



4-COURSE MENU WITH WINE PAIRING

AMUSE BOUCHES

EGGPLANT CAVIAR

with creamy cilantro dressing, served on a puff pastry

SMOKEY MOZARELLA SKEWER

with cherry tomatoes and basil dressing

CARIBBEAN PITA BITE

chicken, wasabi mayo, seasoning peppers, served on a crunchy base

STARTERS

QUINOA SALAD

beetroot, grilled pistacho, tangerine, dried tomatoes, cucumber, goatcheese

MANGO TUNA TARTAR

with passion fruit espuma

LOBSTER CHIPOTLE BITE

wakame, mango, lettuce, tobiko

ENTREES

a choice of

HALF FRESH GRILLED LOBSTER

chimichurri butter, served with balsamic roasted veggies, aromatic rice

LOCAL CATCH OF THE DAY

stuffed with mushrooms, lobster espuma, served with balsamic roasted veggies, white truffle & carrot mash

CHICKEN BALLOTINE

rolled in goat cheese, basil leaves, berries, served with balsamic roasted veggies, white truffle & carrot mash

LAYERED VEGGIE PATTY

falafal base, eggplant, avocado, roasted cherry tomatoes, crispy kale & chickpeas, aioli, served with balsamic roasted veggies, white truffle & carrot mash

RIBEYE FOR TWO

(ONLY POSSIBLE TO ORDER PER 2 PERSONS)

Angus ribeye steak, garlic, thyme, chimichurri sauce, served with balsamic roasted veggies, white truffle & carrot mash

DESSERT

BROWKIE

chocolate brownie meets pecan nut cookie, served with vanilla ice cream

COCONUT FLAN

salted butter caramel, passion fruit sorbet

Kids menu
option:

- Ribs
- grilled chicken
- grilled fish