

# PLANT BASED MENU

## STARTERS

**Local Farm Heirloom Beets**  
Roasted beets, hemp seeds,  
Arugula, organic greens 26  
(10, 12, 15, V)

**Kale Salad**  
Sweet potato, avocado, quinoa, pomegranate,  
candied nuts, ginger vinaigrette 24  
(8, 15, V)

**Mixed Seasonal Salad**  
Seasonal leaves, raw and pickled vegetables,  
house vinaigrette 12  
(10, 15, V)

## MAIN COURSES

**Penne al Crudo**  
Fresh tomato sauce, capers, olives and basil 26  
(1, 3, 7, 12, 15, V)

**Linguine Arrabiata**  
Spicy tomato sauce, basil, olive oil 24  
(1, 3, 7, 12, 15, V)

**Tofu Gnocchi**  
Cherry tomato, kale emulsion, baby Arugula 32  
(1, 6, 15, V)

**Pumpkin Risotto**  
Roasted pumpkin purée,  
bitter chocolate, Szechuan pepper 28  
(7, 9, 15, V)

**Thai Red Curry**  
Seasonal vegetables, jasmine rice,  
tofu, Kaffir lime, coconut milk 34  
(6, 15, V)

**Harissa Roasted Cauliflower**  
Herbs salad, white bean purée, Chermoula 30  
(8, 15, V)

# PLANT BASED MENU

## GARNISHES

**Steamed Vegetables**  
Anguillian sea salt 10  
(15, V)

**Mixed Seasonal Salad Leaves**  
House dressing 8  
(10, 15, V)

**Grilled Vegetables**  
Olive oil, basil 12  
(15, V)

### FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE: (1) Cereals containing gluten  
(2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery  
(10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans  
(14) Molluscs (15) Suitable for vegetarians (V) As vegan option available

15% SERVICE CHARGE WILL BE ADDED TO GUEST FOLIO • ALL PRICES ARE IN US DOLLAR CURRENCY