

# Chef's Taste of the Caribbean

EVERY SUNDAY  
JANUARY 4 - APRIL 26, 2026

LOVANGO ROTI, BREADS, SAVORY JOHNNY  
CAKES WITH ACCOMPANIMENTS

ARTISAN GREENS, PEPITAS, BIQUINHO PEPPERS,  
CUCUMBERS, GOAT CHEESE, BAY RUM VINAIGRETTE

SHREDDED CABBAGE, AVOCADO, CHARRED  
CORN, BENNE SEED, CRUNCHY CHICKPEAS,  
TURMERIC GINGER DRESSING

MARINATED OCTOPUS AND ROCK SHRIMP,  
CHRISTOPHINE, POPPED SORGHUM, OKRA  
SEED OIL, BASIL, SAUCE CHIEN

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

CURRIED CHICKPEAS, BUTTERBEANS, AND PUMPKIN

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

CRISPY COU COU, HERBS, AND CILANTRO LIME CREMA

CALYPSO RICE AND PIGEON PEAS

TAMARIND STEWED OXTAIL

CARIBBEAN LOBSTER PEPPERPOT

LOVANGOAT AND GROUND PROVISIONS

CRISPY LOVANGO SPICED CHICKEN WITH ACCOMPANIMENTS

ACTION STATION OF LOCAL FISH AND ACCOMPANIMENTS

ASSORTED PASTRIES, CAKES,  
MOUSSE, AND TORTES

\$135 PER ADULT (NOT INCLUDING WINE OR ALCOHOLIC BEVERAGES) | \$78 PER CHILD (5-12). ALL PRICES INCLUDE GRATUITY. CHILDREN 4 AND UNDER ARE FREE.  
ALL GUESTS STAYING OVERNIGHT ON SUNDAYS BETWEEN JANUARY 4 AND APRIL 26, 2026, ARE AUTOMATICALLY SIGNED UP FOR LOVANGO'S CHEF'S TASTE OF THE CARIBBEAN.

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