SEA & SURF

Terrace & Bar

Starters

FRENCH ONION SOUP

topped with gouda cheese and toasted baguette

ROASTED ZUCCHINI AND BUTTERNUT SQUASH NAPOLEON

grilled zucchini and butternut squash, sautéed spinach, provolone fritter, marinara, pesto drizzle

CALAMARI

crispy calamari, spicy marinara, lemon aioli

From The Grill

FRIED RAVIOLI

cheese filled, marinara dip

LEMON DIJON GARLIC CHICKEN KEBABS

charred grilled chicken skewers with honey mustard sauce, three cheese mashed potatoes, steamed broccoli

GRILLED RAINBOW RUNNER

ginger-coconut rice pilaf, sweet & sour red onions, artichoke, passionfruit and papaya salsa

MIXED GRILL

lamb chop and french style veal brochettes, honey glazed carrots, roasted new potatoes and brussels sprouts

Desserts

TRIPLE CHOCOLATE CAKE

dark rum and chocolate sauce

COCONUT CHEESECAKE

SELECTION OF HOMEMADE ICE-CREAMS
AND SORBET

TROPICAL FRUIT PLATE

CHEESE AND CRACKERS

US$140.00 PER PERSON, PLUS 10% SERVICE
CHARGE AND 15% V.A.T

EXECUTIVE CHEF

Rodrick Beazar

HEAD CHEF

Brenda Joseph