

One

Creole fish
Spicy mayo/25

Crispy spiny Lobster cake
Fresh Lobster, tamarind & date condiment, green organic leaves /60

Wahoo & sweet potato Ceviche
Lime, lemon grass & coconut leche de tigre /45

Spicy avocado & Ahi tuna Tataki
Citrus sweet chilli dressing, aubergine & black seaweed caviar /55

Baked shrimp enchiladas roll & sheep cheese fondue
Tomato confit, pickled red onion, sweet pepper ink /50

House country style duck confit & foie gras paté
Candied walnuts, red cabbage & blue berry chutney /55

Casa Roots Vegan garden
Blend of roasted & fresh vegetables, grilled water melon ginger passion fruit vinaigrette /40

Soup bowl

Butter nut squash soup & coconut cream
Curried onion samosas /35

Beetroots chilled cappuccino



Main

Seared octopus & squid
Smoked paprika Aioli, baked okras & sweet pepper Piperade /85

Spiny lobster & conch clay Jabba pot
Steamed cardamon jasmine rice bowl /125

Mahi Mahi baked in banana leave
Hot Caramelised cauliflower humus, Vanilla & mussel butter /80

Casa roots chicken, cooked 2 ways;
Fried crispy cake, lime leaves & greens curry, stewed thigh in black lentils curry /70

Pork belly confit & charcoal grilled black pineapple
Diced ground provision roots, glazed onion petals & sautéed romaine lettuce ,sauce poulette /80

Oven roasted short rib of beef in molasses & red wine
Whole grilled carrots with spices, double butter potato mash /90

Seafood Bouillabaisse
Shrimps, scallops, lobster, conch, on a delicate lobster sauce, Ailoi

Brown sugar

Oven baked pineapple
Dulce de leche, pine apple salsa, pain d' épices /26

Caribbean beans chocolate fondant
Chocolaté glazed & Vanilla petit pot /30

Black banana
Roasted and caramelised, vanilla ice cream / 26

Lime tartlet «chiffon »
Red berries /30

Coconut blanc manger,
Passion fruit yuca tapioca , black sesame /26

Ice cream selection
Served with marinated house rum /20