



DINNER MENU

APPETIZERS

Arugula Salad (V, GF)

arugula salad with cherry tomatoes, fennel & parmesan

Caprese Salad (GF, V)

mozzarella & tomato salad

Watermelon Salad (GF)

goat's cheese, arugula, balsamic, mint gel

Red Tuna Crudo (GF, DF)

red tuna crudo, chili pepper & grapefruit

Mezze Platte To Share

charred artichokes, sundried & cherry tomato, hummus, marinade olive, feta cheese, flat bread

Beef Carpaccio (GF)

caper berries, arugula, sun-dried tomato dressing & parmesan

SOUP

Green Pea Gazpacho (GF, VG)

pistachio & cucumber salsa

Soup Of The Day

PIZZA

Margherita (V)

tomodoro sauce, fresh tomato, burrata cheese, basil

Mushrooms & Truffle (V)

arugula, mozzarella cheese

Cacio E Pepe

pecorino cream base & toasted pepper

Pepperoni

tomodoro sauce, mozzarella cheese, italian pepperoni, spicy honey

SIMPLY GRILLED

Catch Of The Day (GF, DF)

Salmon Fillet (GF, DF)

Chicken Breast (GF, DF)

Angus Ribeye (GF, DF)

Shrimp Skewers (GF, DF)

Your choice of side dish:

grilled vegetables (GF, DF)

mash potatoes (GF)

french fries (GF, DF)

ratatouille (GF, DF)

Your choice of sauce:

lemon caper butter (GF)

Chimichurri (GF, DF)

red wine jus (GF)

peppercorn jus (GF)

lemon butter (GF)

PASTA

Mushroom & Truffle Gnocchi (V)

herb oil & shaved parmesan

Butternut Squash Risotto (GF, V)

roasted butternut squash, arugula pesto, parmesan cheese

Trofiette (V)

trofiette with basil pesto

Prawn Ravioli

caribbean slipper prawn ravioli, emulsified head jus, candied lemon, tomatoes & basil

Ricotta & Spinach Cannelloni (V)

oven roasted classic cannelloni, pomodoro and mozzarella cheese

MAIN COURSE

Grilled Branzino (GF)

shaved fennel, fennel Puree, charred lemon

Braised Veal Cheeks (GF)

creamy polenta & parsley lemon gremolata

Harissa Baby Carrots (GF, VG)

cashew cheese, crispy carrots, herb coulis

Tagliata Di Manzo (GF)

parmesan & arugula pesto, cherry tomatoes

Roasted Cornish Hen (GF)

creamy spinach, baby carrots & dijon sauce

Grilled Mediterranean Octopus (GF)

garlic & paprika velouté, carrots mousseline

CARIBBEAN FLAVOURS (L)

Coconut Prawns

mango & papaya salsa, lemon aioli

Guadeloupe Prawn Colombo (GF, DF)

lime cilantro rice

Curry Chicken (DF)

tomato chutney, roti skin, rice

Please do not hesitate to discuss your special dietary requirements or food allergies with our team.
A selection of vegan dishes is available, and we offer the option of gluten-free pasta and gluten-free bread.

THE VERANDA

Jumby Bay Island

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan
(DF) Dairy Free | (L) Local Produce