

Christmas MENU

GOLD

APPETIZERS

Seafood Chowder

Shrimp, fish, lobster, calamari and mussels with coconut milk and island spices

Shrimp Cocktail

West Indian Fish Cake

With pica de papaya mayonnaise, pickled red onion and sweet plantain

Crab Fritters

With mushroom-mignonette sauce, frizzled greens and crème fraiche

Fresh Market Greens

ENTREE

Grilled Salmon Fillet

Farm-raised, served with mango salsa, potato-zucchini roll and jardinière vegetables

Garlic Shrimp

Served with basmati rice pilaf, broccoli and fried plantains

Grilled Portobello and Vegetables

Dressed with Balsamic vinegar and served with basmati rice pilaf

Sirloin Kebabs

With Portobello mushroom, basmati rice pilaf, broccoli and cabernet-portobello sauce

Kebab and Garlic Shrimp

Combination with basmati rice pilaf, broccoli, fried plantains and cabernet-portobello sauce

DESSERTS

Scratch Cheesecake

Simple, rustic and fresh with plum compote

Fudge Brownie

With vanilla cream and glazed walnuts

Coconut Flan

With caramel sauce

*Avg 70.00 per person for complete menu
A fifteen percent service charge will be added to the bill.*

Christmas MENU

DIAMOND

APPETIZERS

Clam Chowder

With potatoes, bacon and cream

Ceviche Peruano

Fish, shrimp and squid in a spicy lime marinade, with sweet potato and toasted corn

Steamed Dumplings

Lobster and salmon wrapped in a thin dough and steamed with bok choy and sesame-soy sauce

Grilled Portobello

Marinated with balsamic vinegar and herbs and served with Gorgonzola bruschetta

ENTREE

Blackened Grouper

With basmati rice pilaf, broccoli, plantains and mango sauce

Fried Butterfly Shrimp

With tartar sauce, potato-zucchini roll and jardinière vegetables

Summer Squash Casserole and Grilled Vegetables

With sun-dried tomatoes and parmesan crisp

Center Cut Eye of Sirloin

With cabernet-portobello sauce

Slow-roasted Rack of Lamb

Twin double chops of New Zealand lamb with a port wine and Pommerey mustard sauce

DESSERTS

Scratch Cheesecake

Simple, rustic and fresh with plum compote

Fudge Brownie

With vanilla cream and glazed walnuts

Coconut Flan

With caramel sauce

*Avg 85.00 per person for complete menu
A fifteen percent service charge will be added to the bill.*