Shaved Parmesan

QUATTRO FORMAGGI

Tomato Sauce, Mozzarella, Emmental, Gorgonzola, Feta

GAMBERETTO

Tomato Sauce, Marinated Shrimp, Mozzarella, Sweet Drops, Arugula
Confit Artichoke, Kalamata Olive, Chili Flakes, Lemon Wedges

ANTIGUAN

Tomato Sauce, Mozzarella, Burnt Pineapple
Honey Ham, Local Hot Sauce

PASTA, RISOTTO & GNOCCHI

SAFFRON GNOCCHI

Fava Beans, Garden Mint, Shaved Parmesan

RISOTTO AL POMODORO

Roasted Tomato Sauce, Carnaroli Rice, Jumby Farm Basil

SPAGHETTI AGLIO E OLIO

Crispy Garlic, Chili Flakes, Chopped Parsley, Lemon, Arugula
ADD Tuna Tartare or Fresh Goat Cheese

RAVIOLI DI CERNIA

Local Mangrove Grouper, Sweet Drops, Kalamata Olives
Jumby Farm Tarragon, Lemon Butter Sauce

ENTRÉE

ALOO GOBI

Potato & Cauliflower Curry, Tomato & Ginger Masala Base
Green Peas, Cumin Rice, Black Pepper Papadum, Cilantro

‘CATCH OF THE DAY’

Caponata, Citrus Beurre Blanc,
Jumby Farm Spring Onion Tempura

POLLO ALLA MILANESE

Crumbed Chicken Breast, Roasted Tomato Sauce
Shaved Parmesan, Arugula & Cherry Tomato Salad

‘BCB’

Angus Beef Burger, Brioche Bun, Applewood Smoked Bacon
American Cheddar, Cornichon, Crispy Potato Skin
Butter Lettuce, ‘Secret Sauce’
Served with a Side of Fries or Mixed Leaves Salad

SIMPLY GRILLED

Prime cuts are lightly brushed with garlic and herb butter

PRIME CUTS

AHI-TUNA STEAK | SHRIMP

LAMB CUTLETS | ANGUS BEEF SIRLOIN
BROCCOLI STEAK

SIDES

MIX GREEN SALAD | GRILLED ASPARAGUS

CAPONATA | CUMIN RICE

SWEET POTATO FRIES | FRENCH FRIES | POTATO PUREE

SAUCES

COGNAC PEPPER SAUCE | RED WINE JUS

CITRUS BUTTER | SAUCE VIERGE

BASIL PESTO



LOCAL



VEGAN



VEGETARIAN



GLUTEN-FREE



DAIRY-FREE



SIGNATURE



WELLNESS

THE JUMBY BAY VERANDA



DESSERT

TROPICAL FRUIT PLATTER

Fresh Daily Selection

IRIE JUMBY BROWNIE

Dark Chocolate, Almond Butter, Peanut Butter Ice Cream

SPICED CARROT CAKE

Lime & Cardamom Frosting, Vanilla Bean Ice Cream

CONFIT CARIBBEAN BANANA MILLE-FEUILLE

Rum & Raisin Ice Cream, Spiced Icing Sugar

CLASSIC CRÈME BRÛLÉE

Tahitian Vanilla Bean, Cassonade Sugar

CHEESE PLATTER

Homemade Lavash Cracker, Mango Chutney,
Toasted Walnut, Dry Apricot

HOME MADE ICE CREAM & SORBET SUNDAE

Ice Cream: Vanilla | Chocolate | Salted Caramel |

Rum & Raisin | Peanut Butter

Sorbet: Guava | Coconut | Tropical

Topping: Chocolate Sauce | Berry Coulis | Caramel | Berries |

Sugar Crumble | Broken Cookies | Coconut Crisp | Sprinkles | Fresh Mint



LOCAL INGREDIENTS



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



SIGNATURE



WELLNESS