

# KAI MANJE CREOLE TASTING MENU

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## 7 COURSES

### DAY BOAT FISHERMAN CEVICHE

local sweet potato coins, lime, cilantro (gf, lf, nf)



### CRAB AND CALLALOO SOUP

island crab, coconut milk, spinners' dumplings (lf & nf)



### WATERMELON AND FETA CHEESE SALAD

organic salad greens, kalamata black olives, balsamic syrup (gf & nf)



### PULLED JERK CHICKEN SLIDER

fried bakes, cucumber chow, jerk mayo (lf & nf)



### BLACKENED CATCH OF THE DAY

green fig salad, tropical fruit salsa (gf, lf & nf)



### GUAVA BARBEQUE PORK SPARE RIB

creole spiced sweet potato wedges, Caribbean coleslaw (gf, lf & nf)



### CHEF'S TRIO OF CHOCOLATE SAMPLER



### CHAIRMANS SPICED RUM

gf- denotes gluten free    nf- denotes nut free    lf- denotes lactose free

**Seven Course Tasting Menu \$50 per person**

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Menu By Executive Chef Denis Jaricot



Prices are in USD | Prices are subject to 10% VAT and 10% service charge



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