



WINE PAIRED DINNER MENU

AT THE KAI MANJE RESTAURANT

TERRINE OF DUCK CONFIT AND LENTILS
guava red onion marmalade

2012 BLANC DE BLANCS
100% chardonnay from the cool climate north coast vineyard, barrel fermentation and extended aging.

LEMONGRASS GINGER LOBSTER TEA
baked with curry scented pastry dome

MIRABELLE BRUT
this brut is a bottle fermented california sparkling wine crafted exclusively from cool climate chardonnay and pinot noir.

**COCONUT & TAHINI ROASTED
YELLOW TAIL SNAPPER**
garlicky fried plantain & citrus foam

2010 BLANC DE NOIRS
85% pinot noir and 15% chardonnay from the cool climate north coast vineyard, barrel fermentation and extended aging

**PORCINE MUSHROOM CRUSTED
BEEF TENDERLOIN MEDALLION**
island root au gratin, horseradish and mustard custard

2012 J DAVIS
86% cabernet sauvignon 14% malbec from the diamond mountain district of napa vally

TI KAVE TRIO
rum baba chantilly
pumpkin ice cream with pecan-praline
sauce chilled mango soufflé

2011 CRÉMANT
85% flora, 9% pinot noir and 6% chardonnay, delicate demi-sec is softly effervescent, creamy, with flavours of apricot, peach and nectarine.

Menu by Executive Chef Denis Jaricot



*Menu and price are subject to change • Seating is a group event at 7pm
us\$155 per person inclusive of 10% vat and 10% service charge • For guests on the meal plan or all inclusive there is wine supplement of
us\$80 per person plus 10%vat and 10% service charge • Minimum of 4 persons and maximum of 8 person
Reservations required 48hours in advance*