

MANGO BAY

DINNER MENU

by Executive Chef London Chase

TO START

ACKEE AND SALTFISH EGGROLL CALLALOO SCOTCH BONNET AIOLI	\$14
CHAR GRILLED OCTOPUS PALM OIL PUREE JERK GREMOLATA BURRATA	\$21
POMEGRANATE GLAZED RIBS OF PORK AVOCADO MOUSSE	\$21
PANKO FRIED CORNISH HEN MICRO HERBS	\$18
LAMB PUFF PASTRY CURRY JUH PIMENTO SEEDS	\$19
JERK CAESAR SALAD JAPANESE CAESAR DIJON PARM TUILE ADD JERK CHICKEN +\$7 ADD SUYA JUMBO PRAWNS +\$12	\$14

TO ACCOMPANY

RICE & PEAS	\$7
SWEET PLANTAIN	\$8
MANGO CHOW	\$8
FRIES	\$6
COCONUT CREAM CORN	\$7

THE MAIN EVENT

BUSH FOWL JERK MARINATED QUARTER CHICKEN MANGO BAY SAUCE CHARRED MISO RED CABBAGE	\$28
JERK BURGER PINEAPPLE BACON JAMMY 3 PEPPER CHEESE SPICY TRUFFLE AIOLI FRIES	\$26
BRAISED OXTAIL RICE AND PEAS COCONUT FOAM RAINBOW CARROTS CIPOLLINI ONIONS	\$36
MANGO CURRY AUSTRALIAN KING PRAWN VADOUVAN CURRY JUMBO PRAWN BROOKLYN SUYA SPICE LEMON GRASS OIL SUSHI RICE FRIED LEEKS	\$29
ORA KING SALMON BEURRE BLANC CAVIAR CHIVES MANGO CHUTNEY CHADON BENI HERB OIL	\$35
SWIMMAS BROILED BRANZINO DEHYDRATED HEIRLOOM TOMATOES CHARRED ASPARAGUS THAI SAUCE CHIVE OIL	\$36
RAS & PASTA FRESHLY MADE PASTA SPICY SAUCEBOUILLON MAINE LOBSTER STRACCIATELLA SMOKED SALMON ROE	\$38
ITAL IS VITAL [VEG] SEASONAL PROVISIONS COUSCOUS WEST INDIAN GREENS	\$21
CURRY CHICKEN LOLLIPOPS JOLLOF RICE PICKLE CUCUMBER SALAD	\$25