

CARIBLUE WINDOWS

restaurant

VEGAN DINNER MENU

APPETISERS

PUMPKIN CAPPUCINO

Truffle Oil, Pumpkin Seeds
Glazed Chives
Parsley Tomato Bruschetta



GREEN PEAS

COCONUT SOUP

Onion Rings, Nan Bread



BREADFRUIT TIAN

Rosemary Zucchini, Charred Okra,
Spinach Puree, Beluga Lentils, Green
Tomato Salsa



EGGLESS GNOCCHI

Red pepper glaze
Spicy Tapenade, Asparagus
Basil Oil



CACTUS AND ORANGE CEVICHE

Grilled Peppers, Guacamole



MIXED ORGANIC LEAVES

Organic Leaves, Pickled Ginger,
Olives, Grilled Peppers,
Organic Leaves, Orange Dressing



MUSHROOM PATE

Avocado Beets Tartar, Roast
Broccoli, Sweet Chillies, Chia Seeds



ENTRÉE

VEGETABLE WELLINGTON

Grilled Asparagus, Charred Cherry
Tomatoes, Dehydrated Zepina Leaves,
Tamarind Salsa



SCALLOP MUSHROOMS

Roasted Spring Onions, Charred Yellow
Squash, Grilled Tomato Skins, Beans,
Micro Greens, Artichoke, Olive Oil



CHRISTOPHENE PIE

Bok Choi Stems, Sautéed Cauliflower,
Plantains, Spicy Callaloo Leaves,
Grilled Local Seasoning Peppers,
Fingerling Potatoes, Tahini Emulsion



GRILLED CAJUN TOFU

Bean Thread Noodles, Roasted
Vegetables, Charred Sweet Corn,
Spinach Pesto, Tomato Tartar,
Eggplant Seeds, Olive Oil



EGGPLANT ROULADE

Blackened Mushrooms, Wild Rice,
Jerk Mangoes, String Beans, Tomato
Compotes, Parsley Mousseline



OVEN ROAST STUFFED PEPPERS

Brussels Sprout Farce, Oven Roast
Cherry Tomatoes, Black-Eyed Peas,
Asparagus, Garlic Croutons, Kale
Dressing



SMOKED VEGETABLES

Onion Marmalade, Green Peas Porch,
Cumin Potatoes, Burnt Watermelon,
Mango Chutney



DESSERTS

COCONUT TART

Fruit Compotes, Nutmeg Tuiles,
Moringa Ice-Cream



CITRUS CARAMBOLA TARTIN

Lime Coulis, Stewed Carambola



LUCIAN SPICED CHOCOLATE

Spiced Chocolate Pudding, Cocoa Nibs,
Coconut Chocolate Shots, Ginger
Ganache



CARAMEL ICE CREAM

Grilled Victoria Cake



SORBET OF THE DAY AND FRUIT SALAD

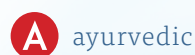


LOCAL FRUITS

Selection of Local Sliced Fruits



All Prices are in USD



Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Guests with food allergies should inform their server prior to ordering, especially for gluten and soya.