

IRIE CHEF & DJ GUMMI PRESENT

SUPPER CLUB

The 90s Edition

THREE-COURSE DINNER

SATURDAY, OCTOBER 17, 2026 | 6:30 PM | MODERN STEAK STEPHEN AVENUE

FIRST COURSE

Jerk Chicken Spring Rolls

Jerk chicken, cabbage, scallion, carrot, Scotch bonnet sauce

MAIN COURSE

Tamarind-Glazed Alberta Striploin

7 oz Alberta striploin with tamarind-peppercorn jus, served with Caribbean vegetable fried rice, jerk-spiced onion rings and seasonal vegetables.

THIRD COURSE

Jamaican Mango Crepe Cake

Rum and mango crème anglaise, pineapple jam

Please inform your server of any allergies or dietary restrictions. Not all ingredients are listed. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness.