

FOR THE TABLE

Pigeon Pea Guacamole

Warm tortilla, tomato choka 🌱🌱

APPETISERS

Local Yellowfin Tuna Ceviche*

Avocado purée, lime vinaigrette, cilantro oil, plantain crisps 🌱

Adobo Short Rib

Dark rum glaze, coco bread, banana and hot pepper ketchup, crispy onions

Island Style Fish and Tiger Prawn Chowder

Roasted corn, sherry peppers

Tajin Spiced Mushroom Tostadas

Pimento, coconut dukkah 🌱



🌱 Plant-based 🌿 Vegetarian 🌾 Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Jerk Chicken

Drunken onions, mac 'n' cheese croquettes

Blackened Caribbean Catch of the Day*

Mexican street corn 🌱

(Please see your server)

Crab Crusted USDA Dry-Aged Beef Tenderloin* (8oz)

Lime and creole butter

Add local spiny lobster tail* US\$15.00

Curry Goat

Aromatic curry sauce with coconut 🌱

Jerk Sweet Potato

Miso tofu, pumpkin seed pesto 🌱🌱

FOR THE TABLE

Rice and peas 🌱🌱

Caribbean slaw 🌱🌱

Broccolini with mojo sauce 🌱🌱

French fries with house jerk seasoning 🌱

Should you wish to order an additional dish, a supplemental charge of US\$12.00 will apply to appetisers,
US\$12.00 for entrées and US\$5.00 for desserts

DESSERTS

Karibe Sundae

Rice pudding gelato, espresso, caramelised Rice Krispies,
chocolate fudge sauce

Shaved Local Pineapple

Chilli, allspice syrup @🍷

Dark 'n' Stormy Sticky Ginger and Rum Toffee Pudding

Rum raisin gelato 🍷

Mango Key Lime Meringue Pie

Coconut gelato 🍷

Selection of Homemade Gelato

(Please see your server)