

# ZENITH

— Club Restaurant

## *Appetizers*

🍏 Mozzarella cheese salad, melted over roasted red peppers with onions, tomatoes and tender lettuce with a syrup vinaigrette dressing

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

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

🍏 Portobello “au gratin” filled spinach, cream cheese, Parmesan cheese, parsley, garlic and breadcrumbs

## *Soups and Veloutés*

Creamy seafood bisque

🍏 🌱 Chicken egg noodles soup, seasonal vegetables and celery

## *Fresh pasta and Rice*

Fettuccine Alfredo, garlic, cream, butter, Parmesan cheese, blue cheese and walnut powder crostini

Pumpkin risotto with steamed asparagus

*Gluten free pasta available*

## Main Courses

🌿 Salmon orange with creamy mashed potatoes, asparagus and orange-honey sauce

🍏 🌿 Tuna steak, blackened with spicy Cajun seasoning, sweet-sour balsamic vinaigrette and fresh grilled mix vegetables

Jumbo shrimp with Thermidor sauce and buttered zucchinis

Grilled tenderloin beef served with soour apples, prune pudding and mushroom gravy

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

Chicken breast spinach and raisins stuffed, served with a classic Pomme Anna and roasted chicken jus

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

🌿 These are gluten free dishes | 🥛 This dish contains dairy and / or milk

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

## *Desserts*

🍌 Coconut cheese cake, salted caramel fudge

Banana Split Crepe, filled with caramelized bananas and fresh strawberries, vanilla ice cream, chocolate sauce and whipped cream

🍌🍌 Chocolate cake with dark rum ice cream

Ask for today's ice-creams and sherbets

## *Whole Food Plant-Based Menu*

### *Starter*

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

### *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 spaghetti

Lentil steak with roasted local roots and honey ginger dressing



EXCELLENCE

OYSTER BAY, JAMAICA