

# Chef Jason Howard

## Pre Starter

Smoked Curried salted cod velouté with squid ink & coconut jasmine rice. Quails egg sunny side up, finished with coriander micro cress and oil.



## Starter

Seared scallops with mango & parsnip purée, sweet potato mash with basil oil, scotch bonnet foam and crisp pea shoots



## Main

Compressed West Indian oxtail with season puff pastry, Callaloo purée, baby carrots and turned garden vegetables with clove jus.



## Pre Dessert

Caribbean spiced rum cake with Malibu rum cream



## Dessert

Deconstructed Exotic Caribbean truffle, with jack fruit, mangosteen, sour sop, pandanus leaf textures and pineapple caramel Chantilly.

