

THE JUMBY BAY VERANDA

LUNCH



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

GOURMET SANDWICHES

 IRIE WRAP

Vegan Kofta, Cabbage Slaw, Red Onion, Carrot, Hummus

 CARIBBEAN TACOS

Jerk Fish, Smashed Avocado, Corn Pico de Gallo
Grilled Wheat Tortilla, Chipotle Sour Cream

JUMBY CLUB

Toasted Whole Wheat Bread, Grilled Chicken, Fried Egg
Crispy Bacon, Cheddar Cheese, Tomato
Romaine Lettuce, Avocado Purée

 BCB

Angus Beef Burger, Brioche Bun
Applewood Smoked Bacon, American Cheddar, Cornichon
Crispy Potato Skin, Butter Lettuce, ‘Secret Sauce’

All Served with a Side of Fries or Mixed Leaves Salad

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 Olive
Jumby Farm Tarragon, Lemon Butter Sauce

MAIN COURSE

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

 CHAR-GRILLED CAJUN SHRIMP

Sweet Potato Fries, Garlic & Herb Butter
Grilled Asparagus, Lemon Wedges

POLLO ALLA MILANESE

Crumbed Chicken Breast, Shaved Parmesan
Arugula & Cherry Tomato Salad

 STEAK FRITES

Grilled Angus Sirloin, Burnt Capsicum Butter
Crispy Potato Skin, Trio Pepper Sauce



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