



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 11

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 13

Spicy Buffalo Cauliflower Wings

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

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 lemon grass & ginger are the perfect combination of spices to make this 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 with marinated tofu cubes, caramelized walnuts, cherry tomatoes, cucumber, red bell pepper, pickled red onions and passion fruit coulis 12

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

25

Wine Suggestion: CK Mondavi – Merlot

BBQ Tempeh

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

28

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

26

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

26

Wine Suggestion: Hess – Sauvignon Blanc

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

Wine Suggestion: Cavit – Pinot Noir

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 and include 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 monthly salary.

Additional Gratuities are always appreciated!