Grilled Barracuda
baby spinach and christophene salad, orange vinaigrette

OUR LIGHTER OPTION

Braised Lamb Loin
chive mash, confit vegetables
or
Roasted Breast of Hen
pistachio-cumin mousse, herb potato cake
or
Flat-Top Grilled Mahi Mahi
steamed coo coo, sautéed kale

ENTRÉES

Roasted Bell Pepper and Baby Rockets
pineapple dressing
or
Sorbet
freshly picked sorrel

SALAD

Green Plantain
or
Chilled Carrot
roasted coconut

SOUPS

Callaloo and Shrimp Risotto
or
Oven Baked Butternut Squash
and Goat Cheese Tart
saffron infused cauliflower purée, red onion marmalade
or
Oven Baked Butternut Squash
and Goat Cheese Tart
saffron infused cauliflower purée, red onion marmalade

APPETIZERS

Callaloo and Shrimp Risotto
or
Oven Baked Butternut Squash
and Goat Cheese Tart
saffron infused cauliflower purée, red onion marmalade

SALAD

Roasted Bell Pepper and Baby Rockets
pineapple dressing
or
Sorbet
freshly picked sorrel

ENTRÉES

Braised Lamb Loin
chive mash, confit vegetables
or
Roasted Breast of Hen
pistachio-cumin mousse, herb potato cake
or
Flat-Top Grilled Mahi Mahi
steamed coo coo, sautéed kale

OUR LIGHTER OPTION

Grilled Barracuda
baby spinach and christophene salad, orange vinaigrette
OUR VEGETARIAN OPTION

Ripe Plantain and Cumin Cake  
* papaya and rocket salad  
* Chick Pea, Tomato and Walnut Salad

DESSERTS

Spice Temptation  
* mango cheesecake, farine mousse, guava spring roll
* Duo of Orange  
* tart, sorbet
* Selection of Homemade Ice Cream or Sorbet
* Tropical Fruit Plate
* Cheese and Crackers

HOT BEVERAGES

Cappuccino  
* or
* Espresso  
* or
* Coffee  
* or
* Tea

US$85.00 Per Person, Plus 10% Service Charge and 15% V.A.T

US$75.00 Per Person, Plus 10% Service Charge and 15% V.A.T (Off Season)

HEAD CHEF

Jesson Church