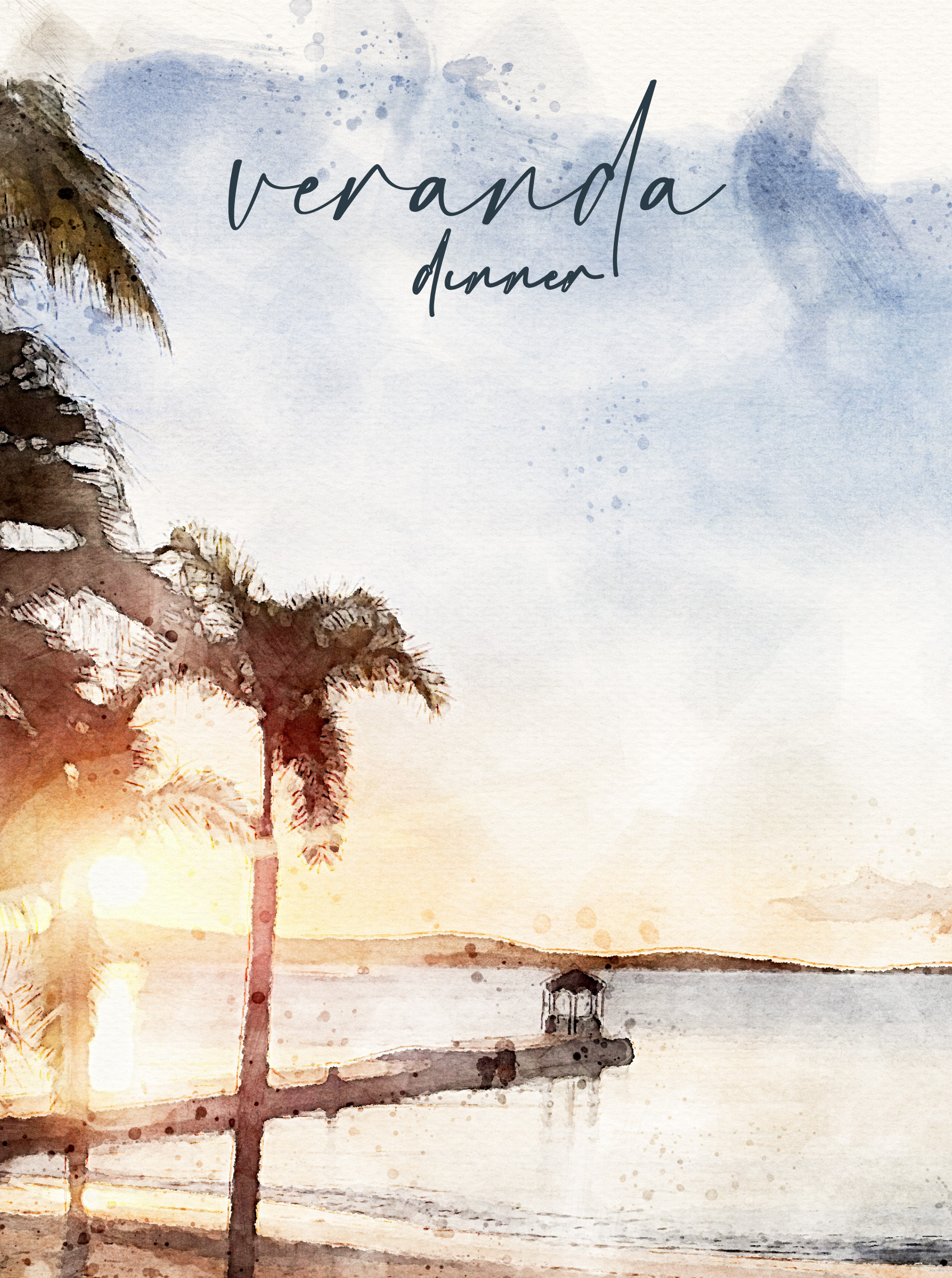


veranda
dinner



APPETIZER

Crunchy asparagus & cauliflower cheese

Aged Wisconsin Cheddar sauce, truffle oil

Roasted pumpkin risotto

Crumbled blue cheese, sage

Tian of crab & avocado

Chilled plum tomato soup, chive oil

Baked beetroot

Pickled Shimeji mushroom, celery, orange, aged balsamic

Smoked duck breast

Artisan leaves, grilled stone fruit, bread tuille, hazelnut, sherry reduction

Crudo

Local catch carpaccio, citrus medley radish capers chilly oil

Parma ham bruschetta

Burrata, artichoke, arugula, sundried tomato pesto

Seared diver scallops

Tomato-chili salsa, micro salad, guanciale

SPECIAL OF THE DAY

Please ask your server for our chef's daily specials

MAIN COURSE

Braised veal cheeks

24 hours slowly cooked, polenta, broccolini, baby carrots

Pan seared halibut

Saffron potato, minted peas & beans, shaved asparagus

Oven roasted grouper

Artichokes, olives, cherry tomato, zucchini puree, capers, chive oil

Mustard marinated pork loin

Caramelized endive, cauliflower silk, potato croquette, apple chutney

Char grilled Angus flank steak

Roasted cherry tomato, garlic potato puree arugula-pickled onion salad, green peppercorn sauce

Organic chicken breast

Braised fennel, butternut puree, roasted shallots

Oven Roasted Cauliflower

Hummus, smoked paprika, cashew nut

SIMPLY GRILLED

Atlantic salmon fillet | Barbudan spiny lobster

Gulf shrimp | Antiguan local catch

Organic chicken breast | Angus tenderloin steak

SIDE DISHES

Roasted brussel sprouts & pecans

Tomato & red onion & basil salad | Broccolini & almonds

Yucca fries | Truffle & parmesan fries

Potato puree | Aged cheddar macaroni gratin

SAUCES

Bearnaise | chimichurri | citrus beurre blanc | choron | green peppercorn

A selection of vegan dishes is available, do not hesitate to enquire with our team.

Allergen details available upon request.

We inform you that our dishes may contain traces of the following allergens: eggs, milk and milk by-products, cereal with gluten, mustard sulphites, nuts, sesame, peanuts, celery, fish, molluscs, shellfish, lupin, and soy. Therefore we cannot guarantee the absence of any cross contamination between products.

For special diets or food allergy requirements, please ensure to notify our team.

Do not hesitate to ask for our gluten-free pasta and gluten-free bread.



JUMBY BAY ISLAND

ANTIGUA - WEST INDIES

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