



# SEAGRAPES RESTAURANT

## DINNER MENU

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### AMUSE BOUCHE

Surprise teaser from the Chef

### SOUP/SALAD

#### CHEF'S SOUP OF THE NIGHT

Served with Fresh Locally Baked Bread

#### GARDEN TOSSED FRUIT SALAD

Served with Coconut Jelly

### APPETIZER

#### SEAFOOD CEVICHE

Served with Fried Tortilla Chips

#### BWIGO/ESCARGOT STEW

Cooked in Cognac

#### JERKED OXTAIL SPRING ROLLS

Served with Mango Chutney

#### VEGETABLE FRITTERS

Served with Mango Sweet Chili Sauce

### ENTREE

#### LAMB SURF N' TURF

Grilled Lamb in a Guinness Reduction Demi Glace Sauce, Served with Coconut Fried Shrimp, Roasted Rosemary & Garlic New Potato & Fresh Green Peas

#### CHEF PETE'S MEAT PEPPERPOT

Chef Pete's Special Meat Pepperpot, served with Pencil Dumplings & Red Beans.

#### 5 COURSE DINNER MENU

US\$65 SUBJECT TO 10% VAT & 10% SERVICE CHARGE

MAP & ALL INCLUSIVE GUEST PAY A SURCHARGE OF:

US\$37.50 SUBJECT TO 10% VAT & 10% SERVICE CHARGE

PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS.



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## DINNER MENU

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### ENTREES

#### **RABBIT & LOBSTER ROULADE**

Rabbit Roulade stuffed with Diced Lobster & Fresh Local Herbs, Drizzled with Guava & Passionfruit Sauce. Served with Stuffed Bell Peppers & Fresh Mushrooms

#### **5 SPICE FILLET SNAPPER**

Fillet Snapper marinated in 5 Local Spices cooked in a Lemon Grass & Garlic Beurre Blanc served on a bed of Spinach, Onion & Pepper Stew with Spicy Creole Rice

#### **CHRISTOPHENE AU GRATIN (V.)**

Stuffed Christophene (Chayote) & Quinoa Gratin topped with Mozzarella Cheese (Optional) and Drizzled with Spicy Creole Sauce

**NB. V - VEGETARIAN OPTION**

### DESSERT

Fruitcake served with Homemade Ice cream

Eggnog Ice Cream

Pumpkin Cheesecake

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