

Menu

SPARKLING COCKTAIL

APPETIZER

(Choice of one)

Smoked Marlin and Asian Kale Salad

Asian Kale Salad with Almonds, Julienne Red Cabbage and Carrot, slivers of Smoked Marlin, Orange Crisp

Mahogany Duck Confit

Confit of Duck, Jackfruit and Roast Garlic Chutney and Charred Polenta Medallion

Crayfish Thermidor

Morsels of Crayfish and Cauliflower in creamy White Wine Mushroom Sauce served in its own Shell

SOUP OR SALAD

Choice of Lobster Bisque or Split Peas Soup

or

Baby Mixed Greens Salad with Wine Roasted Grapes

Mixed Green Bundle, oven roasted Grapes, Cranberry Parmesan Crouton, Strawberry Champagne Vinaigrette

ENTRÉE

(choice of one)

Grilled Salmon Fillet

with Lime and Green Apple Compote served over roasted Pumpkin and Orzo Cake with steamed Green Beans

Garlic Herb Chicken and Wild Mushroom Risotto

Marinated Chicken quarter served over a Mushroom and Broccoli Risotto

Roasted Rack of Lamb

Glazed with Pomegranate and Served with Thyme scented Jus and pan roasted Potatoes

Regency Steak Diane

Grilled Filet topped with Mushroom and Cognac Cream Sauce, served with wilted Spinach Sautéed Tourne Potatoes and Green Beans

Lobster Thai Curry

Sautéed Lobster Morsels in Coconut infused Curry sauce served with Jasmine Rice and steamed Vegetables

Chick Pea Lasagna with a Warm Tomato Salsa

Puréed marinated Chickpea with Three Cheeses rolled in Lasagna sheet and flame broiled

DESSERT

(choice of one)

Chocolate Mousse

White Chocolate Pannacotta

with fresh Strawberries

Chocolate Raspberry Tart

with Dark Chocolate Ganache and fresh Fruit

Bailey's Cheesecake

with Chantilly Cream and Caramel drizzle

US\$65.00/J\$8,645 plus GCT (10%) and 10% Service Charge US\$78/J\$10,374

Please inform Maitre d' of any food allergies