

BEACH BARBEQUE

STARTER

Black pepper seared tuna with wasabi mayonnaise

Grilled Vegetable Salad

Sweet corn and red bean salad

Assorted lettuce

Tomatoes

Bell pepper

Cucumber

Carrot

Marinated olive

Dressing: 1000 island, Balsamic vinaigrette, Capers dressing, Caesar dressing

Bread and Butter

(Corn bread, Facaccia bread)

MAIN DISH

Baked Potato

Sautéed garden vegetable with fresh herb

Garlic rice

Corn on the cob

SAUCE: BBQ Sauce, green peppercorn sauce, tomato-chili salsa, Slice Lime, Garlic Butter

BARBEQUE

Sirloin Steak, Marinated Chicken Breast, Pork Rib

Mahi-mahi, Lobster Tail

SWEET

Fruit tart

Crème Caramel

Carrot and walnut cake

Chocolate Cake

Twice Baked Goat Cheese Souffle (V)

Caramelized onion and Parmesan cream

Or

Deep Fried Chicken and Vegetable Spring Roll

Sweet and sour dipping sauce

Or

Curried Pumpkin Soup (V, GF)

Coconut milk

Black Angus Beef Tenderloin Steak

Grilled potato, asparagus and red wine jus

Or

Pan Roasted Barracuda

Ginger veloute, sweet potato gnocchi, wood ear mushroom and vegetable noodles

Or

Baked Lobster (GF)

Banana leaf wrapped lobster, marinated in coconut milk, turmeric and lemongrass.

Served with sautéed bok choy and steamed jasmine rice

Or

Vegetable Brochette (V, GF)

Braised lentils and cucumber yogurt

Pavlova

Fruits, lime curd and lime sorbet

Or

Hazelnut Praline Crepes

Baileys ice cream and chocolate ganache

Or

Tropical Fruit Platter

Caribbean Beef Broth (GF)

Vegetables and local herbs

Or

Pan Seared Scallops (GF)

Wakame seaweed salad, fried shallot and saffron vinaigrette

Or

Goat Cheese Chevre, Asparagus and Tomato Salad (V & GF)

Roasted pistachio nut

Herbed Roasted Pork Loin (GF)

Sweet potato mash, broccoli and pineapple-berry salsa

Or

Pan Roasted Kingfish (GF)

Chickpeas-chorizo stew and basil pesto

Or

Red Curry of Seafood (GF)

Christophine, Thai basil and steamed jasmine rice

Or

Wild Mushroom Risotto (V, GF)

Truffle oil and crispy parmesan

Praline Chocolate Truffle

Caribbean rum

Or

Fruit Spring Roll

Coconut sorbet

Or

Cheese Platter

Pan Seared Foie Gras

Toasted brioche, arugula, apple jam and balsamic reduction

(Available for Gluten Free Version)

Or

Smoked Salmon Carpaccio

Onion rings, avocado salsa and lime-chili mayonnaise

(Available for Gluten Free Version)

Or

Mini Tart of Sundried Tomato, Feta, Caramelized onion and Olive (V)

Rocket and basil cream

Jerk Chicken (GF)

Grilled marinated chicken leg with curried sweet potato and chorizo-corn salsa

Or

Char Grilled Mahi-Mahi (GF)

Cauliflower puree, bell pepper coulis and salsa verde

Or

Wok Fried Lobster and Rice Noodles (GF)

Roasted peanut

Or

Spinach and Ricotta Cheese Gnocchi (V)

Tomato basil sauce

Tiramisu

Or

Lemon posset

Raspberries and pine nuts

Or

Honeycomb Ice Cream

Cajun Marinated Prawn Skewer (GF)

Watermelon gazpacho

Or

Vegetable Tempura (V)

Wasabi, ginger pickles and homemade teriyaki sauce

Or

Asparagus Salad (V, GF)

Poached egg and shaved parmesan

Duck Leg Confit

Pumpkin puree, potato galette, red wine jus, homemade apple jam and broccoli

Or

Blackened Snapper (GF)

Vegetables risotto, spicy tomato chutney and crispy prosciutto

Or

Fisherman Pot

Clams, fish fillets, prawns, scallops in wine saffron broth with tomato aioli and garlic
baguette

(Available for Gluten Free Version)

Or

Steamed Tofu (V &GF)

Sautéed bok choy, steamed rice and peanut sauce

Bread Butter Pudding

Vanilla ice cream and butter scotch sauce

Or

Coffee Cream Caramel

Or

Cheese Platter

Crab Cake

Remoulade sauce

Or

Chicken Tacos

Avocado salsa and sour cream

Or

Beetroot Salad (V, GF)

Orange, Feta, rocket and honey mustard dressing

Grilled Lamb Loin

Roasted baby potatoes, vegetable ratatouille and mint jus

Or

Pan Seared Tuna (GF)

Basil crushed potato, asparagus and puttanesca sauce

Or

Caribbean Lobster Curry (GF)

Okra and fried plantain

Or

Pumpkin Ravioli (V)

Basil burnt butter and pine nut

Lemon Meringue

Pistachio Ice Cream

Or

Warm Chocolate Fondants

Coffee crème anglaise

Or

Tropical Fruit Platter

Lobster Wonton Soup

Ginger scented lobster broth with chive

Or

Breaded Eggplant Roulade (V)

Goat cheese and roasted pepper stuffing with tomato-capers coulis

Or

Smoked Duck Wrap

Hummus and grape chutney

Veal Escalope

Basil mashed potato, garden vegetables and porcini mushroom sauce

Or

Oven Roasted Swordfish (GF)

Wild rice, lime spiced coconut milk and cucumber pickles

Or

Stir Fried Blackpeppered Pork (GF)

Carrot, red pepper, ginger, onion, chili, snow peas and steamed jasmine rice

Or

Eggplant Moussaka (V, GF)

Tomato cumin sauce

Bittersweet Chocolate Mousse

Caribbean rum

Or

Passionfruit Cheese Cake

Passionfruit coulis and raspberry sorbet

Or

Peanut Ice Cream

BEACH BARBEQUE

STARTER

Black pepper seared tuna with wasabi mayonnaise

Artichoke and green bean salad

Grilled vegetable salad with pesto

Assorted lettuce

Tomatoes

Bell pepper

Cucumber

Carrot

Marinated olive

Dressing: 1000 island, Balsamic vinaigrette, Ginger-honey dressing, Caesar dressing

Bread and Butter (Corn Bread, Focaccia bread)

MAIN DISH

Baked Potato

Sautéed garden vegetable with fresh herb

Garlic rice

Corn on the cob

SAUCE: BBQ Sauce, green peppercorn sauce, tomato-chili salsa, Slice Lime, Garlic Butter

BARBEQUE

Sirloin Steak, Marinated Chicken Breast, Pork Rib

Barracuda, Lobster Tail

SWEET

Fruit tart

Crème Caramel

Orange cake

Chocolate Cake

Smoked Salmon Roulade (GF)

Goat cheese and lemon mousse stuffing with beetroot carpaccio

Or

Caesar Salad

Crispy prosciutto, crouton and Grana Padano

Available for vegetarian and Gluten free version (V, GF)

Or

Beef Quesadillas

Avocado salsa and sour cream

Pan Roasted Duck Breast (GF)

Sweet potato gratin, asparagus, carrot and passion fruit sauce

Or

Steamed Tuna

Jasmine rice, snow peas and soy-sake- mirin sauce

Or

Sweet and Sour Lobster (GF)

Onion, pineapple, sweet pepper and garlic rice

Or

Lentil Dal (V)

Braised spiced lentil with plain yogurt and naan bread

Warm Ginger Pudding

Vanilla ice cream and caramel custard

Or

Pistachio Semi Freddo

Raspberry coulis

Or

Tropical Fruit Platter

Wild Mushroom Soup (V, GF)

Truffle oil and cheese crouton

Or

Tuna Tartar (GF)

Flying fish roe and dasheen chips

Or

Salad of Goat Cheese, Apple wood smoked ham and Beet Root (GF)

Lemon-olive oil

Herb Crusted Lamb Rack

Roasted baby potatoes, garden vegetables, rosemary jus and eggplant caviar

Or

Pan Roasted Mahi-Mahi (GF)

Mashed potato, broccoli, capers-dill butter sauce and olive tapenade

Or

Seafood Risotto (GF)

Cuttlefish ink, extra virgin olive oil and lemon

Or

Vegetable Curry (V, GF)

Steamed jasmine rice

Chocolate and Nut Parfait with Rum

Or

Meringue Roulade

Fruit and berry coulis

Or

Cinnamon Ice Cream

Lobster Tempura

Pickled ginger and home made teriyaki sauce

Or

Spinach and Feta Parcel (V)

Tomato coulis and tzatziki

Or

Smoked Duck Breast Salad (GF)

Green lentils, rocket, wasabi dressing and Grana Padano

Slow Roasted Pork Belly (GF)

Vegetable fried rice, crispy tortilla and hoisin sauce

Or

Pan Roasted Snapper (GF)

Sweet potato pure, Lime -coconut sauce and greens

Or

Conch Creole (GF)

Braised conch in garlic, pepper, chili and tomato sauce with red bean rice

Or

Grilled Eggplant (V)

Almond couscous, babaganoush and romesco sauce

Tiramisu

Or

Banana Soufflé Crepes

Chocolate sauce

Or

Cheese Platter

Crab Ravioli

Lobster bisque

Or

Grilled Haloumi (V&GF)

Roasted cherry tomatoes, watermelon, rocket and basil-mint pesto

Or

Chicken Salad

Cilantro, almond, crispy wonton and sesame dressing

(Available for Gluten Free Version)

Black Angus Beef Tenderloin Steak (GF)

Potato galette, garden vegetable and café de paris butter

Or

Pan Roasted Kingfish (S, GF)

Chili-coriander sauce, steamed jasmine rice and sautéed bok choy

Or

Smoked Salmon Penne

Caper, sundried tomato and cream

Or

Baked Aubergine (V)

Spinach and mushroom stuffing, green salad and tomato chutney

Chocolate and Peanut Slice

Hot fudge sauce

Or

Lime Mousse

Mix berries

Or

Rum & Raisin Ice Cream

Pan Seared Scallop (GF)

Leek cream and black caviar

Or

Spring Onion Crepes (V)

Mushroom and blue cheese filling with red pepper sauce

Or

Kokonda (GF)

White fish ceviche tossed with coconut milk, chili, onion and coriander
with dasheen chips

Chicken Piccata

Parmesan crusted chicken breast served with linguine and Capers-lime butter sauce

Or

Pan Seared Tuna (GF)

Ginger-miso sauce, mashed yam and asparagus

Or

Coconut Milk Braised Prawn (GF)

Fish sauce, ginger, sweet bell pepper and cilantro with steamed jasmine rice

Or

Sweet Corn and Beans Enchiladas (V)

Avocado salsa and sour cream

Chocolate and Baileys Cheese Cake

Tia Maria Cream

Or

Ginger Panna Cotta

Berry compote

Or

Tropical Fruit Platter

Seared Beef Carpaccio (GF)

Arugula, balsamic mayonnaise and shaved Parmesan

Or

Spiced Sweet Potato Soup (GF, V)

Crispy coconut

Or

Chili, Salt Squid

Vegetable coleslaw and lime sugar dressing

Braised Lamb Shank

Chickpeas, olives and Spinach

Or

Pan Roasted Mahi-mahi (GF)

Braised green lentils, tomato chutney and saffron beurre blanc

Or

Lobster Stir Fry (GF)

Chili, garlic and coriander paste with chive, snow peas and steamed jasmine rice

Or

Vegetable Wellington (V)

Green salad and blue cheese cream

Flourless Chocolate Cake

Vanilla ice cream and fresh strawberry

Or

Chilled Fruit Soufflé

Or

Peanut Ice Cream