



RESTAURANT WEEK DINNER MENU

Fair wage fee (please read): A 20% fee is added to all checks to pay base hourly wages and offer benefits to both front and back of house staff. This fee is not a tip. Tips are welcome but optional. All tips are paid only to servers.

Starter

Option 1 Pork Pow I

Trini-Chinese steamed buns,
stuffed with ground
pork

Option 2 Crab Accras I

Crab fritters, with
culantro-chili aioli

Option 3 (vegan) Aloo & Channa Pies I

Fried bread, stuffed with
cumin-spiced potatoes,
and curried channa

Main

Duck & Dhal I

24-hr slow-cooked leg
quarter, served with
dhal, coconut rice &
greens

Fried Snapper I

Whole deep-fried
snapper, roasted coconut
chutney, pickled scotch
bonnet & pimento chilies,
basil, & citrus, served
with coconut rice

Vegan Paratha Platter I

Curried channa and
potatoes, pumpkin
choka and dhal,
served paratha

Dessert

Molten Chocolate Cake I

Dark chocolate, ponche
de creme anglaise

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Mango Sorbet I

Served with hibiscus
syrup

\$55/person

Allergen notice: Menu items may contain or come into contact with wheat, milk, eggs, peanuts, tree nuts, fish, shellfish and soy.