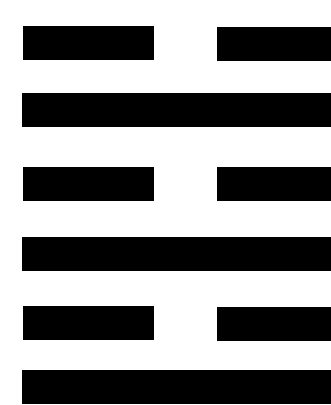


**MARKET CAFE**  
MARKET FRESH MENU





# WE BREAKFAST SERVICE MENU

SERVED DAILY 8 AM - 11 AM



## W1- **KOKOMO ALL-INCLUSIVE BREAKFAST**

Choose Any Breakfast Entree  
Hot or Cold Beverage  
Something To Celebrate Cocktail  
Prix Fixe | 35 per person\*

## W2 - **OMELETTE YOUR WAY** 16 V

Produce Add Ons | 2 Protein Add Ons | 4  
Tomatoes | Onions | Mushrooms  
Cheddar or Mozzarella | Spinach | Bell Peppers  
Black Forest Bacon | Black Forest Ham  
Homemade Italian Sausage| Smoked Scottish Salmon  
Heirloom Tomato Medley with Roasted Baby  
Potatoes, Breakfast Breads

## W3 - **TRADITIONAL EGG'S BENEDICT** 18

Ham | Arugula | Sous Vide Poached 64 Egg  
Hollandaise | English Muffin  
Protein Add Ons | 5  
St. Lawrence Market Peameal Bacon  
Smoked Scottish Salmon

## W4 - **DENNY'S ON VACATION** 20

Black Forest Bacon | Black Forest Ham  
Homemade Italian Sausage  
( Select One )  
Eggs Your Way  
Fried | Scrambled | Boiled | Poached  
Heirloom Tomato Medley with Roasted Baby  
Potatoes Breakfast Breads

W5 - **GOLDEN GRIDDLE**18

Pancakes | Waffle | French BriocheToast  
( Select One )  
Served with Fresh Whipped Cream,  
Pure Maple Syrup and Seasonal Fresh Berries.

W6 - **THE WE CONTINENTAL**18

Good for Two Freshly Baked Belgian Pastries  
Fresh Fruit | Yogurt

W7 - **KOKOMO AVOCADO + TOAST**16

Sliced Avocado | Poached Egg, Heirloom Tomato  
Medley Served on Toasted Sourdough Bread

W8 - **WE MARKET BREAKFAST SANDWICH**16

Black Forest Bacon | Black Forest Ham  
(Select One) Eggs | Cheddar or Mozzarella  
Croissant | English Muffin | Wrap | Toast | Bagel  
(Select One)

W9 - **BREAKFAST POWER BOWLS**18

**THE EARTH BOWL** | V  
Almond Milk | Avocado | Kale | Chia Seeds  
Broccoli | Tomatoes | Granola  
Peanut Butter | Seasonal Berries

W10 - **WE POWER UP** | V

Coconut Milk | Apple | Orange | Pineapple  
Mango | Granola | Mixed Berries

SOMETHING ON THE SIDE

Extra Egg 2

Heirloom Tomato Medley with

Roasted Baby Potatoes 8

Protein Add Ons 5

Black Forest Bacon | Black Forest Ham

Homemade Italian Sausage, Smoked Scottish Salmon

Regular Toast 4

Gluten-Free Toast | 5 English Muffin 4

16 Layer Butter Croissant 5

Bagel’n Cream Cheese & Jam 8

# WE SERVICE MENU

SERVED DAILY 11 PM - 9:30 PM

## JUST ME OR WE STARTERS WOOD FIRED FLATBREADS

S1 - **Pizza alla Margherita | 18** - Napolitano Style Pizza with Fresh Mozzarella, San Marzano Tomatoes, Kokomo Basil Drizzled with Extra Virgin Olive Oil

S2 - **Italian Stallion | 22** - Artesian Hand made Hot Coppa Fresh Burrata and Arugula

S3 - **Pesto Palooza | 20** - Savour blend of Pesto Tiger Shrimp and Parmigiano Reggiano Flakes

S4 - **STEAMED EDAMAME PODS 蒸毛豆 | 12 V**  
Lightly Seasoned with Pink Himalayan Salt & Sun-Dried Chili Flakes

Peel 'n Eat Shrimp Bowl - Stir Fried or Steamed 18

S5 - **PEEL 'N EAT SHRIMP BOWL - STIR FRIED OR STEAMED | 18**

S6 - **ITALIAN CHARCUTERIE 26**

A Premium Selection Of Handcrafted Artesian Italian Dry Cured Salumi, Formaggi, Olives, Caper Berries And Homemade Baguette.

S7 - **PEANUT MASALA CHAAT 12 V**

A traditional blend of Masala Peanuts, with Fresh Chopped Tomato, Onion & Peppers, and Seasoned with Green Chili, Cilantro, Coriander and Fresh Lemon Juice.

S8 - **MEDITERRANEAN MEZZE PLATTER 20 V**

Crispy Handmade Falafel with Garbanzo Beans and Fresh Herbs, In-house Fermented Peppers, Artesian Salad with Seasonal Greens, Paired with Creamy Sumac Dressing and -Garlic Sauce and Served with Pan Seared Garlic Flatbread.



# 西 WEST

## W1 - **WAHOO CEVICHE** 22

Heirloom Tomato, Peppers, Onions, Cilantro, Orange, Lemon, Lime, Served with Kokomo Plantain Chips.

## W2 - **GRILLED OCTOPUS** 26

On A Bed Of Lima Bean Pancetta Ragu Finished With A Spicy Tomato, Caper Rosemary Sauce.

## W3 - **LUNA SALAD** 24 V

Burrata Cheese, Artisan Lettuce, Truffle Oil, Baby Heirloom Tomatoes, Italian Herbs, with Grilled Baugette.

## W4 - **THE EMPEROR'S SALAD** 18

An Authentic Ceasar Salad With Home Made Dressing And Shaved Parmigiano Reggiano

## **Add Tiger Shrimp or Chicken** 5

### W5 - **THREE WAY SLIDERS**

Any Two | 20 Any Three | 28

Prime Ribeye Steak Burger | Pan Seared Fresh Fish Burger Something Beyond Burger V

Served on In-house Made Brioche Bun, Artisan Greens and Garnishes, Heirloom Tomato & Onion, with Salsa Golf.



## W6 - **BLACK FOREST BLT** 18

Smoked Black Forest Bacon, Artesian Lettuce, and Heirloom Tomato Sandwich served on Home Made Baguette.

W7 - **PANINO ITALIANO**22

(Hot or Sweet) An Authentic Classic. Handcrafted Artesian Salame Calabrese naturally aged for 75 days served on lightly toasted In-house made Baguette with Italian Cheese and Olives.

W8 - **SANDWICH CUBANO**18

Slow Roasted Pulled Kurobuta Pork in Tequila Marinade served on In-house Made Baguette Layered with Jalapeños and Cheddar Cheese.

W9 - **APPARDELLE BOLOGNESE**36

A Decadent Fusion Of Prime Ribeye Steak And Authentic Bolognese Into An Incredible Classic Italian Pasta Served With Freshly Grated Parmigiano Reggiano.

W10 - **PESTO RAVIOLI ALLA GENOVESE**34 V

Wild Mushroom Ravioli with a Vibrant Blend Of Kokomo Basil, Organic Garlic, Pine Nuts, Parmigiano Reggiano With Premium Italian Extra Virgin Olive Oil.

东EAST

VEGETABLE SPRING ROLLS12 V

SHANGHAI SHAOMAI 上海燒賣20

Traditional Kurobuta Pork and Shrimp Dumplings Served in Chinese Bamboo Steamer Basket Paired with Rice Vinegar, Soy & Chinese Chili Sauce.  
Drunken Chicken | Roast Pork | Tiger Shrimp  
Beijing Duck Breast

## **HAWAIIAN TROPIC TUNA POKE BOWL** | 24

Sashimi Grade Yellow Fin Tuna Vibrant Vegetables & Wakame, Savour Toppings On Bed of Seasoned Asian Rice & Nori.

## **TAIWANESE TEMPURA**

### **POP CORN CHICKEN** 鹽酥雞 | 22

Lightly Battered and Served with Sweet Chili Mayo

### **CHINESE NOODLE BOWL** 中式湯麵 | 18 V

Lao Mian Egg Noodle or Moyu Noodles-K/GF

Premium Add Ons | 5

Drunken Chicken | Roast Pork | Tiger Shrimp

Beijing Duck Breast | Vegetable Dumplings.

### **BEIJING LOTUS LEAF BAO BAN** 北欧荷叶包

Any Two | 20 Any Three | 28

Kurobuta Pork Belly | Tiger Shrimp

Stir-fried Vegetables.

## **CANTONESE FRIED NOODLES**

廣州炒魔芋面 36 K|GF

A Fresh And Savory Balance Of Flavours And Textures Of Chicken, Shrimp, Calamari And Local Fish With A Medley Of Chinese Vegetables In A Light Sauce. Served On A Bed Of Wok-fried Moyu Noodles.

### **YANGZHOU FRIED RICE** 揚州炒飯 | 18 V

Wok Fried Jasmine Rice Mixed with Eggs, Spring Onion, Seasonal Vegetables, and Secret Sauce.

Premium Add Ons | 5



# BLACK MARKET DINNER SPECIALS

Served From 5:30 - 9:00 pm

All Of Our 28 Day Aged Prime AAA Hand Cut Steaks & Market Fresh Seafood Are Delivered Fedex Direct From St. Lawrence Market, Toronto, Canada Grilled To Perfection Over Red Oak Firewood On Our Argentine Grill.

## LAND | SEA

D1- Filet Mignon 8oz Prime Centre Cut	58
D2- New York Strip 14oz Prime Centre Cut	68
D3- Boneless Ribeye 16oz Prime Centre Cut	78
D1- Rack of Frenched Ontario Lamb	58
D5- Wahoo (local) Grilled   Pan Seared   Steamed	48
D6-Tempura Shrimp	44

## WHOLE FOODS - SHAREABLE SIDES | 14

V1- Sautéed Shiitake Mushrooms	
V2- Medley of Organic Baby Potatoes	
V3- Hand Cut White Truffle Fries With Parmigiano Reggiano	
V4- Sautéed Baby Bok Choy or Chinese Broccoli with Garlic or Oyster Sauce	
V5- Hand Cut Fries   6	V6- Jasmine Rice   4

## V6- DIPPING SAUCES SINGLE | 5 DOUBLE | 8 TRIO | 12

- WE Wasabi Steak Sauce
- Truffle Mushroom
- Garlic Butter

**All Dinner Specials Served with Choice of One Whole Food and A Dipping Sauce**

# DESSERTS

## DESSERTS | 15

### TRES LECHE CAKE

Sponge Cake With 3 Types Of Milk,  
Whipped Cream & Berries.

### TIRAMISU PICK ME UP

Layered Lady Fingers Soaked in Espresso Coffee and Creamy Mascarpone Dusted with Cocoa Powder and Topped with Whipped Cream and Fresh Berries.

### WHITE CHOCOLATE FONDUE

The Ideal Dessert for Sharing | 15 Per Person  
Home-made White Chocolate Sauce, and  
Strawberry Shooters, Whipped Cream & Berries.

### NEW YORK STYLE CHEESECAKE TRIO

Cream Cheese, Graham Cracker, Three Flavored  
Home-made Jelly & Medley of Berries

### MOLTEN LAVA CHOCOLATE CAKE

Served Wickedly Warm Dark Chocolate Cake  
Filled with Overflowing Molten Dark Truffle Lava.

### HOME-MADE SORBETTO É GELATO

Coconut | Mango  
White Chocolate Raspberry  
Seasonal Fruit

Consuming Raw Or Undercooked Meats, Seafood, Shellfish, And  
Eggs May Increase Your Risk Of Food-borne Illness.

All Prices Are Subject To 12% Government Tax And 15% Service Charge



# BEVERAGES

## WE MARKET CAFE COCKTAIL LIST

**FROZEN VIRGIN DRINK'S** 8

**ADD LOCAL RUM** 8

Choose From: Strawberry, Mango,  
Pina Colada Or Margarita

**GRASSHOPPER MARTINI** 16

Crème De Cacao, Crème De Menthe  
& Heavy Cream

**KOKOMO LOVE SONG MARTINI** 16

Premium Japanese Sake, Freshly Squeeze  
Lime Juice & Elderflower

**JUNIPER & CITRUS G+T** 14

Premium Organic Gin, Fever Tree Tonic  
& Fresh Lime Juice

**KOKOMO JUNGLE BIRD** 14

Premium Vodka, Campari, Tropical Fruit Juices

**KOKOMO BLUE MARGARITA** 16

Premium Tequila, Blue Curacao & Fresh  
Lime Juice (Optional Sea Salt)

**CHI-CHI** 14

Vodka, Hawaiian Pineapple Juice & Cream of  
Coconut, Local White Rum, Coconut Rum,  
Dark Rum, Tropical Fruit Juices & Grenadine

**BLASTOISE** 14

Caribbean Spiced Rum, Cream of Coconut,  
Hawaiian Pineapple Juice & Blue Curacao

**KOKOMO BLUE LAGOON (NON-ALCOHOLIC)** 12

Freshly Squeezed Lemonade & Blue Curacao

**KOKOMO TROPICAL PUNCH (NON-ALCOHOLIC)** 12

Tropical Fruit Juice's & Pomegranate Syrup

# BEVERAGES

## CHAMPAGNE | SPARKLING WINE

Billecart-Salmon Blanc De Blanc - France	145
Billecart-Salmon Rose - France	165
Lanson Black Lable Brut - France	90
Masottina Prosecco - Italy	68

## WHITE WINE

Kim Crawford Rose New Zealand 2021	58
Meiomi Rose Usa 2021	80
Leonard Kreusch Riseling Germany	54
La Giustiniana Gavi 2018 - Italy	62
Chateau Ste. Michelle Riseling Usa 2021	48
Fiano Di Avellino 2017 - Italy	42
Kung Fu Girl Riseling Usa 2018	48
Matua Sauvignon Blanc 2022	54
Kim Crawford Sauvignon Blanc New Zealand 2022	68
Mulderbosch Sauvignon Blanc Africa 2021	75
Danzandete Pinot Grigio Usa 2021	45
Wairu River Pinot Gris New Zealand 2021	67
Far Niente Chardonnay Usa 2020	149
Meiomi Chardonnay Usa 2021	75
Robert Mondavi Private Select Chardonnay Usa	54
Chateau Ste. Michelle Chardonnay Usa 2021	56



# BEVERAGES

## RED WINE

Layer Cake Shiraz Australia 2021	52
Backsberg Pumphouse Shiraz Africa 2017	80
Ridge Lytton Spring Zinfandel Usa 2016	120
Callia Alta Malbec Argintina	50
Trumpeter Rutini Malbec Argintina 2021	52
Paul Hobbs Bramare Malbec Argintina 2019	105
Natura Merlot Italy 2019	49
Robert Mondavi Private Select Merlot Usa 2019	56
Duckhorn Merlot Usa 2020	120
Kim Crawford Pinot Noir New Zealand 2020	78
Meiomi Pinot Noir Usa 2021	80
Hangtime Pinot Noir Usa 2020	60
Sokol Blosser Pinot Noir 2015	120
Robert Mondavi Private Select Cabernet Sauvignon Usa 2021	56
Honig Cabernet Sauvignon Usa 2019	149
Far Niente Cabernet Sauvignon Usa 2016	290
Justin Cabernet Sauvignon Usa 2018	98

# BEVERAGES

## BEERS & CANNED COCKTAILS

Heineken	8
Coors Light	8
Corona Extra	8
I-Aint-Ga-Lie (Local)	6
I-Soon-Reach (Local)	6
Down-Da-Road (Local)	6
Bambashay (Local Vodka+Cranberry)	8
Osprey Chill (Local Vodka+Lemonade)	8

## WINE BY THE GLASS

<b>SPARKLING WINE</b>	16
Masottina Prosecco (Italy)	
Masottina Prosecco Rose (Italy)	

<b>WHITE WINE</b>	14
Kim Crawford Rose New Zealand 2021	
Danzandete Pinot Grigio Usa 2021	

<b>RED WINE</b>	16
Callia Alta Malbec Argentina	
Natura Merlot Italy 2019	



**WE RETOX BEVERAGES**

**RUM**

Flor de Cana Centenario 12yr	18
Captain Morgan Spice	14
Trade Winds (Silver, Coconut, Black)	12

**VODKA**

Grey goose Ducasse	18
Tito’s   14	
Osprey – Turks & Caicos	14
Hangar	16
Van Gogh  Pomegranate   Mango	16

**GIN**

Gordons	14
Boodles	16
Bathtub	16
Prairie Organic	12
Tangueray	14

**WHISKEY**

Canadian Club 6yr	16
Bushmills Irish	14
Crown Royal Black	16
Vat 69 Scotch	14
Johnny Walker Red	16
Dewars White Lable	14
J&B	14
Highland Warrior	14

**TEQUILA**

Margaritaville   Lime   Mango   Coconut	12
1800 Agave Auzul	16
Jose Cuervo	14

**LIQUEUR**

Meukew Vanilla Cognac	16
Caicos Cream (Local Irish Cream)	12
Clement Creole Shrubbb	14
Clement Mahina Coco	14
Grand Marnier	12
Kahlua Coffee Liqueur	14

# BEVERAGES

## WE DETOX BEVERAGES

### BOTANICAL BLENDS

5

Lemongrass Iced Tea | Cucumber Lemonada  
Basil Mint Booster | House Blend Iced Tea

### COLD-PRESSED JUICES

8

Orange | Orange-Beet Juice | Orange-Carrot  
Lemonade | Kelly Green Juice | Watermelon

### JUICES

5

Orange | Pineapple | Cranberry | Apple  
Grapefruit | Tomatoe

### MILK

5

Whole | Almond | Oat

## WATERS

Infused Alkaline Water | Always Complimentary  
San Benedetto Natural | Sparkling Mineral Water 1L | 10

### SOFT DRINKS

3

Coke | Diet-Coke | Sprite | Club Soda  
Tonic Water | Ginger Ale | Ginger Beer

### COFFEE

5

Espresso | Americano | Cappucino  
Latte Macchiato | Flat White | Hot Choco

### TEA

5

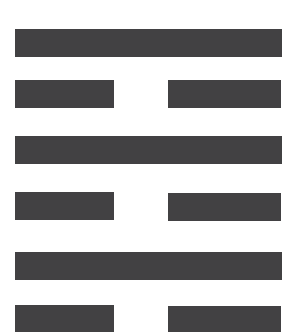
Choose from a Selection of Organic & Chinese Tea



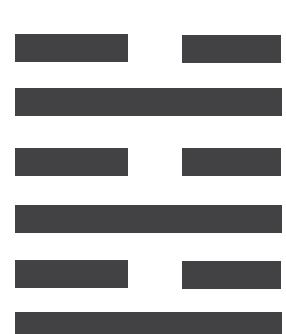
# OUR STORY

The farther we go the closer we are to coming home.

WE was set up to offer you our guests a gourmet culinary experience that didn't just tantalize your tastebuds, but also contribute to your overall well-being. By utilizing only the finest whole foods ingredients and choosing to combine the ingredients in such a way they're more easily digestible, we offer a truly unique epicurean experience.



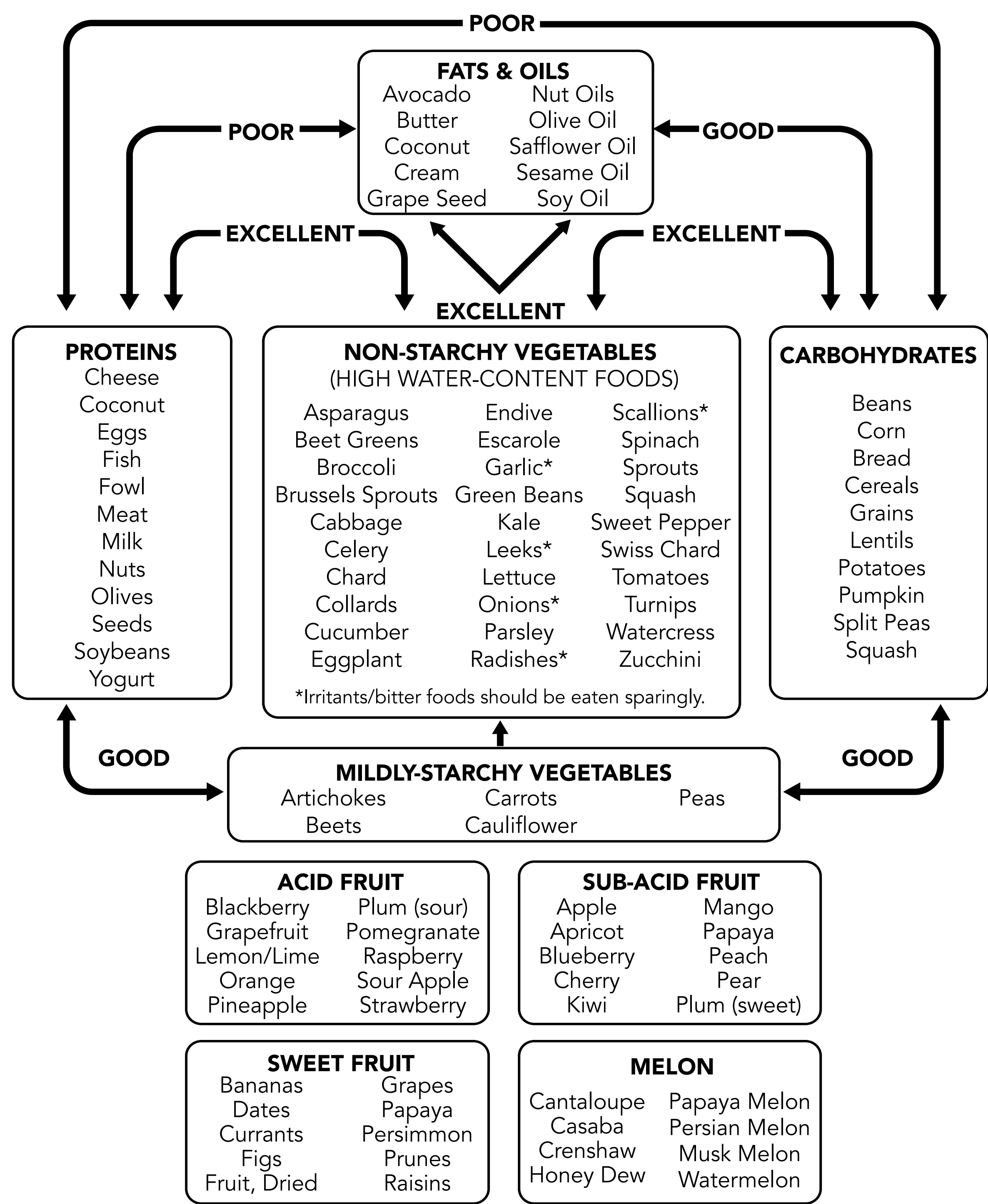
As far as possible, everything is sourced locally, but as we are based on an island and offer a genuine West meets East fusion kitchen, our purveyors scour the four corners of the world to find the best and most sustainable ingredients that allow us to curate our dynamic Fresh Market Menus.



Each recipe has been lovingly created by our Head Chef, Horacio Mandirola, and is prepared to perfection by his team of chefs. But don't take our word for it – in the *casa mia é casa tua* spirit, and now your island vacation home away from home, WE warmly welcome you to sit back and enjoy a culinary experience in our open concept experiential kitchen + bar. Here you can watch your chef's culinary artistry in action~and get to know them. Because food isn't just about taste, or health, but about connection – its ability to bring people together. That's why the kitchen is the heart of the home. Welcome home. Welcome to WE. Welcome to the heart of Kokomo where West meets East, strangers become friends and the simplest of ingredients are turned into the most extraordinary meals. **WITHOUT YOU THERE IS NO WE.**

# TROPHOLOGY

Trophology is the Science of Food Combining. Depending on what foods You combine you either enhance or hinder your well-being and healthy longevity. Some combinations are promoted as central to good health and weight loss, such as not mixing carbohydrate-rich foods and protein-rich foods in the same meal. All in the spirit of staying Alive and Well...Eat Well. Drink Well.



Best to eat proteins and carbohydrates at separate meals.  
Best to eat only one concentrated protein at each meal.  
Treat juices (fruit or vegetable) as whole foods.  
Drink milk alone or not at all.  
Desert desserts.  
Cold foods (including liquids) inhibit digestion.  
Only eat fruit alone as a fruit meal.  
Fruits should not be eaten between meals while other food is digesting in the stomach.  
Do not eat sweet fruits and acid fruits together.  
Melons are best eaten alone but can be mixed with acid and sub-acid fruits.





- Nestled within the private Botanical Gardens of Kokomo Resort
- Fresh Market Menu using Premium Land and Sea Proteins & Produce
- Authentically prepared Asian & Western Cuisine
- Offering Signature Vegan & Vegetarian menu items
- Prime Cuts & Fresh Seafood direct from St. Lawrence market, Toronto, Canada  
**Barbecued to perfection over our oak firewood Argentine Grill**
- Chefs Table Tasting Menu available (limited to 8 people)
- Sky lounge under the stars perfect for private dinners, special events and wedding receptions

 **Call or Whatsapp +1 649.433.8888**

 [WeReservations@AliveAndWellResorts.com](mailto:WeReservations@AliveAndWellResorts.com)

 [KokomoBotanicalResort.com](http://KokomoBotanicalResort.com)

 [@WeGrillWokandWinebar](https://www.instagram.com/WeGrillWokandWinebar)

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