PLANT BASED MENU

STARTERS

Local Farm Heirloom Beets

Roasted beets, hemp seeds, arugula, organic greens 26

Kale Salad

Sweet potato, avocado, quinoa, cranberries, candied nuts, ginger vinaigrette 24

Mixed Seasonal Salad

Seasonal leaves, raw and pickled vegetables, house vinaigrette 12

GARNISHES

Steamed Vegetables

Anguillian sea salt 10

Mixed Seasonal Salad Leaves

House dressing 8

Grilled Vegetables

Olive oil, basil 12

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

Tofu Gnocchi

Kale, roasted tomato, hemp seeds, pesto 34

Wild Field Mushrooms Risotto

Truffle emulsion, garlic Italian parsley 30 (7,9,15, V)

Thai Red Curry

Seasonal vegetables, jasmine rice, tofu, Kaffir lime, coconut milk 34

Harissa Roasted Cauliflower

Herbs salad, white bean purée, Chermoula 30 (8, 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

13% GST TAX & 15% SERVICE CHARGE WILL BE ADDED TO GUEST FOLIO. ALL PRICES ARE IN US DOLLAR CURRENCY.