

# Lunch Menu 1

## **Appetizer**

Avocado and Lobster Salad with Tempura Pepper served with Chili Sauce and Red and Yellow Marinated Cherry Tomatoes

### Entrée

Orange Flavored Blackened fish fillet served with Mixed Vegetable, Rustic Sweet Potato and Coconut Tomato Rundown

Jerked Chicken Roulade infused with Sorrel Sauce

### Dessert

Cinnamon Chocolate Flan, with Baileys Sauce and a Meringue Puff

Price: US\$31.00 per person

# Lunch Menu 2

## Salad

Stuffed Pineapple Salad with Organic Greens and Dried Fruits and Balsamic Syrup

## Entrée

Garlic Flavored Snapper with a White Wine Cream Sauce accompanied by Callaloo Rice and Herbed Vegetables

Pepper Corn Crusted Beef Tenderloin with Red Wine and Sorrel Reduction served with Herbed Vegetable and Mashed potato, topped with Mushrooms

### Dessert

Coconut Cream Pie with Pineapple Caramelized Cubes & a Vanilla Wafer

Price: US\$34.50 per person

## Lunch Menu 3

### Salad

Stuffed Pineapple Salad with Organic Greens and Dried Fruits and Balsamic Syrup

### Entrée

Pepper Corn Crusted Pork Tenderloin with Red Wine and Sorrel Reduction served with Herbed Vegetables and Mashed Potato

Jerked Lamb Loin with Frangelico and Mint Jell Reduction, served with Herbed Vegetable and Mashed potato

### Dessert

Pecan Nut w/ Butter Orange Sauce, Chantilly Cream & Chocolate Squares

Price: US\$31.50 per person