

ANTILLIES

BREAKFAST

- | | | | |
|--------------------|---|------------------------|---------------------------|
| *Fresh Fruits | *Local Fruit Juices | *Homemade Bread | *Banana Bread |
| Eggs your way: | *Over easy
*Over Medium | *Scrambled
*Poached | *Sunny side-up
*Boiled |
| Omelets: | *Cheese
*Spinach & Feta | *Bacon | *Vegetables |
| | *Antillies Omelet: Ham, Bacon, Sausage, tomato onion, pepper and cheddar cheese | | |
| *Egg Benedict | | | |
| Local Breakfast: | *Codfish and Bakes | * Stew Fish | *Fried Breadfruit |
| | Fried Plantain, Banana Fritters, Pumpkin Fritters | | |
| Homemade Pancakes: | *Banana
*Plain Served w/ brandy Maple Syrup | *Chocolate | *Vanilla |
| Sides: | *Bacon | *Sausage | *Ham |
| | | | *Homemade Hash Browns |

ANTILLES

LUNCH

BBQ RIBS

JERK CHICKEN

CHILI AND GARLIC PRAWNS

ROASTED TOMATO AND GARLIC PASTA

MUSHROOM PASTA

HERB CRUSTED SALMON

TUNA W/ PICKLED VEGETABLES

PIZZAS

MARINATED PORK FILLED W/ QUIONA SALAD

ASIAN CHICKEN

BURGERS

ROTI

QUESADILLAS

SALADS

CEASAR SALAD

TOMATO, MOZZARELLA AND BASIL

CHICKEN BACON AND AVOCADO

GREEK SALAD

MIXED LEAF SALAD

ARTICHOK AND HEART OF PALM

PASTA PESTO SALAD

TOMATO MOZZARELLA

CUCUMBER PESTO

ANTILLIES

MENU SUGGESTION #1

Spicy Pumpkin Soup

~~*~*

Lemon and Pepper marinated Mahi-mahi w/ Tomato and Olive Salsa

~~*~*

Passion Fruit Sorbet

Menu Suggestion #2

Lobster Escargot w/ Warm Crusty Bread

~~*~*

Fillet of Beef w/ Truffle Mash and Red Wine Jus

~~*~*

Antillies Flaming Banana

Menu Suggestion #3

Gazpacho

~~*~*

Flamed Chicken Breast w/ Wild Rice and Coconut & Mango Sauce

~~*~*

Vanilla Cheesecake

Chef's Signature Dishes

Prawn Ceviche

Grilled Lobster w/ Garlic Lemon and Herb butter

Slow Cooked Baby Back Ribs w/ Homemade BBQ Sauce

Vegetarian Dishes available upon request

ANTILLIES

SOUP

*CALLALOO

*SPICY PUMPKIN

*CARROT

*CHRISTOPHER W/ HERB FLOAAT

*GAZPACHO

STARTER

*LOBSTER ESCARGOT

*CHILI AND LEMON PRAWNS

*CEVICHE

*GRILLED AVOCADO W/ BALSAMIC

*TUNA TARTAR

*SMOKED SALMON PATRE

*BAKED CAMEMBERT

*ASPARAGUS W/POACHED EGG AND PARMESAN

SALADS

*CHEF'S SALAD

*ROASTED VEGETABLE W/LEMON, BASIL AND OLIVE OIL

*AUBERGINE ROLLS STUFFED W/ GOAT CHEESE

ANTILLIES

MENUS

GRILLED LOBSTER

LEMON AND PEPPER MARINATED MAHI MAHI

BEEF TENDERLOIN

TENDER FLAKED CHICKEN PASTA W/BACON IRISH MUSTARD CREAM SAUCE

CURRIED CHICKEN OR BEEF

JERK CHICKEN OR PORK

SLOW COOK BBQ BABY BACK RIBS

ROASTED PORK TENDERLOIN

PAN ROASTED TUNA

CAJUN SPICY PRAWN

SIDES

MASH POTATO: TRUFFLE GARLIC MASH

RICE PILAF

LOCAL MASH

ROASTED POTATOES

HERB GARLIC CAJUN

WARM COUSCOUS

CALYPSO RICE

WILD RICE SALAD

ANTILLES

MENUS

GRILLED LOBSTER

LEMON AND PEPPER MARINATED MAHI MAHI

BEEF TENDERLOIN

TENDER FLAKED CHICKEN PASTA W/BACON IRISH MUSTARD CREAM SAUCE

CURRIED CHICKEN OR BEEF

JERK CHICKEN OR PORK

SLOW COOK BBQ BABY BACK RIBS

ROASTED PORK TENDERLOIN

PAN ROASTED TUNA

CAJUN SPICY PRAWN

SIDES

MASH POTATO: TRUFFLE GARLIC MASH

RICE PILAF

LOCAL MASH

ROASTED POTATOES

HERB GARLIC CAJUN

WARM COUSCOUS

CALYPSO RICE

WILD RICE SALAD

SIDES - VEGETABLES

BUTTERED CARROTS

GARLIC SPINACH

CHRISTOPHINE BATONS

GLAZED BUTTERNUT SQUASH

GREEN BEANS

STEAMED OKRA

MIXED BEANS

GRILLED VEGETABLES (LOCAL)

STEWED TOMATOES AND HERBS

DESSERT

ROASTED PEACHES W/RUM AND RASIN ICE CREAM

ANTILLIES FLAMING BANANA

VANILLA CHEESE CAKE

PASSION FRUIT SORBET

BERRIES AND CREAM

PINEAPPLE CARPACCIO W/ MOJITO GRANTIE

LEMON TART