



## VEGAN MENU

### STARTERS

#### SPICED PUMPKIN & COCONUT SOUP - \$38

Curry Oil & Cilantro

#### PICKLED BEETROOT CARPACCIO - \$45

Roasted Squash, Fresh Citrus, Crisp Leaf, Candied Pecans, dressed with a Wholegrain Mustard Vinaigrette

#### CRISPY CHILLI FRIED TOFU - \$45

Guava Cheese, Crunchy Asian Salad with Fragrant Herbs & Spicy Peanut Dressing

### MAINS

#### THAI GREEN VEGETABLE CURRY - \$84

Chili, Lime, Lemongrass, Steamed Basmati Rice, Fresh Coconut & Coriander

#### TEMPURA FRIED LOCAL OYSTER MUSHROOMS - \$86

Rice Noodle & Vegetable Stir Fry, Grilled Broccoli, Furikake & Five Spice and Miso Broth finished with Fresh Chives

#### GRILLED CAULIFLOWER STEAK MARINATED IN BALTI SPICE - \$84

Curried Green Lentils, Sauteed Kale, Sweet Potatoes, Toasted Almonds, Spiced Mango & Golden Raisin Chutney

### DESSERTS

#### CARAMELISED PINEAPPLE - \$38

Malibu, Coconut Sorbet, Lime and Mango Salsa

#### DARK CHOCOLATE CAKE - \$42

Served with Raspberry Sorbet and Pine Nut Crunch

#### SELECTION OF TIDES SORBETS & SEASONAL FRESH FRUITS - \$38

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS  
WE ACCEPT VISA, MASTER CARD & AMERICAN EXPRESS CREDIT CARDS ONLY  
PRICES ARE QUOTED IN BARBADOS DOLLARS, INCLUSIVE OF 2.5% LEVY TAX,  
10% VAT & SUBJECT TO 12.5% SERVICE CHARGE