



THE BLUE WINDOW
AT THE JAMAICA PEGASUS HOTEL

FOUR-COURSE FUSION MENU

(INCLUDES SOUP, SALAD, MAIN COURSE & DESSERT)

SOUP

MISO FLAVORED WANTON SHRIMP SOUP TOPPED WITH
BROCCOLI AND SCALLIONS

OR

SOUP OF THE DAY

SALAD

FUSION GREEN SALAD CRISPY KALE LEAVES WITH DRIED
FRUITS AND LEMON BALSAMIC SYRUP

MAIN COURSE

SOUS VIDE PRIME RIB ROULADE - J\$5,400
WITH DEHYDRATED FRUITS AND MANGO & PARSLEY GASTRIC

OR

MINI FRENCH STYLE LAMB WELLINGTON - J\$5,400
WITH SPICY ACKEE & THYME FLAVORED HONEY

OR

SALMON PATE EN CROUTE DE CHEF COLE - J\$5,000
WITH SOYA SAUCE GLAZE

OR

GARLIC PARMESAN CHICKEN SKEWER - J\$4,850
WITH SPINACH CREAM

OR

PARSLEY LEMON BUTTER SHRIMP - J\$5,000

OR

PORK TENDERLOIN - J\$5,000
WITH HONEY GARLIC DRESSING

OR

PAN SEARED RED SNAPPER - J\$5,600
WITH SPICY PEANUT BUTTER CREAM

DESSERT OF THE DAY

(PRICES ARE PER PERSON AND SUBJECT TO GCT AND SERVICE CHARGE)

Available only Wednesday to Sunday



EST. 1973
THE JAMAICA

PEGASUS

NEW KINGSTON