

KAI MANJE GARDEN MENU

APPETIZER

CALALLOO-COCONUT SOUP 9
beet root dumplings



HOMEMADE ROOT VEGETABLE CHIP 8
smoked chipotle pepper, tahini and almond dip (lf & gf)



COCONUT COO COO 12
creamy turn corn meal with stewed beans, okra, and blue cheese (nf)



SHAVED VEGETABLE SALAD 12
local organic mesclun mix, tomatoes, sliced almond
with citrus olive oil (gf & lf)



QUINOA & ORGANIC SALAD GREENS 13
with tomato, cucumber, sweet pepper and roasted cashew nut (gf & lf)

ENTREE

EGGPLANT MOUSSAKA 22
couscous, tomato, manchego cheese & organic spinach (nf)



PUMPKIN, VEGETABLE & WILD MUSHROOM RISOTTO 23
arborio rice, parmesan cream (gf & nf)



LOCAL YAM, CUMIN & CHRISTOPHENE TART 21
organic salad greens, spinach and feta cheese salad (nf)



RED BEET-SWEET POTATO & RICOTTA CHEESE GNOCCHI 24
Ti kaye herb pesto & marinara sauce (nf)



CHIMICHURI VEGETABLES AND BEANS TIMBALE 22
Three beans ragout, caramelized onion with balsamic and soy; organic salad greens (lf,nf)

gf- denotes gluten free

nf- denotes nut free

lf- denotes lactose free

Menu By Executive Chef Denis Jaricot



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