

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\$50.00 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\$45.00 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\$40.00 per person



THE JAMAICA
PEGASUS
NEW KINGSTON

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 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\$55.00 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\$69.00 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\$48.00 per person

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