## 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)*