

Chef's Taste of the Caribbean

LOVANGO ROTI, BREADS, SAVORY JOHNNY
CAKES WITH ACCOMPANIMENTS

ARTISAN GREENS, PEPITAS, SWEET PEPPERS, CUCUMBERS,
TOMATO, GOAT CHEESE, TURMERIC GINGER VINAIGRETTE

SHREDDED CABBAGE, ROMAINE, AVOCADO, CHARRED
CORN, MANGO, BENNE SEED, CRUNCHY CHICKPEAS,
CITRUS CREOLE DRESSING

PEEL AND EAT SHRIMP, PASSION FRUIT
HORSERADISH, SPICE PEPPER REMOULADE

MARINATED OCTOPUS AND CONCH,
CHRISTOPHINE, PEPPERS, TOMATO, OKRA SEED
OIL, BASIL, SAUCE CHIEN

LOCAL RED HIND CEVICHE, SOURSOP GINGER LECHE DE
TIGRE, FRIED GARLIC, CILANTRO, AND SWEET ONION

ROASTED ROOT VEGETABLES, MINGO GARAM, TULSI
BASIL, BURNT HONEY AND LEMONGRASS

CRISPY FUNGHI, GREEN SOFRITO, AND QUESO BLANCO

CALYPSO RICE AND PIGEON PEAS

GROUND PROVISIONS OF LOCAL SWEET
POTATO, TARO, GREEN BEANS, AND SPICES

TAMARIND STEWED OXTAIL

SPINY LOBSTER PEPPERPOT

PETITE FILET MIGNON, MANGO PICKLE, SAUCE CREOLE

LOCAL MAHI, BLACK LIME, AND GOLDEN MONGOOSE MILK

CRISPY GUINEA HEN, POMEGRANATE CHILI GASTRIQUE

ASSORTED PASTRIES, CAKES, TORTES, MOUSSE,
AND FRESH TROPICAL FRUIT

\$135 PER ADULT (NOT INCLUDING WINE OR ALCOHOLIC BEVERAGES) | \$78 PER CHILD (5-12). ALL PRICES INCLUDE GRATUITY. CHILDREN 4 AND UNDER ARE FREE

SUBJECT TO CHANGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions