



APPETIZERS

Callaloo and Shrimp Risotto

or

Oven Baked Butternut Squash
and Goat Cheese Tart

saffron infused cauliflower purée, red onion marmalade

SOUPS

Green Plantain

or

Chilled Carrot

roasted coconut

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

or

Chick Pea, Tomato and Walnut Salad

DESSERTS

Spice Temptation

mango cheesecake, farine mousse, guava spring roll

or

Duo of Orange

tart, sorbet

or

Selection of Homemade Ice Cream or Sorbet

or

Tropical Fruit Plate

or

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