

VEGETARIAN MENU

APPETIZER

PARMESAN SOUFFLÉ 

Caramelized Onion, Tuile & Broth, Aceto Balsamico Di Modena 10 years

   TOSTADA 

*Poached Ackee, Courgette Damier, Burnt Avocado
Jalapeño, Jumby Garden Blossom*

  CORN & SAFFRON VELOUTÉ 

Zucchini Roulade, Wild Local Arugula & Walnut Pesto, Toasted Sumac

  RISOTTO COCO 

*Spiced Dasheen, Coconut Foam
Edamame, Caribbean Green Orange Reduction*

 GRILLED ARTICHOKE 

*Eggplant & Chickpea Purée
Black Garlic Gel, Chipotle Tomato Jus*



LOCAL INGREDIENT SIGNATURE DISH VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE WELLNESS

MAIN COURSE

PEAR & ROQUEFORT FEUILLETÉE 
Caramelized Onions, Puff Pastry, Delicate Salad
Caramelized Pecan, Balsamic Dressing

 **RISOTTO ALLA MILANESE** 
Carnaroli Rice, Saffron, Green Peas, Lemon Juice & Zest

 **TOMATO STEAK**   
Avocado Puree, Asparagus Tempura
Black Olive Dust, Spiced Tomato Salsa, Cashew Nut Crumble

CRISPY KALE   
Red Wine Confit Baby Carrot, Purple Potato Purée & Crisp,
Caper Berries Tempura, Vegan Jus

MUSHROOM & BLUE CHEESE 
Garlic Shimeji Mushroom & Green Peas, Boniato Sweet Potato Purée
Black Truffle & Blue Cheese Cream, Crispy Shallots

