

# OLIVER

## STARTERS

### **CREAM OF DASHEEN SOUP**

Toasted cashew nuts, chives

### **SEARED YELLOW FIN TUNA**

crusted with sesame seeds, chives, curry oil,  
garlic chips, flying fish roe, sousy salsa

### **HANDMADE FARINE GNOCCHI**

lemongrass and coconut broth, ground  
provisions, cayenne pepper, turmeric tuile

## MAINS

### **PAN SEARED BARRACUDA**

green lip mussel provençal, sautéed  
spinach, lemongrass beurre blanc

### **BRAISED VEAL OSSO BUCCO**

creamy polenta, caramelized pumpkin,  
crispy kale, veal jus

### **ROTISSERIE ORGANIC DUCK BREAST**

cauliflower purée, bok choy, roasted beets,  
big thyme jus pepper, turmeric tuile

### **PAN-ROASTED FROG LEGS**

crusted with garam masala, curried channa,  
roasted bell peppers, papaya chutney

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## DESSERTS

### YOGURT MOUSSE

vanilla tuile, papaya compote

### GRENADIAN DARK CHOCOLATE FONDANT

cocoa tea ice cream, nutmeg crumble

### SELECTION OF HOMEMADE ICE-CREAMS AND SORBET

### TROPICAL FRUIT PLATE

### CHEESE AND CRACKERS

## HOT BEVERAGES

### CAPPUCCINO, ESPRESSO, COFFEE AND TEA

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*US\$140.00 Per Person, Plus 10% Service Charge and 15 % V.A.T*

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Executive Chef

**RODRICK BEAZER**

Head Chef

**BRENDA JOSEPH**

