



DINNER MENU

APPETIZERS

All in Green Salad (VG) (GF)

grilled Italian zucchini, endives, arugula, spinach, green asparagus, grilled avocado, creamy dill dressing

Tomato Tartare & Burrata (V) (GF)

tomato & balsamic dressing

Yellowfin Tuna Tartare (GF) (DF) (L)

apple & celery salsa, micro greens and dijon dressing

Watermelon Salad (GF) (V) (L)

goat's cheese, arugula, balsamic, mint gel

Cured Salmon Salad (GF)

grilled romaine lettuce, green beans, cherry tomatoes, lemon & capers dressing

Mezze Platte to Share (V)

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

Beef Carpaccio (GF)

micro salad, balsamic reduction, capers & parmesan cheese

SOUP

Green Peas Gazpacho (DF) (V)

pistachio & cucumber salsa, crouton

Bouillabaisse

prawns, mussels, calamari

PIZZA

Margherita (V)

pomodoro sauce, fresh tomato, burrata cheese, basil

Mushrooms & Truffle (V)

arugula, mozzarella cheese

Frutti di Mare

pomodoro sauce, prawns, anchovies, calamari, mozzarella cheese

Pepperoni

pomodoro sauce, mozzarella cheese, Italian pepperoni

SIMPLY GRILLED

Mabi-Mabi Fillet

Salmon Fillet

Chicken Breast

Angus Rib eye

Lobster

Your choice of side dish:

saffron rice

grilled vegetables

mash potatoes

French fries

ratatouille

Your choice of sauce:

lemon caper butter

chimichurri

red wine jus

peppercorn jus

lemon butter

PASTA

Mushroom & Truffle Gnocchi (V)

herb oil & shaved parmesan

Butternut Squash Risotto (V) (L)

roasted butternut squash, arugula, parmesan cheeses, saffron

Homemade Pappardelle (V)

portobello mushroom, artichoke, sundried tomato, garlic, spinach, basil & parmesan cheese

Ravioli di Manzo

beef filled ravioli & beef jus

Ricotta and Spinach Cannelloni (V)

oven roasted classic cannelloni, pomodoro and mozzarella cheese

MAIN COURSE

Grilled Bronzino (GF) (DF)

shaved fennel, frise, orange segments & preserved lemon gremolata

Charred Leeks (GF) (VG)

zucchini cream, sundried tomato oil

Braised Veal Cheeks (GF)

pommes puree, charred broccolini, veal jus

Harissa Baby Carrots (GF) (VG)

cashew cheese, crispy carrots, herb coulis

Tagliata di Manzo (GF)

roasted rosemary potatoes & butter spinach sautéed

Roasted Cornish Hen (GF)

grilled asparagus, baby carrots & dijon sauce

Grilled Mediterranean Octopus (GF)

garlic & paprika velouté, carrots mousseline & roasted baby potatoes

CARIBBEAN FLAVOURS (L)

Coconut Prawns

mango & papaya salsa, lemon aioli

Guadeloupe Lobster Colombo

lime cilantro rice, plantain, pickled red cabbage & carrot

Pan Seared Snapper

curry chickpeas, spinach, pepper, coconut milk, tomato

Curry Chicken

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.

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

THE VERANDA

Jumby Bay Island