



### **Spring Caribbean Take & Bake Tasting menu**

**April 22, 23, 24, 29<sup>th</sup>, 30<sup>th</sup> & May 1<sup>st</sup>**

#### **Plot Market Garden Greens (GF, DF)**

Young Coconut, Raspberries, Edible Flowers, Curry & Vanilla Dressing

#### **Mango & Albacore Tuna “Ravioli” (DF)**

Light Pickled Cucumber, Shaved Asparagus & Green Papaya

#### **Seared Scallop**

Braised Oxtail, Gnocchi, Sweet Pea & Mint Puree, Sous vide Chayote,  
Cumin & Orange Glazed Carrots

#### **Passionate Fruit Pavlova (DF)**

Coconut Toffee, Dragon Fruit, Mango Gel

\$55 per person

### **Vegetarian Spring Caribbean Take & Bake Tasting menu**

**April 22, 23, 24, 29<sup>th</sup>, 30<sup>th</sup> & May 1<sup>st</sup>**

#### **Plot Market Garden Greens (GF, DF)**

Young Coconut, Raspberries, Edible Flowers, Curry & Vanilla Dressing

#### **Mango & Jackfruit “Ravioli” (GF, DF)**

Light Pickled Cucumber, Shaved Asparagus & Green Papaya

#### **Seared King Oyster Mushroom**

Herb Gnocchi, Sweet Pea & Mint Puree, Sous vide Chayote,  
Cumin & Orange Glazed Carrots

#### **Passionate Fruit Pavlova (DF)**

Coconut Toffee, Dragon Fruit, Mango Gel

\$50 per person

#### **Add on**

HOB Jerk Caesar with Jerk Chicken Skin, Pickled Vegetables \$9

Rum Punch with Pineapple, Oranges & Crispy Blood Orange \$9