

LUNAR

Executive Chef: Lorne Emerson
Sample Tasting Menu

Tomato consommé granité, chimichurri pearls



Red bean purée, coconut ceviche, puffed rice, rice dome enclosure



Island caught lobster carpaccio, cured courgette, “rondon” jus



72 hour slow roasted Nicaraguan short rib of beef, smoked bony glaze, micro vegetables,
creamed corn infused with Island basil



Herb-crusted lamb fillet, yucca gnocchi, 18 year aged Flor de Cana reduction



A trio of NiCaribbean-inspired crème brûlée



Tonka bean shortcrust pastry, calala custard, tropical fruit, vanilla and calala cream, sugar dome enclosure