



SEAFOOD DINNER

IN THE WINE CAVE - MONDAYS & THURSDAYS

AMUSE BOUCHE

SALTFISH BRANDADE

Creamy whipped sweet potato mash and salt fish in puff pastry cup, garlic-turmeric aioli

APPETIZERS

ALLSPICES CURED MARLIN CARPACCIO

Organic salad greens and heart of palm, guava-sugarcane vinaigrette

COCONUT SHRIMP TEMPURA

Wakame seaweed salad with a lime dipping sauce

SEARED SEA SCALLOP

Banana-coconut curry sauce, tropical fruit chutney

SOUP

FISHERMAN'S PEPPER-POT

Prepared with local crab and root vegetables

ENTREES

BLACKENED YELLOW FIN TUNA LOIN

Lemony quinoa pilaf, citrus – ginger and olive oil emulsion

PAN SEARED CATCH OF THE DAY

Roasted pumpkin risotto, black olive – caper, lime and potato sauce

CARIBBEAN SEAFOOD "RUNDOWN"

White fish, calamari, mussel & provision in coconut, ginger & lemongrass seafood broth

DESSERT SAMPLER

CHOCOLATE COCONUT MOUSSE

PINEAPPLE CHEESECAKE

TROPICAL FRUIT CRISP



*Menu and price are subject to change • US\$55 per person plus 10% VAT and 10% service charge
Minimum of 2 persons and maximum of 12 persons • Seafood Menu is part of the All Inclusive Plan • Reservations required*