

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, sousky 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

OLIVER

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

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

Head Chef

BRENDA JOSEPH

