



SEAFOOD DINNER

AT THE TI MANJE BEACH RESTAURANT - MONDAYS

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, 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

ENTRÉE

PAN SEARED CATCH OF THE DAY

roasted pumpkin risotto
black olive caper, lime and potato sauce

CARIBBEAN SEAFOOD "RUNDOWN"

white fish, calamari, mussels & local provision
in coconut, ginger & lemongrass seafood broth

LOBSTER THERMIDOR

served with creamy coconut coo coo
made with yellow cornmeal, okra, sweet pepper, scallion & parmesan cheese
15 dollar supplemental charge with meal plan and all inclusive

DESSERTS

CHOCOLATE COCONUT MOUSSE

BANANA TART TATIN

TROPICAL FRUIT CRISP

Menu by Executive Chef Denis Jaricot



*US\$55 per person plus 10% VAT and 10% service charge • Seafood Menu is part of the All Inclusive Plan
Reservations required as we can only accommodate 24 guests • Menu is subject to change*