OLIVER

TASTE THE LIFE OF SPICE

STARTERS

Carrot and Ginger Soup
local carrots and zesty ginger, toasted cashews, topped with a dash of chili coconut milk

Carpaccio Di Salmon
smoked salmon, shaved cucumber, pickled red beet, capers, mustard aioli, arugula

Fire Roasted Eggplant
marinated with sea salt and herbs, grilled to perfection, served over a bed of home-made sweet potato hummus, green and black olives, tomato and feta cheese salad

MAINS

Grilled Striploin Steak Au Poivre
brandy, green peppercorn and coconut jus, charred broccoli, crispy onions and toasted almonds, buttery potato mash

Creamy Seafood Paella
a caribbean twist on a traditional dish: fresh lobster, mussels, baby octopus and little neck clams sautéed with peppers, onions, rice and peas, simmered in a rich saffron cream sauce

Grilled Mahi Mahi Fillet
steamed basmati rice, snow peas, okra tempura, pineapple-coconut-curry sauce

Cavatelli Puttanesca
ricotta pasta with olives, tomato sauce, chopped parsley, anchovies, capers, garlic and chili flakes

Cauliflower Tiganites
lightly battered cauliflower florets, tahini, pine nuts, capers, tzatziki dip, golden spice vinaigrette

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DESSERTS

Orange Delice
cashew nut praline, caramel sauce

Coconut Rice Pudding
charred pineapple, roasted coconut

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