



Teachers' Day

3 Course Lunch

Soup  

Green Split Peas Soup with Coconut Cream

or

Salad 

Garden Salad with Herbed Crostini

with Papaya Vinaigrette

Entrée

(Choice of 1)

Herbed Crusted Chicken Roulade 

Rice and Peas. Buttered Steamed Vegetables

Pan Seared Salmon Cake 

Herbed Jasmine Rice. Garlic Grilled Broccoli. Capers. Orange Butter Sauce

Shrimp Linguini

Light Cream Sauce with Parmesan Crisps

Grilled Pork Loin 

Roasted Root Vegetables. Sweet Potato Croquette. Otaheite Apple Sauce

Bean Pumpkin Rundown 

Yellow Yam Rice and Steamed Medley of Vegetables

Dessert

(Choice of 1)

Chocolate Mousse Cake

Chocolate Sponge Cake. Chocolate Cream. Cherry Liqueur

House Made Ice Cream

Vanilla, Chocolate, Coconut Caramel, Rum and Raisin

Tropical Fruit Salad





Local assorted Fruits. Fresh Mint

Zesty Carrot Cake  

Orange Frosting. Chopped Almonds and Walnuts. Sunflower Oil

J\$4,500
per person
+10% GCT & 10%
service charge



 = Vegetarian  = Vegan  = Gluten Free  = No Added Sugar

 = Contains Nuts  = Dairy Free

Please advise Maitre d' of any food allergies. All fish may contain bones. Beverages at an additional cost