

KAI MANJE CREOLE TASTING MENU

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 \$39 per person



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