

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.