



4-COURSE MENU WITH WINE PAIRING

AMUSE-BOUCHES

(CUMIN) EGGPLANT CAVIAR

eggplant, feuillette, creamy cilantro dressing

SMOKY MOZARELLA SKEWER

with cherry tomatoes and basil dressing

CARIBBEAN BITE

chicken, wasabi mayo, seasoning peppers, plantain

STARTERS

QUINOA SALAD

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

MANGO TUNA TARTAR

with passion fruit espuma

LOBSTER CHIPOTLE BITE

with lettuce, chipotle mayo, mango, tobiko

ENTREES

a choice of

HALF FRESH GRILLED LOBSTER

chimichurri butter, chives, seasonal veggies, aromatic rice

LOCAL CATCH OF THE DAY

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

CHICKEN BALLOTINE

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

LAYERED VEGGIE PATTY

falafal base, eggplant caviar, avocado, tartar of cherry tomatoes, kale & chickpea crisps, aiolo, balsamic roasted veggies, white truffle & carrot mash

RIBEYE FOR TWO

(ONLY POSSIBLE TO ORDER PER 2 PERSONS)

Angus ribeye steak, chimichurri sauce, garlic, thyme, laurier, balsamic roasted veggies, roasted potatoes

DESSERT

a choice of

BROWKIE

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

COCONUT FLAN

salted butter caramel, passion fruit sorbet

Kids menu
option:

- Ribs
- grilled chicken
- grilled fish