



# Vegan Dinner Menu

## APPETIZERS

### Cucumber Carpaccio

Thinly sliced cucumbers marinated with raspberry vinaigrette and topped with cherry tomato, spinach, black olives, vegan grated Parmesan and toasted almonds 10

### Chickpeas Tartare and Avocado

Chickpea salad, plant-based mayonnaise, lime juice, avocado, crispy corn chips mango salsa 8

### Lychee Ceviche

The sweetness of the Lychee combined with the fresh squeezed lime juice make up this light summer starter 12

### Spicy Buffalo Cauliflower Wings

Crispy chickpea flour coated cauliflower wings glazed with buffalo hot sauce, served with vegan ranch dressing 10

## SOUPS

### Sweet Potato Corn Chowder

Sweet potatoes, curry, corn and coconut milk blended into a savory thick soup topped with tempeh bacon 8

### Green Gazpacho

Chilled cucumber & honeydew melon, basil and a hint of organic sea salt 8

### Lemongrass Carrot Ginger Soup

Carrots, fresh lemongrass & ginger are the perfect combination of spices to make this a refreshing summer soup 8

## SALADS

### Grilled Romaine Lettuce

Grilled romaine lettuce, cherry tomatoes, green asparagus, orange filets, radish, roasted almonds, refreshing raspberry dressing 12

### Mesclun Salad

Mixed greens with marinated tofu cubes, caramelized walnuts, cherry tomatoes, cucumber, red bell pepper, pickled red onions and passion fruit coulis 10

### Red Quinoa Salad

Warm red quinoa served with apple, cucumber, cherry tomatoes, fresh orange, crispy garden greens and refreshing mango basil salsa 10

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.

# MAIN COURSES

## **Sesame Ginger Duck (contains gluten)**

Sesame-ginger glazed mock duck, spinach chickpea  
couscous, cinnamon sweet potato puree,  
tomato-orange salsa

27

*Wine Suggestion: Meiomi – Pinot Noir*

## **Buckwheat Vegetable Pasta**

Buckwheat spiral pasta, cherry tomatoes, asparagus,  
baby zucchini and other seasonal vegetables topped  
with cashew basil pesto

24

*Wine Suggestion: Sibaris – Merlot*

## **BBQ Tempeh**

Sticky BBQ tempeh (soy based), red quinoa and crispy  
sweet potato wedges, served with agave syrup glazed  
brussels sprouts

27

*Wine Suggestion: Wente “Morning Fog” - Chardonnay*

## **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

25

*Wine Suggestion: Wente “Morning Fog - Chardonnay*

## **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

25

*Wine Suggestion: Kendall Jackson – Chardonnay*

## **Truffle Porcini Risotto & Grilled Tofu**

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

25

*Wine Suggestion: Kendall Jackson - Merlot*

# DESSERTS

## **Passion Fruit Parfait**

Passion fruit parfait, wild berries,  
Served with sorbet of your choice 8

## **Chocolate Tart**

Home-made chocolate cream on a hazelnut bottom,  
Served with sorbet of your choice 10

## **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 40  
Add \$30 for wine pairing  
(only available at Ike's Bistro)

Our prices are in US Dollars 15% service charge & 6% BBO/BAZV/BAVP will be added to your bill. This is distributed amongst the staff on a point basis and becomes part of the server's monthly salary.

**Additional Gratuities are always appreciated!**