CATAMARAN

4-COURSE GOURMET MENU

MENUS

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
a tasting of all three, served to each guest

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.*

FISH & 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