



# DINNER MENU

## Ike's Bistro

### APPETIZERS

#### **FISH SOUP & PICA DI PAPAYA**

Creamy fish soup with pica di papaya aioli, pan bait, cilantro, and plantain chips

*or*

#### **POTATO CROQUETTE & MESCLUN SALAD**

Homemade potato croquette served with mesclun salad, mango & sweet mustard vinaigrette

*or*

#### **ROASTED POBLANO SOUP**

Roasted green poblano peppers blended into a mild creamy soup V/VG/GF

### MAIN COURSE

#### **LAND & SEA**

4oz filet mignon and black Tiger shrimp, served with mashed potato, seasonal vegetables and rosemary sauce

*or*

#### **RED SNAPPER & FUNCHI**

Pan seared red snapper with fried funchi, sweet peas & basil puree, sweet banana salsa and Creole sauce

*or*

#### **PASTA CARBONARA AND CHICKEN**

Homemade linguini pasta and grilled chicken, Carbonara sauce flavored with our locally grown basil

*or*

#### **CAULIFLOWER STEAK V/VG**

Roasted cauliflower marinated with organic herbs and garlic olive oil, served with corn polenta fries, brussels sprout and truffle aioli

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THREE-COURSE  
DINNER

**\$40**



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## DESSERTS

### **PANBOYO & CINNAMON ICE CREAM**

Warm homemade bread pudding, cinnamon ice cream, sweet strawberry salsa, Chocolate tuile, strawberry powder

*or*

### **PASSION FRUIT PARFAIT AND BERRIES V/VG/GF**

Passion fruit parfait, wild berries, lime sauce and coconut ice cream

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