



THE JAMAICA
PEGASUS
NEW KINGSTON

Lunch Menu Suggestions

81 Knutsford Boulevard, Kingston 5

Tel: (876) 926-3691-9 Fax: (876) 929-0593

Email: sales@jamaicapegasus.com Website: www.jamaicapegasus.com

Lunch Menu 1

Appetizer

Avocado and Lobster Salad with Tempura Pepper served with Chili Sauce and Red and Yellow Marinated Cherry Tomatoes

Entrée

Orange Flavored Blackened fish fillet served with Mixed Vegetable, Rustic Sweet Potato and Coconut Tomato Rundown

and

Jerked Chicken Roulade infused with Sorrel Sauce

Dessert

Cinnamon Chocolate Flan, with Baileys Sauce and a Meringue Puff

US\$43.50 per person

Lunch Menu 2

Salad

Stuffed Pineapple Salad with Organic Greens and Dried Fruits and Balsamic Syrup

Entrée

Garlic Flavored Snapper with a White Wine Cream Sauce accompanied by Callaloo Rice and Herbed Vegetables

and

Pepper Corn Crusted Beef Tenderloin with Red Wine and Sorrel Reduction served with Herbed Vegetable and Mashed potato, topped with Mushrooms

Dessert

Coconut Cream Pie with Pineapple Caramelized Cubes & a Vanilla Wafer

US\$47.50 per person

Lunch Menu 3

Salad

Stuffed Pineapple Salad with Organic Greens and Dried Fruits and Balsamic Syrup

Entrée

Pepper Corn Crusted Pork Tenderloin with Red Wine and Sorrel Reduction served with Herbed Vegetables and Mashed Potato

and

Jerked Lamb Loin with Frangelico and Mint Jell Reduction, served with Herbed Vegetable and Mashed potato

Dessert

Pecan Nut w/ Butter Orange Sauce, Chantilly Cream & Chocolate Squares

US\$45.00 per person

Prices are subject to GCT 15% and Service Charge 10%. Prices are subject to change without notice.

BUFFET SERVICE - 30 pax (minimum)

Additional 30% on public holidays.

EST. 1973
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Lunch Menu 4

Appetizer

Spicy Pumpkin soup garnished with Sweet Bread Crouton

Entrée

Cajon Flavored Snapper accompanied with Shrimp and Sweet Potato Rundown

or

Pepper Corn Crusted Chicken Breast with Red Wine and Sorrel Reduction served with Herbs Vegetable and Mashed Potato topped with Mushrooms

Dessert

Bread and Butter Pudding served with Passion Fruit Rum Sauce & Vanilla Sesame Tulip

US\$44.00 per person

Lunch Menu 5

Appetizer

Avocado Crostini with Cream Cheese Sweet Chili Sauce & Pepered Shrimp in a Bloody Mary Sauce drizzled with Callaloo Oil.

Entrée

Orange Flavored Chicken served with Mixed Vegetable, Rustic Sweet Potato and Orange Glaze

or

Grilled Jerk Snapper Fillet with Bell Pepper & Shrimp Kebab Served with Mixed vegetables and Red Stripe Beurre Blanc.

Dessert

Cinnamon Chocolate Cake served with Tia Maria Sauce & Chocolate Cigars

US\$38.50 per person

Lunch Menu 6

Appetizer

Coconut Flavored Red Pea Soup

Entrée

Grilled Snapper with Broad Beans And Garlic Curry Sauce served with Mixed Vegetables, Seasoned Rice and Mango Chutney

or

Grilled Jerked Chicken Breast with Bell Pepper and Vegetable Kebab served with a Red Wine Ginger Sauce

Dessert

Pineapple Cheese Cake served with White Wine Coulis, Chocolate Brittle & Berry Droppings

US\$38.50 per person

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