

Vegan Menu

Pre-Starter

*Pre blanched chistophine in crispy grilled pepper salad and gluten free herb croutons.
With a warm scotch bonnet dressing and Caribbean sun dried cherry tomatoes*

Starter

*(Bajan cou cou) polenta. With okra and mix herbs with a blackened tofu and a warm.
Cucumber salsa relish with micro thyme*

Pre-Main

*Roasted cauliflower, corn & plantain cubes with a cauliflower puree and a special
yellow Herb rice with pecans and caramelised red onions with pickled dill*

Main

*Potato and golden beetroot gratin with confit baby scotch bonnet vegetables and a
rich curried bay leaf coconut 3 bean stew*

Pre-Dessert

Coconut rice pudding, mango pate de fruit, coconut nougatine, passion emulsion

Dessert:

"Redefinition of tropical fruit salad"

~~~~~