

Dinner Menu Suggestions



81 Knutsford Boulevard, Kgn. 5 Tel:(876) 926-3691-9 Fax:(876) 929-0593 Email: info@jamaicapegasus.com Website: www.jamaicapegasus.com

Dinner Menu A

Soup

Jamaican Yellow Heart Breadfruit & Roasted Pumpkin Soup, Garnished with a Crunchy Cinnamon Crouton

Salad

Breaded Tomato with Organic Greens, Smoked Gouda Cheese & Marinated Tropical Fruits with a Balsamic & Naseberry Emulsion

Sorbet

Sweetsop & Soursop Scotch Bonnet Sorbet

Entrée

Jerked Coffee-Rubbed Beef Tenderloin accompanied with Portabella Mushroom & Red Label Wine Reduction Served with Beetroot & String Bean Bundle with Salmon Ring and dill Mango Salsa Pumpkin Risotto

Dessert

Native Bread & Butter Pudding Infused with a Hint of Pimento & Served with a Fruit Compote

US\$55.00 per person

Dinner Menu B

Appetizer

Warm Vegetable Spring Rolls with Coriander Dipping Sauce Baby Greens and Red Onion Salad with Balsamic Syrup

Soup

Cream of Red Pea's Soup Jerk Chicken Noki

Entrée

Soya Flavored Blackened Salmon Served with Grilled Zucchini and Mixed Vegetable Ratatouille and Mashed Potatoes

Jerk Chicken Roulade Infused with Sorrel Sauce

Dessert

Trio of Miniature Desserts Rum Chocolate Truffles Almond Nut Brittle and Mango Cheese Cake

US\$49.00 per person

Dinner Menu C

Appetizer

Cream of Gungo Soup with Ham or

Lobster Avocado Salad and Beer Battered Jalapeno Pepper Served with Marinated Cherry Tomato, and Jam Drizzled Balsamic Syrup

Entrée

Wild Monterey Salmon with a Saffron & Coconut Emulsion

Braised Pork Loin in a Wild Mushroom Sauce accompanied with Rustic Sweet Potato and Mixed Vegetables

Dessert

Bitter-Sweet Chocolate Rum Pudding with Roasted Coffee Anglaise, Orange Segments and Candied Raspberry

US\$45.00 per person



THE JAMAICA
PEGASUS
NEW KINGSTON

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Dinner Menu D

Appetizer

Avocado Crostini with Cream Cheese and Sweet Chilli Sauce offered with Peppered Shrimp in a Bloody Mary Sauce Drizzled with Callaloo Oil.

Soup

Jamaican Pepper Soup with Spicy Croutons

Seafood Course

Freshly Caught Oyster, with Crisp Onion Rings & Lettuce, served with a Cranberry & Scotch Bonnet Vinaigrette

Entrée

Bacon Wrapped Jerked Beef Tenderloin Medallions with Apple Red Wine Sauce served with Jamaican Roasted Pumpkin & Basil Whipped Potatoes

Dessert

Chocolate Tart Served with Bitter Sweet Cigar, Strawberry and Passion Fruit Coulis

US\$60.00 per person

Dinner Menu E

Appetizer

Trio of Tuna Filled with Red and Black Caviar Served with Teriyaki Glaze Herb Goat Cheese and Beetroot Crostini

Soup

Black Bean Soup with Bacon and Coconut Milk

Sorbet

A Delectable Melon & Scotch Bonnet Sorbet

Entrée

Smoked Salmon & Garlic Scallop Timbale served with a Pink Volute Peppercorn Beef Tenderloin / Black Bean Barbeque Sauce Roasted Vegetable in a Herb Potato Cup

Dessert

Trio of Miniature Dessert Rum Chocolate Truffles, Almond Nut Brittle & Mango Cheese Cake

US\$72.00 per person

Dinner Menu F

Soup

Cream of Pumpkin Soup with Jerked Chicken Spinners & Cinnamon Croutons

Salad

Organic Greens and Marinated Plum Tomatoes Drizzled with June Plum Beetroot Vinaigrette

Entrée

Herb Crusted Jerk Lamp Chop Rosemary Mint Reduction Served with Grilled Red Snapper & String Bean and Bell Pepper Bundled Yam and Cod Fish Rundown

Dessert

Passion Fruit Cheese Cake, Bitter Sweet Chocolate Curls and Honey Roasted Nuts served with a Cinnamon Snap Brittle

US\$55.00 per person

Prices are subject to GCT 15% and Service Charge 10%. Prices are subject to change without notice. Additional 30% on public holidays.