

INDIGO ON THE BEACH

DINNER MENU 1

INDIGO
ON
THE
BEACH

START

WILD FOREST MUSHROOM SOUP (V) SMOKED GARLIC CROSTINI, BRANDY CREAM	\$15
PAN SEARED TUNA PARSNIP PURÉE, DRIED PROSCIUTTO, TRUFFLE OIL	\$17
WHISKEY CURED GRAVADLAX PICKLED BEET, GRANNY SMITH SLAW, GRAIN MUSTARD PURÉE	\$18
KING CRAB ZUCCHINI CANNELONI (GF) BEET, CITRUS REDUCTION, TOMATO, WALNUT VINAIGRETTE	\$20
SMOKED STEAK TARTARE (GF) ROAST ONION, CURED TOMATO, PARMESAN FOAM	\$24
SALT CRUST ROAST BEETS (GF V) TRUFFLE GOAT'S CHEESE MOUSSE, ASPARAGUS, CURED TOMATO, WALNUT VINAIGRETTE	\$16
GARDEN SALAD (GF V) ROAST BEET, RADISH, LEAVES, TOMATO, PINENUT, AGED PARMESAN, BALSAMIC DRESSING	\$13

MAIN

FIELD MUSHROOM WELLINGTON (V) PARSNIP PUREE, RED ONION JAM, SPINACH, THYME ROAST TOMATO	\$30
FIVE SPICE DUCK (NF) ONION THYME PUREE, MUSHROOM, WASABI FOAM	\$35
SLOW COOK PORK BELLY (GF NF) STUFFED SAVOY, CARDAMOM CELERIAC PUREE, BASIL OIL	\$34
POTATO CRUST MAHI-MAHI (GF NF) CAULIFLOWER LEEK PUREE, GRILLED LEEK, LEMON GREMOLATA	\$36
CHORIZO STUFF CHICKEN (GF NF) GNOCCHI, PROVENCAL CHERRY TOMATO, TRUFFLE PUMPKIN PUREE	\$35

PASTA

POTATO GNOCCHI (V NF) TOMATO BASIL SAUCE, EGGPANT, MOZZARELLA	\$26
SEAFOOD RAVIOLI (NF) CRUSHED ZUCCHINI, MINT, CITRUS ZEST, SEAFOOD BROTH	\$28
SPAGHETTI AGLIO-OLIO (NF) PEPERONCINO, CRAB MEAT, BASIL POWDER	\$30

SIMPLY GRILLED

CHOOSE YOUR CUT, SIDE ORDER AND SAUCE GRILLED TENDERLOIN STEAK CHARGEABLE FOR GUESTS ON DINING PACKAGE	\$65
SIRLOIN STEAK CHARGEABLE FOR GUESTS ON DINING PACKAGE	\$50
CARIBBEAN LOBSTER TAIL CHARGEABLE FOR GUESTS ON DINING PACKAGE	\$55
RACK OF LAMB	\$45
PORK TENDERLOIN	\$40

SIDE ORDER

\$8

FRENCH FRIES
MASHED POTATO
STEAMED RICE
SAUTEED GREEN BEAN
MIXED GARDEN SALAD
SWEET POTATO FRIES

SAUCE

WILD FOREST MUSHROOM
GREEN PEPPERCORN
RED WINE JUS
BEARNAISE
GRILLED LEMON BUTTER

NF- NUT FREE GF- GLUTEN FREE DF- DAIRY FREE V- VEGETARIAN VG- VEGAN

CARLISLE BAY MAKES A CONCERTED EFFORT TO USE THE FRESHEST INGREDIENTS SOURCED FROM LOCAL COMMUNITIES OF FARMERS AND FISHERMEN, ALONG WITH THE GREATER CARIBBEAN COMMUNITY, WE ALSO UTILISE PRODUCE FROM OUR OWN CHEF'S GARDEN.
ALL PRICES ARE STATED IN UNITED STATES DOLLAR AND SUBJECT TO 15% GOVERNMENT TAX & 10% SERVICE CHARGE