

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.

STARTERS

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

MAINS

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

DESSERT

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 | p - peanut | e - eggs
f - fish | se - sesame | c - crustacean | m - mollusks
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 18% service charge.