



# *The Liming*

BEQUIA

## *Entrée*

Tomato Semi Dried, Tomato Consommé, Mozzarella, Basil Oil, Olive Crumb

Tuna Tartare, Carrot and Ginger Ketchup, Pickled Carrot, Crispy Shallot

Ceviche of Mahi Mahi, Citrus Dressing, Avocado Purée

Pan Fried Snapper, Romesco Sauce, Ratatouille, Basil Dressing

## *Main-Course*

Roasted Cauliflower, Yeast, Grape, Salsa Verde

Ribeye Steak, Watercress Emulsion, Triple Cooked Chips, Spinach, Shallot, Red Wine Jus

Chicken and Truffle Ballotine, Chardonnay Vinegar Mash, Caramelised Onion Purée, Roasted Shallot, Truffle Sauce

Miso Glazed Fish of the Day, Lemon Grass Sauce, Bok Choi, Crispy Nori Potato

Local Butter Poached Lobster, Curried Mango, Potato Salad, Tempura Claw, Coriander and Bisque Sauce

## *Desserts*

Lemon Posset, Yuzu Curd, Lemon Thyme Meringue

Chocolate Cremeux, Lime Gel, Lime Curd, Crème Fraiche Sorbet and Chocolate Crumble

Vanilla Cheesecake, Mango Jelly, Mango Salsa and Mango Sorbet

Coconut and Cardamom Mousse, Roasted Rum Pineapple, Pineapple Gel, Coconut Sorbet

All Prices are Quoted in US Dollars.

A 10% Discretionary Service Charge will be added to the final bill.

If you have any allergy requests, please inform your server.

*The Art of Doing Nothing*

*Part of The Liming and ICMI Collection*