



Montpelier

NEVIS

Tamarind

Starters

Curried Cashew Panna Cotta

Tamarind Consommé, Jalapeño Chips

Compressed Watermelon

or

Grilled Spicy Tamarind Shrimps

Pumpkin Salad, Toasted Coconut Shavings, Lime Dressing

Mains

Oatmeal Crusted Mahi Mahi

Crispy Black Lentils Salad, Tamarind & Sweet Potato Mash

Ginger Infused Chimichurri Sauce

or

Bacon Wrapped Chicken Roulade

Roasted Plantain & Vanilla Puree, Cheddar Cheese Crisp

Sautéed Spinach, Tamarind Pan Jus

or

Eggplant & Tomato Stacks

Apple & Tamarind Chutney, Lemon & Ricotta Cream

Rice Pilaf

Dessert

Seven Spice Sponge Cake

Olive Oil & Sea Salt Ice Cream, Tamarind Jam Glaze

or

Tamarind Sorbet

Pepper Flakes, Infused Honey Crumb, Coconut Parfait

Passion Fruit & Vodka Syrup

\$ 60.00 USD

EXECUTIVE CHEF HALVA BROWNE

INCLUSIVE OF TAX & EXCLUSIVE OF 12% SERVICE
CHARGE