

OLIVER

TASTE THE LIFE OF SPICE

STARTERS

Cream of Green Banana and Curry Soup

tropical blend of green bananas, curry, sweet chili, almonds

Roasted Beetroot and Pumpkin Salad

goat cheese, mixed leaves, candied walnuts, mustard vinaigrette

Flambé Shrimp

jumbo shrimp served over a slice of grilled pineapple and finished with a touch of herb butter

MAINS

Sunday Roast

*grilled ribeye steak, sour cream and chive mashed potatoes,
dark rum, green pepper and corn demi-glace*

Supreme Chicken

*sautéed mushrooms and gnocchi, white onion and thyme purée,
supreme sauce*

Tamarind Glazed Mahi Mahi

fried rice, cucumber and tomato relish, tamarind-soy reduction

Ramen

*rice noodles, seaweed, mushroom broth, cabbage, shredded beet,
carrots, radish, tofu, sesame oil drizzle*

Arancini

*fried risotto balls stuffed with mozzarella, roasted diced
vegetable medley, white cabbage, feta cheese crumble, sauce vierge*

DESSERTS

Cocoa Tea and Caramel Parfait
orange syrup

Nutmeg Bread and Butter Pudding
rum anglaise

Selection of Homemade Ice-Creams and Sorbet

Tropical Fruit Plate

Cheese and Crackers

HOT BEVERAGES

Cappuccino, Espresso, Coffee, Tea

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

Executive Chef
Rodrick Beazer

Head Chef
Brenda Joseph