

# Vegan Dinner Menu

## APPETIZERS



### Vegan Fish Taco

Crispy corn tortilla, stuffed with mixed garden greens, vegan fish, tomato, served with vegan ranch dressing 12

### Chickpeas Tartare and Avocado

Chopped chickpea, plant-based mayonnaise, avocado, corn chips apple salsa 8

### 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 in to smooth soup 8

### Lemongrass Carrot Ginger Soup

Carrots, fresh lemon grass & ginger are the perfect ingredients to make a refreshing summer soup 9

## SALADS

### Arugula Jackfruit Salad

Refreshing arugula salad, almond breaded jackfruit nuggets, shaved radish, fresh 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

### Sesame Ginger Duck (contains gluten)

Sesame-ginger glazed mock duck, sautéed quinoa, steamed broccoli, tomato-orange salsa 27

### Grilled Fish Filet and Roasted Cauliflower

Grilled fish filet (soy based) marinated with lime juice, garlic and olive oil served with roasted 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

### Truffle Porcini Risotto & Grilled Tofu

Risotto with truffle oil, porcini mushroom, vegan butter & parmesan, served with grilled tofu, grape tomatoes confit and seasonal vegetables 27

## DESSERT

### Caribbean Snickers

Nuts and coconut rasp, caramel, and dark chocolate Served with sorbet of your choice 10

### 3 – COURSE VEGAN CHEF TASTING MENU

Menu Surprise 45  
Add \$30 for wine pairing

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.