



TERRA NOVA

ALL-SUITE HOTEL

RESTAURANT WEEK 3 COURSE MENU

Soup

Seafood Gumbo

Medley of Seafood. Diced Tomatoes. Onions. Bell Pepper. Celery and Sliced Okra. Fresh Herbs

Crème of Broccoli

Served with Garlic and Pepper Jelly Crostini

Main Course

Lobster Thermidor

Tender Lobster Morsels. Rich Cream Sauce. Sautéed Mushroom and Onions. Saffron Rice. Grilled Broccoli

Petit Rack of Lamb

Roasted Marinated Lamb. Garlic and Rosemary. Red Wine Reduction. Sautéed Potatoes. Roasted Vegetables

Grilled Stuffed Chicken Breast

Chicken Breast Marinated in Spices. Ripe Plantain. Whisky Pineapple Glaze. Sweet Potato Croquettes. Roasted Vegetables

Vegetable Penne Nova

Penne Pasta. Garlic Cream Sauce. Sautéed Vegetables. Fresh Basil. Parmesan Crisps

Desserts

Terra Nova Cheese Cake

Classic Cheese Cake. Fruit Compote. Coconut Gizzarda Crumb

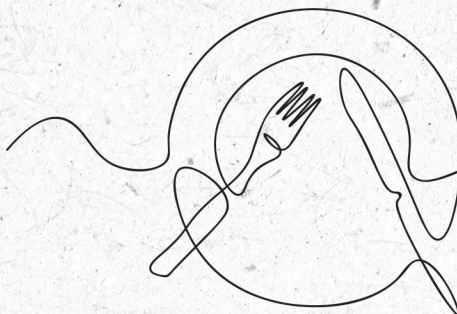
Warm Bread Pudding

Fresh Fruit. Brown Sugar. Cinnamon

Sorbet Duo

Tangerine. Melon. Fresh Mint

J\$5,850.00
per person
+ 10% GCT & 10%
service charge



Please advise your Server of any food allergies. All prices quoted attract 10% Taxes and 10% Service Charge. Beverages at an additional cost