

LOVANGO

FOR THE TABLE

LOVANGO ARTISAN BREADS
fine herbs butter and rotating jam | 20

CHARCUTERIE & CHEESE
choice of 3/6

rotating chefs selection, lovango mustard, jam, accompaniments, benne seed crackers | 38/68

STARTERS

YELLOWTAIL JACK CRUDO
cucumber, tulsi basil, aji mango, popped sorghum, key lime sauce de poisson | 24

SEARED BUFFALO MILK PANEER
curry pineapple mustard, vanilla oil, pepita chivda, creamed honey, roti | 22

LOCAL YELLOWFIN TUNA TARTARE
avocado mousse, scallion, mint, passionfruit xo, fried garlic, rice cracklins' | 26

BRAISED CHESHIRE PORK BELLY
green papaya chutney, coconut corn beignet, hibiscus molasses | 22

CHARRED OCTOPUS
chickpea crouton, pumpkin, preserved blood orange, black urfa butter | 26

GREENS

COMPRESSED MELONS & HAM
sheep's milk cremeux, herb oil, pistachio crumble, chili vinegarette | 22

GOLDEN BEET TERRINE
almonds, basil, sumac, goat cheese mousse, arugula, burnt honey lime dressing | 22

LITTLE GEM LETTUCE
parmesan, boquerón, black pepper focaccia crumbs, caesar vinaigrette | 20

MAINS

BENNE SPICED LOCAL YELLOWFIN TUNA
ginger broccolini, lemongrass biriyani middlins', calamansi coconut broth | 54

SPINY LOBSTER SCHNITZEL
melted leeks, herb caraway spätzle, parsnip, preserved lemon, lobster mushroom au poivre | 68

40 DAY LOVANGO DRY AGED BUTCHERS CUT
cauliflower, camembert dauphine, carrot, sauce perigeux | mkt

BLUE CRAB GNUDI
smoked bacon, peas, spinach, fried garlic granella, lobster cream | 48

VEGETARIAN
let our culinary staff create just for you | 42

LOCAL TAMANA MISO GROUPER
christophine, pumpkin, conch peas, bay rum velouté | 56

JOYCE FARMS HERITAGE CHICKEN
confit cou cou, celeriac, sweet potato, cashew cracklin', bush tea jus | 48

SWEETS

YUZU WHITE CHOCOLATE PETITE GATEAU
yuzu citrus cheesecake mousse, graham cracker ganache, clementine | 18

CHOCOLATE AND CAJETA CRUNCH BAR
puffed rice, feuilletine, hazelnut, cocoa nibs, fig, cinnamon verum anglaise | 18

LOVANGO BANANA GENOISE
caramelized banana, white chocolate, golden milk, spiced caramel, toasted meringue | 18

TROPICAL LAYER CAKE
mango, passionfruit, vanilla oil, caramelized pineapple jus | 18

SORBET