

VERANDA RESTAURANT

CARIBBEAN STYLE SUSHI

Sashimi

(served with wasabi, tamarind and ginger dipping sauce, lime, radish, pickled ginger & soy sauce)

Local Fish Sashimi – a selection of 3 different fish, caught daily

Coconut Nigiri – a selection of 3 different fish caught daily, finished with Caribbean inspired glaze

Sushi Rolls

Futomaki

Full Moon Roll – coconut, tuna, wasabi & cucumber

Hosomaki

Caribbean Roll – barracuda, shadum benie, bok choy and spring roll

Beetroot Roll – tamarind glazed plantain, christophine and spring onion

Uramaki

Palmer Roll – spicy mango and king fish

Grenadine Roll – spicy carrot and mango

Tamaki

Lion fish, coconut rice and avocado

A seasonal roll (subject to availability)

Tartar Crisps

Catch of the day with lime, ginger and spring onion

Tuna, cucumber, pickled watermelon rind

Land crab, sorrel, peanuts and coriander

Lobster, smoked chilli mayonnaise

Gingered organic greens

The Romano Roll created by and named after our Caribbean sushi chef

Coconut rice, plantain, tuna, pickled watermelon dressing – a roll inspired by local ingredients

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Starters

Spiced lentil and smoked lionfish
Barracuda mojito with crisp bread lime mayonnaise
Tartar of beef with beer pickled onions and homemade corned beef
Seared tuna rolled in black onion powder with aioli and fresh herbs
Lobster and watermelon salad with an Asian style dressing
Organic vegetable spring rolls served with Thai style dipping sauce

Mains

BBQ braised short rib and fillet with sweet potato mash and glazed baby carrots
Soy glazed kingfish with preparations of onion
Pan fried barracuda with coconut callaloo, teriyaki plantain and pickled radish
Lamb and aubergine with goats cheese mash and prune chutney
Sweet potato gnocchi with salsa verde and toasted breadnuts
Pan fried mahi mahi with caponata, Parisian potatoes and parsley sauce

Desserts

Banoffi pie with banana ice cream
Pineapple crumble with vanilla ice cream
Lime tart with rosemary ice cream
Chocolate fondant with caramelised pineapple and vanilla ice cream
Cheese platter – a selection of three cheeses, sorrel chutney and crisp bread
Petit fours – passion fruit pate de fruits