



KARIBE

A TASTE OF THE CARIBBEAN, REIMAGINED AT SEA

Welcome to Karibe, where the culinary heartbeat of the Caribbean comes alive through vibrant flavours, soulful ingredients, and a modern twist on tradition. Paying homage to the diverse cultures of the islands – from Creole kitchens to beachside smokehouses – Karibe blends authenticity with elegance, enriched by a gentle touch of North American flair. Expect bold spices, coastal freshness, and dishes rooted in heritage, all served with island charm and seafaring grace.



FOR THE TABLE

Pigeon Pea Guacamole

Warm tortilla, tomato choka 🌱🌱

APPETISERS

Local Yellowfin Tuna Ceviche*

Avocado purée, lime vinaigrette, cilantro oil, plantain crisps 🌱

Adobo Short Rib

Dark rum glaze, coco bread, banana and hot pepper ketchup, crispy onions

Island Style Fish and Tiger Prawn Chowder

Roasted corn, sherry peppers

Tajin Spiced Mushroom Tostadas

Pimento, coconut dukkah 🌱



🌱 Plant-based 🌱 Vegetarian 🌱 Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that all food & beverage purchases are subject to an 18% service charge.

ENTRÉES

Jerk Chicken

Drunken onions, mac 'n' cheese croquettes

Blackened Caribbean Catch of the Day*

Mexican street corn 🌽

(Please see your server)

Crab Crusted USDA Dry-Aged Beef Tenderloin* (8oz)

Lime and creole butter

Add local spiny lobster tail* us\$15.00

Curry Goat

Aromatic curry sauce with coconut 🌴

Jerk Sweet Potato

Miso tofu, pumpkin seed pesto 🌱🌿

Should you wish to order an additional dish, a supplemental charge of US\$12.00 will apply to appetisers, US\$12.00 for entrées and US\$5.00 for desserts.

FOR THE TABLE

Rice and peas 🌱🌱

Caribbean slaw 🌱🌱

Broccolini with mojo sauce 🌱🌱

French fries with house jerk seasoning 🌱

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DESSERTS

Karibe Sundae

Rice pudding gelato, espresso, caramelised Rice Krispies,
chocolate fudge sauce

Shaved Local Pineapple

Chilli, allspice syrup 🌶️🍷

Dark 'n' Stormy Sticky Ginger and Rum Toffee Pudding

Rum raisin gelato 🍷

Mango Key Lime Meringue Pie

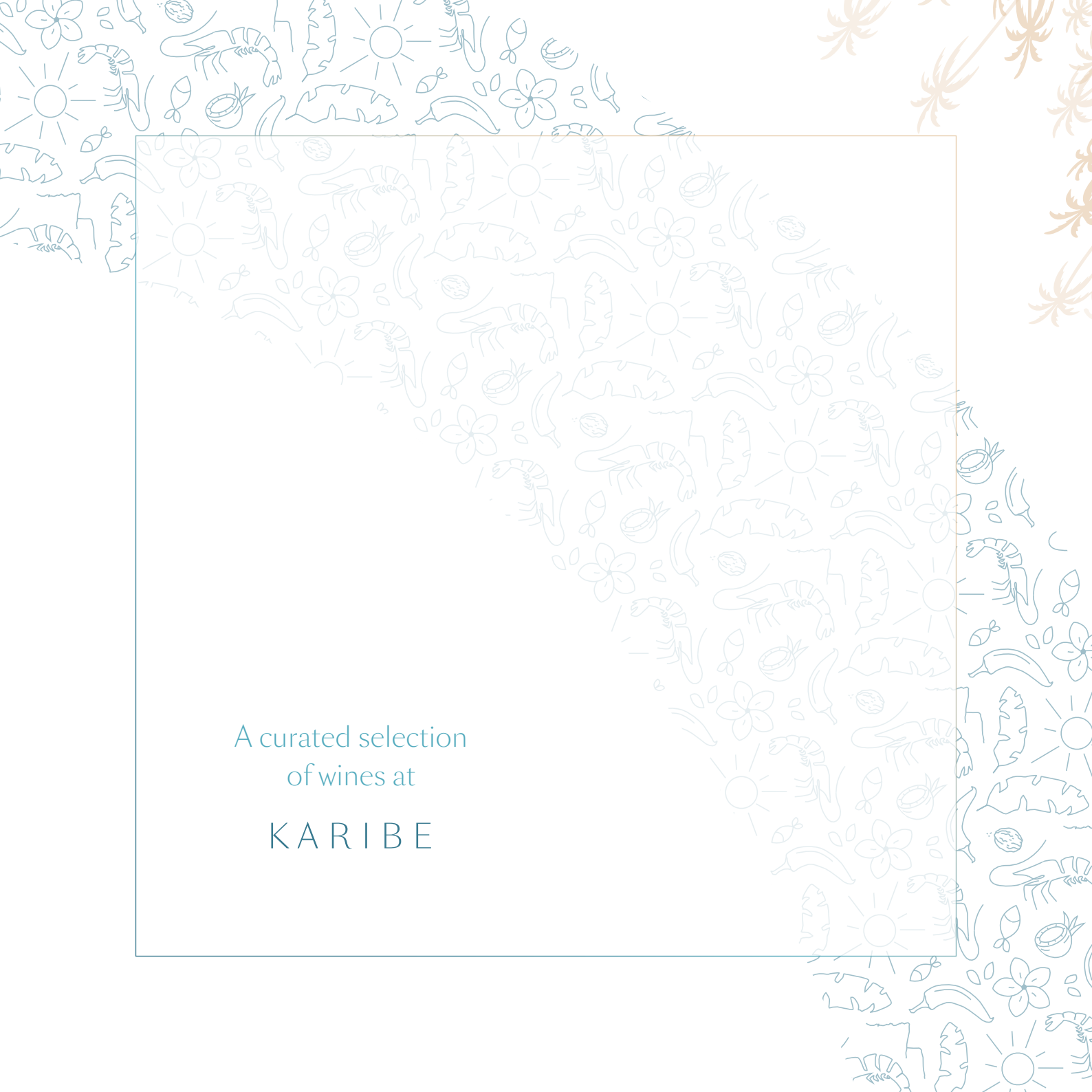
Coconut gelato 🍷

Selection of Homemade Gelato

(Please see your server)

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A curated selection
of wines at

KARIBE

CHAMPAGNE & SPARKLING			Glass US\$	Bottle US\$
8	Champagne 'Cuvée Rosé', Laurent-Perrier (2)	Tours-sur-Marne, France	26.00	110.00
4	Champagne 'La Cuvée', Laurent-Perrier (2)	Tours-sur-Marne, France	20.00	90.00
33	Moscato d'Asti, Ruffino (5)	Piedmont, Italy	10.50	50.00
17	Prosecco Cunard Cellar Reserve, Le Colture (2)	Treviso, Italy	10.50	48.00

WHITE WINE			Glass US\$	Bottle US\$
18	Chardonnay Cunard Cellar Reserve, Maison Auvique (2)	Burgundy, France	14.50	58.00
94	Conundrum White Blend (2) <i>Blend: Chardonnay, Sauvignon Blanc, Sémillon and Viognier</i>	California	15.00	60.00
86	Gewürztraminer Grand Cru Hatschbourg, Joseph Cattin (5)	Alsace, France	15.00	60.00
63	Riesling 'Kung Fu Girl', Charles Smith (2)	Washington	12.50	50.00
76	Sauvignon Blanc, Kim Crawford (2)	Marlborough, New Zealand	15.00	60.00
99	Silk & Spice (4) <i>Blend: Arinto, Alvarinho, Bical</i>	Portugal	11.50	46.00
89	'Singing' Grüner Veltliner, Laurenz V. (2)	Kremstal, Austria	12.50	50.00
99	White Blend, Pine Ridge (3) <i>Blend: Chenin Blanc and Viognier</i>	California	11.00	44.00

Wine tasting guide



ROSÉ WINE			Glass US\$	Bottle US\$
20	Cunard Cellar Reserve, Château la Tour de l'Évêque (3) <i>Blend: Grenache blend</i>	Côtes de Provence, France	12.50	50.00
11	Whispering Angel, Château d'Esclans (2) <i>Blend: Grenache, Cinsault and Rolle</i>	Côtes de Provence, France	13.50	54.00
105	White Zinfandel, Beringer (6)	California	10.00	40.00
RED WINE			Glass US\$	Bottle US\$
22	Rioja Reserva Cunard Cellar Reserve, Bodegas Zugoher (D) <i>Blend: Tempranillo, Graciano and Mazuelo</i>	Rioja Alavesa, Spain	16.50	65.00
177	Centosere Cannonau, Pala (C) <i>Grape varietal: Grenache</i>	Sardinia, Italy	15.00	60.00
158	Chianti 'Castiglioni', Frescobaldi (C) <i>Blend: Sangiovese and Merlot</i>	Chianti, Italy	12.50	50.00
130	Malbec, Domaine Bousquet (C)	Uco Valley Tupungato, Argentina	12.00	48.00
140	Merlot, Josh (D)	California	12.50	50.00
145	Pinot Noir, A to Z (B)	Oregon	13.00	52.00
147	Pinot Noir, Chamisal (B)	San Luis Obispo, California	15.50	62.00
164	Shiraz 'Portrait', Peter Lehmann (E)	Barossa Valley, Australia	12.00	48.00
195	Silk & Spice (D) <i>Blend: Alicante, Touriga Nacional, Baga</i>	Portugal	11.50	46.00
159	Syrah, Airfield Estates (D)	Yakima Valley, Washington	14.50	58.00

Ask your waiter about our full range of drinks.

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CUNARD