



VALENTINE'S DAY

Dinner Menu

FEBRUARY **14** 2026

6 PM - 10 PM

THEME: POOLSIDE SERENADE

Our exclusive Valentine's Night Dinner is a culinary celebration crafted for lovers who savour each moment as much as they savour each bite.

FOR RESERVATIONS, CALL (876) 926-3690
OR WHATSAPP: (876) 427 0126
OR VISIT: JAMAICAPEGASUS.COM/DINING

81 KNUTSFORD BOULEVARD,
NEW KINGSTON



VALENTINE'S DAY DINNER MENU

Two-Courses
US\$55.00 Per Person

Three-Courses
US\$65.00 Per Person

Couples (2-Courses)
US\$100.00

APPETIZERS (Select 1)

CREAM OF LOBSTER BISQUE
Lobster Bisque with sweet bread croutons

STRIPLOIN LASAGNA

served with mushroom sauce and topped with jerked bread

DORITOS RED SNAPPER

served with sweet chili plum sauce and balsamic syrup

ENTREES (Select 1)

BABY BACK RIBS WITH ROSEMARY MARINADE

served with beetroot and sweet potato mash,
mint reduction and garlic vegetables

CHICKEN EN CROUTE

Slow Braised Boneless Chicken wrapped and baked in a crispy
puff pastry, served with basmati rice and curried vegetables

PEGASUS SURF & TURF

Grilled Jerk Beef Tenderloin with baked lobster tail, served with
red onion marmalade, garlic butter and pumpkin risotto

LEMON PAN SEARED – SHRIMP

served with pumpkin risotto and brown butter

SPICY BEETROOT HONEY SALMON WELLINGTON

served with parmesan spinach cream sauce, pickled
vegetables, roasted potato cup and garlic cherry tomato

DESSERT (Select 1)

RED VELVET PARFAIT

served with Baileys truffles and a chocolate curl

CHOCOLATE GANACHE

served with fresh strawberries and a cherry reduction