

4-COURSE GOURMET MENU

KIDS MENU

Same amuse bouches
or chips & fruits

Same starters (or no starter)

**Homemade Mac & Cheese
with grilled chicken**

Same desserts
or ice cream

AMUSE BOUCHES

all three served as small bites

Marinated tomato tartare 

Hummus with Caribbean spices 

Crispy goat cheese croquette with honey & basil

STARTERS TRILOGY

all three served as small bites

DEVEILED EGG PYRATZ STYLE

Local egg, mayonnaise, avocado cream

MUSHROOMS VELOUTÉ

Local mushrooms, coconut cream, shallot, pickled mushroom

TROPICAL SALAD

Local lettuce, pineapple, mint, radish & vinaigrette

ENTREES*

a choice of

ISLAND LOBSTER

Half grilled lobster, served with its bisque flambéed with aged rum

TOMAHAWK STEAK

Grilled tomahawk steak with its flavorful herb and spice sauce

PLANT-BASED POKE BOWL

Marinated watermelon "tuna style", pineapple, avocado, white & red cabbage, carrot, radish, pickled onion, seeds

DESSERTS

a choice of

SOURSOP FROZEN PARFAIT

Saint Martin Soursop, biscuit, red fruit coulis

CHOCOLATE FONDANT

Praline heart

* All entrees are served with seasoned white rice

 Vegan

MENUS

