



Pampered in Paradise



Choice of Starters

Avocado Salad Avocado

Hearts of Palms and Tomato, Citrus Vinaigrette

Spinach Salad

Red Onion, Candied Pecans, Granny Smith Apple, Goat Cheese, Fritter, Warm Pancetta Vinaigrette

Caesar Salad

White Anchovies, Shave Reggiano

Mambo Shrimp

Chiffonade of Lettuce, Calypso Sauce, Toast Points

Roasted Pumpkin Bisque

Herb Dumplings, Crème Fraiche

Vietnamese Due

Shrimp Mango Summer Roll with Chicken and Tuna Spring Roll, Sour Lemon & Sweet Chili Sauces

Royal Entrees

Pan Seared Seabass

White Bean Ragout, Mango Chutney

Seared Shrimp and Prosciutto Wrapped Sea Scallops

Baked Plantains, Linguini, Balsamic Tomato Basil Sauce

Broiled Caribbean Lobster

Lemon Onion Chutney and Buerre Noisette

Stuffed Chicken

Marinated Breast with Apricots, Prunes and Figs, Ginger Almond Rice and Port Wine Sauce

Mixed Grill

Lamb Chop, Veal, Chicken, Pork, Mushroom Risotto, Herb Butter

Grilled Filet Mignon

Fork Smashed Potato, Chimichuri Sauce

Sweet at Heart

Chocolate Ganache Cake

Rich Chocolate Cake and Chocolate Ganache

Apple Bomba

Sortee Fresh Apples with hints of Cinamon and Caramel Sauce

Rich Vanilla Cream Brulee

Traditional Creamy Custard with Vanilla Bean

Key Lime Parfait

A traditional tropical dessert served untraditionally, with a splash of Fruit Sauce

Regular Coffee, DeCaf or Assorted Teas

US\$ 80.00 per person plus 17% Service Charge. A US\$ 50.00 set-up fee per couple

Floral Arrangement: \$ 45.00 Photographer: \$ 85.00 Guitarist Serenade \$ 125.00

Also available, a wide assortment of Cuban and International Cigars

*** Reservations must be made at least 24 hours in advance ***