



Sunday, May 10, 2026

**MOTHER'S DAY LUNCH BUFFET**

12:00 noon to 3:00 pm

**SALAD STATION**

Assorted Fresh Fruits  
Organic Green Salad  
Caribbean Potato Salad  
Tomato and Avocado Salad  
Marinated Roasted Beet Root Salad  
Olives / Cherry Tomatoes  
Parmesan Cheese  
Pickled Cucumber  
Herb Croutons  
Walnuts and Raisins

**Dressings:**

Papaya Vinaigrette & Honey Mustard

**SOUP**

Shrimp Bisque with Bammy Croutons

**ENTREES**

Blackened Snapper with Ginger Sorrel Glaze  
Sweet Chilli Stir-Fried Shrimp  
Ackee and Saltfish  
Stuffed Jerked Chicken Breast  
(carmelized apple, bacon, spinach,  
cream cheese & cranberries)  
Fried Dumplings  
Fried Ripe Plantain  
Cheddar Cheese Mashed Potatoes  
Coconut Black Bean Rice

**CARVING STATION**

Peppercorn Crusted Beef Tenderloin with condiments

**DESSERTS**

Coffee Rum Cake  
Mango Cheesecake  
Pineapple Upside-Down Cake  
Key Lime Pie

**US \$70.00 Per Person**

10% service charge and 15% GCT additional

**MOTHER'S DAY DINNER**

6:00 pm to 10:00 pm

**STARTERS (Select One)**

**Caribbean Jerked Chicken Arancini**

Jerk-Spiced Chicken-Filled Rice Balls served with a  
Jerk Emulsion Carrot Puree

**Westmoreland Tomato & Avocado Salad**

Bean Pesto, Baby Lettuce, Candied Nuts,  
in a Parmesan Brittle

**Shrimp Bisque**

Topped with Coconut Crème Fraiche and  
Tomato Salsa

**ENTREES (Select One)**

**Honey Tamarind-Glazed Salmon**

Pan-Seared Salmon Fillet glazed with our home-made  
sauce and served with Grilled Carrots and String  
Beans and Mashed Potato

**Peppercorn Crusted Beef Tenderloin**

Pan-seared to perfection with a spicy Tomato Jam,  
Truffle Potato Dauphinoise au Gratin and Medley of  
Vegetables

**Pimento Crusted Rack of Lamb**

Pimento Spiced Grilled Rack of Lamb served with  
Green Peppercorn Gravy, wilted Callaloo and Wild  
Rice

**Stuffed Jerk Chicken Breast**

Caramelized Apple, Bacon, Spinach, Cream Cheese &  
Cranberries stuffed Chicken Breast finished on our  
local charcoal pan served with Truffle Mashed Potato  
and Medley of Vegetables.

**DESSERTS (Select One)**

Coconut Panna Cotta with Passion Fruit Compote  
Mango Cheesecake with Almond Brittle  
Coffee Rum Cake with Vanilla Ice-Cream

**US \$70.00 Per Person**

10% service charge and 15% GCT additional