

# BEACH CLUB DINNER MENU 3

## APPETIZERS

**Breadfruit and Coconut Soup 20 V, VG, GF, AI**  
*Corn Succotash, Curry Oil, Picked Cilantro*

**St Lucian Bounty Rum Infused Chicken 20 GF, AI**  
*Grilled Pineapple, Apple and Ginger Micro Salad, Bounty Rum Sauce, Petite Greens*

**Seared Petite Atlantic Salmon 31 GF, AI**  
*Sweet Potato Gnocchi, Papaya Jam, Balsamic Reduction, Dressed Organic Greens*

**Garden Greens with Lemon Coriander Dressing 20 VG, GF, AI**  
*Vegetable Ratatouille Quinoa, Feta, Toasted Pumpkin Seeds*

## MAINS

**Char-Grilled Angus Beef Steak Stroganoff 50 GF, AI**  
*Basmati Rice, Demi-Glace, Sour Cream, Oregano, Mushroom, Dill Pickles*

**Trap Caught Seafood Pasta 45**  
*Linguine, Provençale Vegetables, Parmesan Cream, Chives, Rustic Bread*

**Seared Free Range Chicken 49 GF, AI**  
*Gingered Vegetables, Sweet Potato Mash, Citrus Chutney, Curry Coriander Sauce*

**Coconut Crusted Mahi Mahi 40 GF, AI**  
*Saffron Corn Puree, Avocado, Grilled Plantain, Coconut Butter Sauce*

**Vegetarian Buck-Wheat Stir Fry 38 V, VG, AI**  
*Harvested Garden Vegetables, Micro Greens, Toasted Sesame Seeds*

## DESSERTS

**Candied Granny Smith Apple Tart 20 AI**  
*Sugar Glazed Fresh Apple, Sour Caramel, Spiced Crumble, Vanilla Quenelle*

**Sugar Glazed Pineapple Crepe 20 AI**  
*Nutmeg & Cinnamon Ice Cream, Dried Pineapple, Pineapple Syrup, Fresh Mint*

**Valrhona Chocolate Fudge Cake 20 AI**  
*Strawberry Glaze, Fresh Berry Compote, Foraged Fresh Mint*

**Assorted Ice Creams and Sorbets 5 AI**

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

**AI Supplement – Seafood Pasta \$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.**