

Vegan Dinner Menu

APPETIZERS



Lychee Ceviche

the sweetness of the Lychee combined with the fresh squeezed lime juice make up this light summer starter 13

Chickpeas Tahini Tartare and Avocado

Chopped chickpeas, sesame oil, plant-based mayonnaise, avocado, corn chips, apple salsa 10

Spicy Buffalo Cauliflower Wings

Crispy rice flour coated cauliflower wings glazed with buffalo hot sauce, served with vegan ranch dressing 13

Vegetable Tempura

A variety of market vegetables in a golden crisp (**gluten**) batter served with soya sauce 11

SOUPS

Tomato Basil Soup

Ripe plum tomatoes, basil, organic sea salt, blended into smooth soup 8

Lemongrass Carrot Ginger Soup

Carrots, fresh lemon grass & ginger are the perfect ingredients to make a refreshing summer soup 10

SALADS

Pulled Jackfruit Almond Salad

Pulled jackfruit, vegan mayonnaise refreshing arugula lettuce, toasted almonds shaved radish, orange filets and agave poppy seed dressing 12

Mesclun Salad

Mixed greens, walnuts, cherry tomatoes, cucumber, red bell pepper, pickled red onions, and passion fruit coulis 12

MAIN COURSES

Lentil Steak

Lentil steak served with sauteed mushrooms, quinoa, steamed broccoli, and sesame-tamari-ginger glace 25

Vegan Sautéed Shrimp & Scallops

Made with yam powder, vegan butter, marinated with lime, garlic & herbs, served with a cauliflower steak, corn polenta fries & mango salsa 26

Stuffed Corn Chips and Avocado

Grilled zucchini, crispy corn tortilla chip stuffed with sautéed garlic spinach, mushrooms and kidney beans topped with avocado & mango salsa 26

Porcini Risotto & Crispy Marinated Tofu

Risotto with porcini mushroom, almond milk, tamari sauce, vegan butter & parmesan, served with crispy marinated tofu and grape tomatoes confit 25

DESSERT

Caribbean Snickers

Roasted peanuts, walnuts, coconut rasp, caramel and dark chocolate, served with sorbet of your choice 10

Hazelnut Chocolate Mousse Cake

Dark chocolate, roasted hazelnut & fresh blueberries combined in one delicious fudge cake, served with sorbet of your choice 10

Scoop of Sorbet

Mango, Apple, Raspberry or Lime 4

Warm Apple Cinnamon Crumble

A tartlet with a warm apple filling topped with cinnamon crumbles and sorbet of your choice 9

Our prices are in US Dollars and includes 6% government tax. A 15% Service charge will be added to your bill.

This is distributed amongst the staff on a point basis and becomes part of the server's salary.

Additional Gratuities are always appreciated!

All dishes are 100% Vegan and are gluten-free unless labeled otherwise.

Please let your Server know if you have any allergies and / or dietary restrictions.

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore, we cannot guarantee that any dishes or drinks will be free from trace ingredients.