

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

MENU 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

CHEF'S TASTE OF THE CARIBBEAN IS INCLUDED FOR ALL GUESTS STAYING OVERNIGHT ON SUNDAYS THROUGH APRIL 26, 2026.
ENJOY DINING UNDER THE STARS WITH A STUNNING CARIBBEAN-STYLE BUFFET FEATURING CURATED WINES FROM OUR
HAND-SELECTED WINE LIST. WINE AND ALCOHOLIC BEVERAGES ARE ADDITIONAL.