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APPETIZERS

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Seafood Salad

Blue Cheese Ravioli  
*Red pepper sauce*

Salad with Marinated Tomato and Pesto

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SOUPS

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Cream of Broccoli  
*Chili oil*

Grilled Eggplant  
*Garlic croutons*

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INTERMEDIATE

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Ripe Banana Sorbet

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MAINS

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Braised Rabbit Legs  
*Pumpkin, cinnamon and herb risotto*

Beef Tenderloin  
*Sweet potato mash, red wine jus*

Pan-Seared Couvalli  
*Dauphine potatoes, kale, cajun spiced champagne sauce*

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OUR LIGHTER OPTION

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Grilled Tuna Steak  
*Couscous, green beans and pepper salad*





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OUR VEGETARIAN OPTIONS

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Mushroom Tart  
*Parmesan cream*

Christophene Fritter  
*Roasted tofu, black eye relish*

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DESSERTS

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Lime Posset  
*Ginger Biscuit*

Farine Pudding  
*Coconut ice cream*

Selection of Homemade Ice Cream and Sorbet

Tropical Fruit Plate

Cheese and Crackers

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HOT BEVERAGES

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Cappuccino

Espresso

Coffee

Tea

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US \$95.00 Per Person, Plus 10% Service Charge and 15% VAT

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CHEF

Brenda Joseph