

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 AND ICE CREAM | 12