

4-COURSE GOURMET MENU

A LITTLE SOMETHING TO START

a tasting of all three, served to each guest

SWEET POTATO RÖSTI & GUACAMOLE

Crispy sweet potato rösti topped with our homemade guacamole.

LABNEH & GRILLED ZUCCHINI

Served with roasted lemon, mint-infused olive oil, toasted corn, pistachios and crispy crostini.

TOMATO & SHALLOT TARTE TATIN

A savoury tart with sweet heritage tomatoes, caramelised shallots and fresh herbs.

STARTERS TRILOGY

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HOMEMADE TUNA GRAVLAX

House-cured tuna with crisp green apple and a creamy herb dressing.

CARIBBEAN JERK CHICKEN & MANGO

Jerk-spiced chicken with fresh mango and our homemade Colombo mayonnaise.

ROASTED YELLOW PEPPER & WHIPPED RICOTTA

Roasted yellow pepper mousse with whipped ricotta and a crispy garlic panko topping.

KIDS MENU

Same amuse bouches
or chips & fruits

Same starters (or no starter)

**Homemade Mac & Cheese
with grilled chicken**

Same desserts
or ice cream

ENTREES

choose your favourite.

HALF CARIBBEAN BBQ LOBSTER

Served with our homemade Creole butter, roasted garlic, island herbs and a squeeze of lime.

GRILLED TOMAHAWK STEAK

for 2 person*

Paired with our homemade chimichurri, packed with fresh herbs.

**if you wish to order it for one person only, a €30 supplement will apply.*

WAHOO & PASSIONFRUIT CEVICHE

Fresh local fish cured in lime & passionfruit, with red onion, peppers, cucumber, coconut milk, crispy corn and a touch of chilli.

TROPICAL GARDEN CEVICHE

Sweet potato, mango, peppers, cucumber and red onion, tossed with coconut milk and citrus, topped with crispy corn and a hint of chilli.

ON THE SIDE

both served with your main course

FRESH HERB GARDEN SALAD

A fresh chopped salad with garden herbs and our homemade French vinaigrette.

GOLDEN TWO-POTATO GRATIN

Two varieties of potato, layered and slowly baked until golden and creamy.

DESSERTS

a choice of

DARK CHOCOLATE CREMEUX & RUM CARAMEL

Served with chocolate crumble and homemade salted caramel infused with Caribbean rum.

MANGO & PASSIONFRUIT CHEESECAKE

Creamy mango and passionfruit cheesecake with a crunchy pistachio and coconut topping.

DIETARY INFORMATION

 Vegan  Vegetarian  Fish  Crustacean  Dairy  Gluten  Nuts  Gluten free  Dairy free

