

## Private Chef Menu

### Amuse Bouche of the Day

#### Selection Homemade Rolls

Rustic bread, French bread, dinner bread rolls & 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.

#### Caesar Salad

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

#### Ahi Tuna Salad (460 calories)

A unique blend of black, dark red kidney beans, edamame, and seaweed topped with raw ahi tuna and Lightly coated with honey soy vinaigrette

Or

#### Tomato Soup

Oven roasted tomato soup with goat cheese and crispy sesame cracker

#### Conch Chowder

Slow cooked Conch in a tomato broth with fine vegetables and a hint of spice.

#### Caribbean Style Boil Fish

Local caught fresh fish slow cooked in an aromatic Caribbean broth with fine herbs of carrots, onion, celery, okra and plantains with a hint of local hot pepper citrus topped with a roasted pineapple chutney.

### Entrée

#### Surf and Turf

Grilled shrimp with pepper sauce, grilled cut of beef tenderloin topped with veal jus and braised root vegetables.

#### Southern Indian Lentil and Veg Curry (590 calories)

A delicious curry of green lentils, peas, cauliflower, carrots, spinach, and a unique blend of spices.  
Served with a side of red quinoa.

#### Blackened Chicken (¢)

Coated with Caribbean spices, tossed in a hot pan and cooked to perfection.  
Sliced then Topped with a pineapple chutney placed on a hot Cajun potato surrounded by a Caribbean chicken jus with a hint of curry and coconut and paired with by roasted Root vegetables.

#### Seafood or vegetarian Risotto (¢)

Roasted tomato risotto slow cooked with shrimp, crab and conch with roasted tomatoes and a hint of truffle oil, saffron, and a creamy garlic blend then. Baked with a Parmesan crust

#### Grilled Fish of the Day

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

### **Chocolate Cake**

A rich moist chocolate cake served with Vanilla ice cream

### **Cheese Cake**

rich dessert cake made with cream and soft cheese on a graham cracker.

### **Ice Cream & Sorbet**

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

95 per person.

The Kitchen Team would be pleased to try to attend to any of your requests.

Special Orders will be accommodated within 45 minutes.

A 10% Service Charge an 12% Government Tax and Facility fee 7.5%  
will be added to your check.