

PIQUANT

5-Course Dinner Experience by
Guest Chef André Sewell

—  COURSE 1  —

Cream of Cinnamon Smoked Pumpkin Soup
*Coconut Cream of Cinnamon Smoked Pumpkin Soup,
Charred Pumpkin Brunoise, Toasted Walnuts, Micro Greens*

—  COURSE 2  —

Fish & Bammy
*Pimento-Spiced Snapper Fillet, Spherified Pineapple Escovitch,
Coconut Bammy Pavé, Pickled Pine*

—  COURSE 3  —

Cucumber Watermelon Salad
*Mint Compressed Watermelon, Pickled Cucumber Ribbons,
Watermelon Balsamic Dressing, Assorted Fruits & Vegetables*

—  COURSE 4  —

Beef Patty Lasagna
*Demi-glace Braised Oxtail & Steak Filling, Patty Crust Sheets,
Roasted Garlic Béchamel, 6 Cheeses, Arugula Salad*

OR

Jerk Chicken Lasagna
*Pimento Smoked Jerk Chicken, Jerk Chicken Espagnole Sauce,
Roasted Garlic Béchamel, 6 Cheeses, Arugula Salad*

OR

Mushroom Lasagna (Vegetarian)
*Mushroom & Seitan Filling, Roasted Garlic Béchamel,
6 Cheeses, Arugula Salad*

—  COURSE 5  —

Otaheite Apple Pie
*Ginger Cream, Spiced Otaheite Compote,
Bougainvillea Poached Otaheite, Otaheite Sorbet*



RANGE ROVER
VELAR

André Cooks

APPLETON ESTATE
JAMAICA RUM



THE
JAMS
GROUP

M+U
JAMAICA
2024