

# Vegan Dinner Menu

## APPETIZERS



### LYCHEE CEVICHE

the sweetness of the Lychee combined with the fresh squeezed lime juice make up this light summer starter 13

### CHICKPEAS TAHINI TARTARE & AVOCADO

Chopped chickpeas, sesame oil, plant-based mayonnaise, avocado, corn chips, apple salsa 10

### SPICY BUFFALO CAULIFLOWER WINGS

Crispy cauliflower wings glazed with buffalo hot sauce, served with ranch dressing 13

### SHRIMP TEMPURA

New Wave shrimp in a golden crisp jacket, sesame tamari ginger glaze & ranch dressing 15

## SOUPS

### TOMATO BASIL SOUP

Ripe plum tomatoes, basil, organic sea salt, blended into smooth soup 8

### LEMONGRASS CARROT GINGER SOUP

Carrots, fresh lemon grass & ginger are the perfect ingredients to make a refreshing summer soup 10

## SALADS

### PULLED JACKFRUIT ALMOND SALAD

Pulled jackfruit, vegan mayonnaise refreshing arugula lettuce, toasted almonds shaved radish, orange filets and agave poppy seed dressing 12

### MESCLUN SALAD

Mixed greens, walnuts, cherry tomatoes, cucumber, red bell pepper, pickled red onions, and passion fruit coulis 12

## MAIN COURSES

### STEAK & SHRIMP

Lentil steak with grilled New Wave shrimp served with sweet potato wedges, steamed broccoli, and sesame-tamari- ginger glaze 27

### GRILLED FISH FILET & ROASTED CAULIFLOWER

Grilled fish filet (soy based) marinated with lime juice, garlic and olive oil served with gratinated cauliflower, corn polenta fries & mango salsa 27

### STUFFED CORN CHIPS & AVOCADO

Grilled zucchini, crispy corn tortilla chip stuffed with sautéed garlic spinach, mushrooms and kidney beans topped with avocado & mango salsa 26

### TRUFFLE PORCINI RISOTTO & CRISPY TOFU

Porcini mushroom risotto & truffle oil, almond milk, tamari sauce, vegan butter & parmesan, served with crispy fried tofu and steamed vegetables 27

## DESSERT

### CARIBBEAN SNICKERS

Roasted peanuts, walnuts, coconut flakes, caramel, and dark chocolate, served with sorbet of your choice 10

### HAZELNUT CHOCOLATE MOUSSE CAKE (gluten)

Dark chocolate, roasted hazelnut & fresh blueberries combined in one delicious fudge cake, served with sorbet of your choice 10

### WARM APPLE CINNAMON CRUMBLE (gluten)

A tartlet with a warm apple filling topped with cinnamon crumbles and sorbet of your choice 9

### SCOOP OF SORBET

Mango, Apple, Strawberry or Lime 4

Our prices are in US Dollars and includes 6% government tax. A 15% Service charge will be added to your bill. This is distributed amongst the staff on a point basis and becomes part of the server's salary.

**Additional Gratuities are always appreciated!**

All dishes are 100% Vegan and are gluten-free unless labeled otherwise.

Please let your Server know if you have any allergies and / or dietary restrictions.

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore, we cannot guarantee that any dishes or drinks will be free from trace ingredients.