

BEACH CLUB DINNER MENU 1

APPETIZERS

Pumpkin, Sweet Potato and Ginger Cappuccino 15 V, VG, AI
Coconut Espuma, Pumpkin Seed Granola & Herb Influences

Shaved Watermelon Carpaccio 20 AI
Crumbled Feta, Honey Mustard Vinaigrette, Toasted Pistachio,
Micro Greens, Aged Balsamic Caviar

Spiced Poached Tiger Shrimp 25 GF
Cucumber Salsa, Tamarind Aioli, Papaya Slaw

Roasted Beets and Goat Cheese Salad 22 V, GF, AI
Candied Walnuts, Orange Supremes, Spiced Pumpkin Seeds, Mixed Leaves, Balsamic Reduction

MAINS

Spiced Statler Chicken Breast 41 GF, AI
Sweet Potato and Ginger Puree, Roasted Summer Squash, Mango Compote,
Charred Onions, Thyme Chicken Jus

Citrus Marinated Sous Vide Atlantic Salmon 45 AI
Saffron Vegetable Couscous, Tomato & Ginger Jam, Lemon Beurre Blanc

Pan Seared Cajun Rubbed Angus Beef Flank Steak 50 GF, AI
Fondant Potatoes, Roasted Skillet Vegetables,
Red Onion Chutney, Pink Peppercorn Jus

Jerked Pork Tenderloin 45 GF, AI
Creole Rice, Fried Plantain, Tamarind Glaze

Gluten Free Penne Pasta 38 GF, AI
Nutty Basil Pesto, Lemon, Mediterranean Vegetables

Caribbean Vegetable Cassoulet 33 GF, V, VG, AI
Roasted Pumpkin, Broccoli, Chick Peas, Spiced Quinoa, Toasted Almonds

DESSERTS

Passionfruit Pate A Choux 19 V, AI
Passion Fruit Pastry Cream, Mixed Berry Compote, Powdered Sugar

Caramelized Banana and Bounty Rum Brulée 15 V, AI
Banana Crumble, Coffee Bean

Tropical Fruit Cheese Cake 15 AI
Cheesecake Bar, Fresh Fruit, Local Apple Compote

Assorted Ice Creams and Sorbets 5 AI

AI - All Inclusive V - Vegan VG - Vegetarian GF - Gluten Free

AI Supplement – Tiger Shrimp \$14.00 – Whole Lobster - \$31.75, Half Lobster, Lobster Salad - \$15.00
All prices are in US dollars and is subject to 10% Service and 10% Tax. Please consult a member of our service team if you have any food allergies.