



THANKSGIVING DINNER

A thoughtfully curated menu that brings together timeless holiday favorites and the vibrant flavors of the Caribbean; featuring seasonal ingredients, island-inspired accompaniments, and refined interpretations of beloved classics.

S T A R T E R S

COCONUT SPICED PUMPKIN SOUP

Pumpkin Bread, Apple Spread, Plantain Salsa (g)

25

AUTUMN HARVEST SALAD

Mesclun, Parmesan-Crusted Sweet Potato, Goat Cheese Croquette, Candied Pecans, Dried Cranberries, Apple Cider Vinaigrette (d, n)

25

M A I N S

TRUFFLE BUTTER TURKEY BREAST

Turkey Jus, Port & Cranberry Compote, Wild Mushroom & Turkey Stuffing, Mustard-Parmesan Brussels Sprouts Salad, Sweet Potato Purée (d, g)

50

PLANTAIN CRUSTED GROUPER

Grapefruit & Basil Beurre Blanc, Island Mango Chutney, Caribbean Provision Purée, Buttered Root Vegetables (d)

50

BRAISED BEEF SHORT RIBS

Au Jus, Tomato Jam, Maple Glazed Carrots, Brown-Butter Pistachio Crumbs, Roasted Garlic-Potato Purée (d, n)

55

D E S S E R T

MALLI'S THANKSGIVING DESSERT SAMPLER

Sweet Potato Tartlets (d, g) | Raspberry Pavlovas | Banana Madeleines (d, g) | White Chocolate Anglaise (d)

20

d - dairy | g - gluten | n - nut | se - sesame
c - crustacean | m - molluscs | p - peanut | sy - soy

Please inform us of any allergies or dietary requirements.
All prices are in USD and subject to 17% service charge.

