

OLIVER

TASTE THE LIFE OF SPICE

STARTERS

Roasted Butternut Squash and Pumpkin Soup
toasted pumpkin seeds, truffle drizzle

Crispy Pork Belly
caramelized plantain, beet chips, arugula, honey-sesame glaze

Callaloo Ricotta Ravioli
black eyed peas cassoulet, braised leeks, citrus gremolata

MAINS

Prime Rib Roast
*yorkshire pudding, blushed tomatoes, grain mustard infused mash, crispy onions,
beef au jus*

Shrimp Scampi
*sautéed shrimps, roasted tomatoes, fresh garlic, herbs and lemon served in white wine
butter sauce, parmesan risotto*

Potato Crusted Swordfish
braised pak choy, sauce nantua, curry oil

Pasta Verde
fresh string zucchini, spaghetti, garlic, extra virgin olive oil, red chili flakes

Vegetable Galette
tossed salad, roasted garlic cream sauce

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DESSERTS

Nutmeg Bread and Butter Pudding
brandy poached fruits, rum anglaise

Spiced Christophene Pie
cinnamon custard sauce

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