



Emerald's

Appetizers

Calalloo “Mac” and Cheese

Poached Egg Tartlet-Forest Mushrooms-Macaroni and Cheese

Patate Doux and Melongene Terrine

Goat’s Cheese Fondant, Balsamic Caramel, Apple Curry

Crispy Rain Forest Calabza Gnocchi

Caribbean Sun Blushed Tomatoes – Kalamata Olives

Roast Yellow Plantain and Yam Satay

Cajun Honey Roast peanut and Wild Ginger Salad-Shaved Plantain Fries

Chayote Squash and Provisions Roti

Yellow Lentil and Coconut Dal- Julie Mango Chutney-Pineapple Crisps

All Appetizers
US\$12

All prices subject to 10% service charge and 8% government tax.

Main Courses

Trinidadian Cou Cou and Vegetable Accra
Grilled Cheese Cou-Cou, Red Pepper Sofrito, Smoked Curry Oil

Ground Provision and Rice Cook Up
Soya and Coconut Milk Curry, Fragrant Basmati, Cracked Pepper Poppodums

Melongene Fromage
Eggplant, Parmesan Cheese Crisp Fried Vegetables, Tomato and Basil

Roast Geera and Congo Pepper Tortilla
Tofu, Smoked Paprika, Sour Cream, Culantro, Cumin

Roast Pepper and Cous Cous Moussaka
Feta Cheese, Green Olives, Toasted Fennel Seeds

Sweet Potato and Plantain Satay
Satay Sauce, Pilau Rice, Cashew Nuts

Chef's Daily Pasta

All Main Courses
US\$28

All prices subject to 10% service charge and 8% government tax.

