



Private Chef Menu 1

Amuse Bouche

Tuna Tatar with sesame dressing

Selection Homemade Rolls

Focaccia, bread stick, garlic bread & gluten free bread.

Appetizer

Sailrock Garden Salad

An array of mixed greens with pickled cucumbers, tomatoes, onions and our house made vinaigrette with citrus essence.

Or

Soup

Oven roasted tomato soup with goat cheese and crispy sesame cracker.

Entrée

Surf and Turf

Local caught lobster butter poached with citrus and white wine served with a center cut of beef tenderloin and roasted root vegetables and a fruit salsa.

Or

Pan Seared Snapper

Pan seared snapper locally caught served with roasted potatoes topped with pineapple chutney crispy plantain chips resting in a light fish broth with a coconut curry essence chef veggie and drizzled with a spiced cilantro oil.

Dessert

Island Style Coconut Cream Cake

Freshly Grated coconut baked into a light airy cake served with coconut rum sauce and roasted coconut dust.

French Vanilla Cream Brulee

Crème Brulee perfumed with vanilla from Martinique and caramelized with brown sugar lightly enhanced with local age Bambara rum.

Chocolate Coulant

Molten chocolate lava ganache running out of a classic chocolate cake served with dark chocolate sauce and vanilla ice cream.

Mango Pudding

Tropical fresh mango mousse, mango gel and a spiced sponge cake with cinnamon essence served with Pina colada sauce and fresh berries and fruits.

Ice Cream & Sorbet

Try our home-made selections of homemade creamy ice cream and refreshing fruit sorbet

\$ 95 per person. Tax and Service are not included.