

DINNER

menu

Appetizers

Greens, goat cheese mousse, baby lettuce, roasted watermelon, balsamic vinegar dressing

Seared foie gras, rose salt, red fruits spiced sauce and toasted brioche

🍷 Homemade salmon gravlax with mixed lettuce leaves, infused fennel and honey dressing, whole wheat bread toast

Caramelized shrimp salad with sesame, lettuce, avocado, ginger and soy sauce

Soups and Veloutés

Creamy lobster bisque

Split pea velouté with crispy bacon, black pepper foam

Fresh pasta and Rice

Linguine with mixed seafood, olive oil, fresh tomato and basil

Pumpkin risotto with steamed asparagus

Gluten free pasta available

Main Courses

🍷 Grilled salmon filet filled with maple sweet potato cremeux and zucchini, pilaf rice

🍏 🍷 Marinated red tuna steak, slow-cooked tomato sauce, capers and pesto

Lobster Thermidor and buttered zucchinis

Tenderloin steak and creamy garlic shrimp with smoked vegetables

🍷 Grilled rib eye steak, Jamaican pepper sauce and fried local roots

Beer slow-braised beef ribs, jerk style, rustic potato puré with olive oil, candied carrots and scallions

Chicken breast stuffed with shrimps, creamy plantain and goat cheese sauce

🍏 These are healthy dishes which help in maintaining a balanced diet

🍷 These are gluten free dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Vegetarian Menu

*Cold
Starters*

Green salad bowl, lettuce, tomatoes, green peppers, beans and cucumber, topped with shredded carrots and cabbage

Chef's salad with escovitch vegetables

*Hot
Starters*

Phyllo basket with stewed callaloo and raisins

Main Courses

Stewed peas, red kidney beans cooked in coconut milk with Jamaican spices and spinners, served with rice

Locally grown vegetables, sautéed in a mild curry sauce, served with spaghettis

Lentil steak with roasted local roots and honey ginger dressing

Desserts

🍌 Coconut cheese cake,
salted caramel fudge

🍌 Tropical fruits crumble, passion fruit
sauce and pineapple ice-cream

🍌🍌 Chocolate cake with
dark rum ice cream

🍃 Ask for today's ice-creams and sherbets

🍌 These are gluten free dishes

🍌 These are ovo lacto vegetarian dishes

🍃 These are vegan dishes

Dessert Wine

RUFFINO D'ASTI , ITALY

14 % alcohol

Citric fruit, tropical fruit, peach aromas.
Low acidity, sweet and fresh wine
with a short finish.

\$ 40.00 USD/Bottle (750 ml)

CAVICCHIOLI , LAMBRUSCO, ITALY

14 % alcohol

Ripe black cherry and black currant
fruit aromas. Low acidity, sweet fruit
flavors, short finish.

\$ 25.00 USD/Bottle (750 ml)

RESERVE MOUTON CADET SAUTERNES,
FRANCE

15% alcohol

Peach, honey, orange and naphthalene wine.
Good acidity, sweet and high alcohol finish.

\$ 15.00 USD/glass (3 oz.)

SANDEMANS RUBY PORT, PORTUGAL

19.5 % alcohol

Red fruit, plum and strawberries aromas.
Sweet and low acidity, with a long finish.

\$ 10.00 USD/glass (3 oz.)

TOMMASI RIPASSO, ITALY

13 % alcohol

Elegant and sweet ripasso made from
Valpolicella, Dark cherry, blueberry, mocha,
earth and spice flavors, sweet and long finish.

\$ 15.00 USD/glass (3 oz.)