



A TASTE OF MALLIOUHANA

P R I X F I X E M E N U

Journey back to the flavors and spirit of Malliouhana in the 1980s. Inspired by this storied era, our prix fixe menu presents a thoughtfully curated progression of courses that celebrates the Caribbean flavors and traditions that have shaped Malliouhana's culinary identity through the years.

115 PP

S T A R T E R

PLANTAIN & GOAT CHEESE MILLE-FEUILLE

Crispy Plantain, Whipped Goat Cheese, Tomato Jam, Shallots, Arugula, Lime & Ginger Vinaigrette (d)

M A I N

BLACKENED STEAK OR MAHI MAHI

*Jerk Spices, Caramelized Tomato Seed Broth, Confit Green Onions, Provençal Vegetables,
Served with Steamed Basmati Rice*

D E S S E R T

APPLE TART TATIN

Puff Pastry, Caramelized Apples, Peach & Cherry Crèmeux, Vanilla Ice Cream (d, g)

d - dairy | g - gluten | n - nut | p - peanut | e - eggs | f - fish
c - crustacean | m - mollusks | se - sesame | su - sulfites
sy - soy | ce - celery | mu - mustard | l - lupin

*Please inform us of any allergies or dietary requirements.
All prices are in USD and subject to an 18% service charge.*