

SEA & SURF

— Terrace & Bar —

Starters



WHITE BEANS AND ARTICHOKE SOUP

bacon bits, truffle drizzle

ROASTED EGGPLANT AND WONTON NAPOLEON

sautéed red onions, tomatoes, feta cheese, radicchio
hummus in a light curry vinaigrette

AGED RUM FLAMBÉ SHRIMPS

chives, paprika, lemon, focaccia, garlic butter

From The Grill



RIBEYE STEAK 10oz

home-made onion rings, sautéed mushrooms, horseradish
and peppercorn sauce

LEMON DIJON GARLIC CHICKEN KEBABS

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

GRILLED LOBSTER HALF SHELL

ginger coconut wild rice, lemongrass butter, passionfruit and papaya salsa

FRIED RAVIOLI

cheese filled, marinara dip

ZUCCHINI AND BUTTERNUT SQUASH NAPOLEON

grilled zucchini and butternut squash, sautéed spinach, mozzarella,
marinara, pesto drizzle

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

