



TASTING MENU

Slowed cooked octopus carpaccio | avocado | red cabbage | tapioca crisp



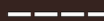
Pan roasted snapper | crushed pumpkin | laksa | salsa roja



Lemon & ginger | minted melon | English Harbor Rum



Crispy pork belly | cauliflower puree | Ashauny's fungi | confit tomatoes | okra



Double chocolate cereal crunch cake | white chocolate beetroot fluff
poached Antiguan black pineapple | watermelon caviar | pepper cookie soil



Hand painted chocolate | bush tea



Menu crafted by

Guest Chef Kareem Roberts

Chef de Cuisine Ronald Wilson

Pastry Chef Tameka Hamilton

