



## Private Dinner Menu 2

### Amuse Bouche

Fish ceviche marinated with citrus and local spices, cilantro, and hint of our home-grown local hot pepper

### Selection Homemade rolls

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

### Appetizer

#### Caesar Salad

Crispy romaine leaves with creamy lemon garlic and anchovy dressing, grated parmesan cheese, & deep-fried tortillas.

Or

#### Soup

Butternut squash with ginger essence.

### Entrée

#### Oven Roasted Snapper

Oven roasted Snapper roasted tomato risotto braised vegetables, stewed tomatoes all resting in an aromatic light fish broth scented with rosemary essence.

Or

#### Vegetarian

Chefs selection of vegetables on a fried rice noodle sheet garlic grilled leek roasted carrots tomatoes sautéed zucchini, Brussel sprouts tofu and a tomato sauce.

Or

#### Caribbean Steam Chicken

Herb coated and baked served with fine herbs in a tomato reduction chef vegetables Caribbean style mac cheese fried peas n rice.

### 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 a 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

85 per person. Tax and Service are not included.