

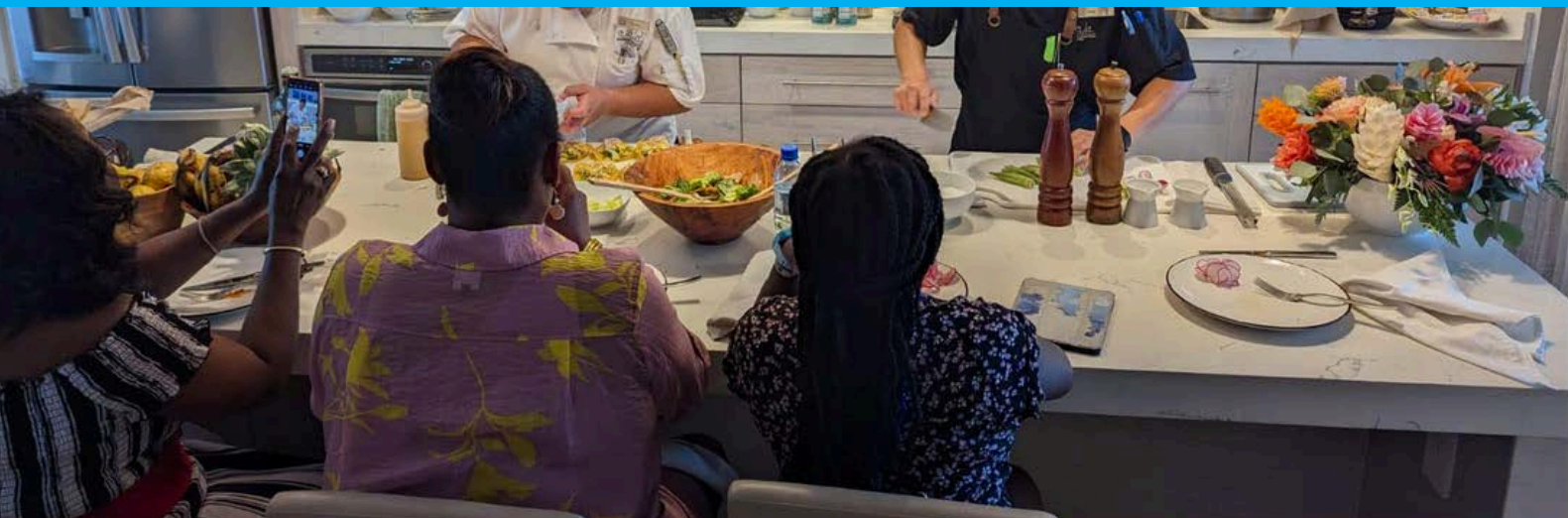


IN-VILLA CHEF SERVICE

A PRIVATE CHEF EXPERIENCE

Available in limited slots | first come, first serve basis
48 hours advanced reservations required

- US\$400 fee is applicable for chef and server.
- Children 12 years and under are half price.
- Menu prices in USD and include 12.5% local taxes and 10% service charge.
- Special events and holiday restrictions apply.



*Lobster and some other products are subject to seasonality | Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness | Vegetarian & Gluten-Free options available | Kids menu available on request Please let us know of any food allergies | Prices in USD inclusive of 12.5% local taxes | A \$100usd setup fee will be applied for up to 6 guests. | The Cellar at Sea Salt is available with a set up fee of US\$200 for up to 6 guests. | A total of 18% service charge will be applied.

IN-VILLA CHEF TIER MENUS

Belizean US\$90



Belizean shrimp ceviche, tomato, red onion, cucumber, cilantro,
shrimp, tortilla chips

Chicken salbutes, masa disc, jalapeno aioli, curry chicken, pickled
red onion, lettuce

Chicken stew - rice and beans, plantain, Belizean flat bread, onion
sauce, habanero, cilantro

Assorted Belizean dessert platter, bread pudding, fudge, fry jack

Family style appetizers US\$100



Garden salad greens
from our Orchard,
seasonal veggies, passion
fruit vinaigrette

Belizean salbutes, masa
disc, shredded chicken,
pickled onion, lettuce,
jalapeño aioli

Sere coconut broth,
snapper, okra, cocoyam,
plantain, coconut white
Rice

Plated main course
Recado spiced tenderloin,
rice & peas, fried plantain,
cole slaw, roasted
potatoes

Family style desserts,
coconut panades, sweet
fried jacks, cinnamon &
sugar, Belizean chocolate
sauce

The Reef US\$120



Shrimp fritters, spicy
mayo

Snapper Ceviche,
tomato, red onion,
cucumber, cilantro,
snapper, coconut tiger's
milk, tortilla chips

Whole lobster
(Seasonal), coconut
white rice, roasted herb
potatoes, steamed
veggies, lemon butter

Assorted dessert platter
mojito cheesecake,
coconut tart, key lime
pie

Sea & Land US\$150



Garden salad, mix
greens, seasonal
veggies, citrus
vinaigrette

Shrimp "al ajillo"
casserole, shrimp,
parsley, lemon garlic
butter

Tomahawk steak &
lobster tail, chimichurri,
parmesan truffle
potatoes, breaded
seasonal veggies, herb
garlic butter

Assorted dessert platter
fudge, passion fruit
cheesecake, brownie