



TAMARIND TREE
RESTAURANT

MONDAY WEEK 1
CARIBBEAN THEMED BUFFET DINNER

SOUP

Callaloo with dumpling

TO START WITH

A Selection of Salads and Dressings

MAIN COURSE

CARVING STATION

Roasted Pork Shoulder with pan gravy and hot pepper sauce

Jerk Chicken with Island Spice
Fried Fish with Roasted Garlic Pepper Sauce
Braised Oxtail with Allspice
Roasted Plantain Stuffed with Saltfish
Conch Fritters with Calypso Sauce

Creamy Mashed Potato
Red Bean and Coconut Rice
Sweet Potato
Vegetable Medley

TO END YOUR MEAL

Selection of Desserts
Fresh Fruits
Ice Cream and Local Sorbet
Assorted cheese board with Crackers
Tea or Coffee



TAMARIND TREE
RESTAURANT

MONDAY WEEK 2
CARIBBEAN THEMED BUFFET DINNER

SOUP

Fish Chowder served with Homemade Bread Rolls

TO START WITH

A Selection of Salads and Dressings

MAIN COURSE

CARVING STATION

Jerk Pork with Jerk Sauce

Curried Goat Roti served with Chick Pea and Mango Chutney
Grilled Pig Tail with Stewed Red Beans
Escovitch Fish
Roasted Chicken with Pineapple Rum Sauce

Steamed and Pigeon Peas Rice
Mixed Provision Pie
Steamed Vegetables

TO END YOUR MEAL

Selection of Desserts
Fresh Fruits
Ice Cream and Local Sorbet
Assorted Cheese Board with Crackers
Tea or Coffee



TAMARIND TREE
RESTAURANT

TUESDAY WEEK 1
ITALIAN THEMED BUFFET DINNER

SOUP

Tuscan Bean Soup

TO START WITH

Pasta Salad

Artichoke, Olives and Heart of Palm Salad

Buffalo Mozzarella and Tomato Salad with Basil Pesto

Garden Green Salad with Garlic Croutons and Caesar Dressings

An assortment of Condiments, Olive Oil, Balsamic Vinegar and Dressings

Antipasto Platter

MAIN COURSE

LIVE STATION

Grilled Tuna with Lemon and Capers Butter

Three Cheese Beef Lasagna

Chicken Parmesan

Gnocchi Spinach Cream Sauce Gratin

Aubergine Fritters with Yoghurt, Fried Red Chilies and Cumin Seeds (V)

Rosemary Roasted Potato

Saffron Rice

Grilled Vegetables

ASSORTED PIZZA

Cheese, Italian Sausage, Vegetable

TO END YOUR MEAL

Selection of Desserts

Fresh Fruits

Ice Cream and Local Sorbet

Assorted cheese board with crackers

Tea or Coffee



TAMARIND TREE
RESTAURANT

TUESDAY WEEK 2
ITALIAN THEMED BUFFET DINNER

SOUP

Minestrone with Parmesan Cheese

TO START WITH

Pasta Salad

Artichoke, Olives and Heart of Palm Salad

Buffalo Mozzarella and Tomato Salad with Basil Pesto

Garden Green Salad with Garlic Croutons and Caesar Dressings

An Assortment of Condiments, Olive Oil, Balsamic Vinegar and Dressings

Antipasto Platter

MAIN COURSE

LIVE PASTA STATION

Penne, Spaghetti or Farfalle served with your choice of Bolognese, Alfredo or Tomato Sauce

Accompanied by Spicy Italian Sausage, Seafood, Chicken, Tomato and Assorted Condiments

Baked Chicken Pesto with a Sweet and Sour Balsamic Sauce and Crushed Pepper Corn

Lemon and Herb Grilled Sword Fish

Arancini Balls with Mozzarella and Marinara Sauce

VEGETARIAN OPTION

Eggplant Parmigiana (V)

Roasted Potatoes with Red Onion

Herb Rice

Roasted Vegetables

ASSORTED PIZZA

Cheese, Ham and Olives, Pepperoni

TO END YOUR MEAL

Selection of Desserts

Fresh Fruits

Ice Cream and Local Sorbet

Assorted cheese board with crackers

Tea or Coffee



TAMARIND TREE
RESTAURANT

WEDNESDAY WEEK 1
BBQ NIGHT BUFFET DINNER

SOUP

Cream of Lentils

TO START WITH

A Selection of Salads and Dressings

MAIN COURSE

Jacket Potato served with Sour Cream and Cheese

Corn on the Cob

Pumpkin Rice

Macaroni and Cheese Pie

Vegetable Medley

VEGETARIAN DISH

Vegetable Moussaka (V)

FROM THE GRILL

Minute Steak

Spare Ribs

Chicken • Fish

TO END YOUR MEAL

Selection of Desserts

Fresh Fruit

Ice Cream and Local Sorbet

Assorted cheese board with crackers

Tea or Coffee



TAMARIND TREE
RESTAURANT

WEDNESDAY WEEK 2
BBQ NIGHT BUFFET DINNER

SOUP

Split Pea

TO START WITH

A Selection of Salads and Dressings

MAIN COURSE

Jacket Potato served with Sour Cream and Cheese

Corn on the Cob

Carrot Rice

Herb Biscuits

Cauliflower in Cheese Sauce

VEGETARIAN DISH

Stir- Fried Vegetables with Tofu (V)

FROM THE GRILL

Minute Steak

Pork-loin

Chicken • Fish

TO END YOUR MEAL

Selection of Desserts

Fresh Fruit

Ice Cream and Local Sorbet

Assorted cheese board with crackers

Tea or Coffee



TAMARIND TREE

RESTAURANT

THURSDAY WEEK 1
FUSION BUFFET DINNER

SOUP

Corn and Clam Chowder with Bacon

TO START WITH

Assorted Cold Cuts
Grilled Chicken and Pineapple Salad
Spinach Salad with Pecans and Cranberries
Lentil Salad with Feta and Olives
Garden Green Salad
Tomato Salad
Choice of Dressings

MAIN COURSE

CARVING STATION

Roasted Turkey with House Stuffing, Giblet Gravy and Cranberry Sauce

Buffalo-Style Chicken Wings
Mac and Cheese
Vegetable quiche (V)

Grilled Kingfish Steak with Mint and Basil Butter
Baked Sweet Potato with ginger
Cajun-Spiced Loin of Pork with Roasted Tomato Sauce
Beef Stew with Roasted Vegetables
Steamed Basmati Rice
Medley of Vegetables

TO END YOUR MEAL

Selection of Desserts
Fresh Fruits
Ice Cream and Local Sorbet
Assorted Cheese Board with Crackers
Tea or Coffee



TAMARIND TREE

RESTAURANT

THURSDAY WEEK 2
INTERNATIONAL BUFFET DINNER

SOUP

Mushroom Soup

SALADS

Greek Salad
German Potato Salad
Pasta and Smoked Salmon Salad
Green Leaf Salad
Mixed Salad with Carrots, Beetroot, Cucumber, Tomato Wedges,
Dill Pickles and Jalapeños
Choice of Dressings

PRIME COLD CUTS

Crudités with Blue Cheese Dip

MAIN COURSE

CARVING STATION

Dry Rub Roasted Striploin of Beef with Mustard Sauce and
Horseradish Parsley Potato

Mediterranean Rice
Grilled Garden Vegetables
Chicken Napolitano

French Beans with Toasted Sliced Almonds
Vegetable Lasagna (V)
Roasted Pork Loin with a Lentil and Vegetable Ragù
and Rosemary Red Wine Sauce
Grilled Salmon with White Wine Butter Sauce

TO END YOUR MEAL

Selection of Desserts
Fresh Fruits
Ice Cream and Local Sorbet
Assorted Cheese Board with Crackers
Tea or Coffee



TAMARIND TREE

RESTAURANT

FRIDAY WEEK 1

ORIENTAL DINNER BUFFET

SOUP

Thai Coconut Prawn Soup

SALADS

Green Bean, Cucumber and Alfalfa Crab Salad
Fresh Garden Salad with Tomato, Lettuce and Carrot
A Selection of Dressings

STIR-FRY STATION

Chicken, Beef and Vegetables prepared to order with Sesame Oil,
Soy Sauce, Oyster Sauce, Hoisin Sauce, Garlic and Ginger

MAIN COURSE

Vegetable and Egg Fried Rice
Steamed Jasmine Rice
Chow Mein
Sweet and Sour Pork
Grilled Fish with Coconut Green Curry Sauce
Crispy Roasted Duck with Hoisin Sauce
Hot and Spicy Seafood
Vegetable Spring Rolls with Sweet Chili Sauce
Stir-Fried Cabbage

TO END YOUR MEAL

Selection of Desserts
Fresh Fruits
Ice Cream and Local Sorbet
Assorted Cheese Board with Crackers
Tea or Coffee



TAMARIND TREE

RESTAURANT

FRIDAY WEEK 2

FRENCH BUFFET DINNER

SOUP

French Onion Soup with Cheese Croutons

SALADS

Pasta Niçoise Salad
Beetroot and Blue Cheese Crumble Salad
Lebanese Fattoush Salad
French Bistro Salad
Salade Lyonnaise
Choice of Dressings

MAIN COURSE

CARVING STATION

Roasted Marinated Leg of Lamb with Garlic and Rosemary Sauce

Lyonnaise Potatoes

Beef Bourguignon

French Ratatouille

Chicken Sauté Chasseur

Braised Rice

Spinach Florentine

Grilled Fish Provençal with Fresh Herbs

Seafood Ragù with Fresh Tomatoes, Rosé Wine and Fresh Herbs

Linguine Pasta

TO END YOUR MEAL

Selection of Desserts
Fresh Fruits
Ice Cream and Local Sorbet
Assorted Cheese Board with Crackers
Tea or Coffee



TAMARIND TREE
RESTAURANT

SATURDAY WEEK 1
MEXICAN BUFFET DINNER

SOUP

Black Bean Soup with Crispy Corn Tortilla Strips and Diced Tomatoes, Onions and Sweet Peppers

SALADS

Cajun Potato Salad
Tex-Mex Pasta Salad
Mixed Garden Green Lettuce Leaves
Mexican Salad with Black Olives, Red Beans, Garbanzo Beans, Corn, Jalapeños and Tomatoes
Choice of Dressings

FAJITA AND TACO STATION

Chicken and Vegetable Fajitas and Hard-Shell Beef Tacos
Served with Sour Cream, Guacamole, Salsa, Piquante, Jalapeños, Lettuce, Diced Tomatoes, and Shredded Yellow and White Cheddar Cheese

MAIN COURSE

Vegetable Burritos
Baked Chicken Diablo
South Texas Rice
Penne Pasta with Pink Tequila Sauce
Oven-Roasted Stuffed Pork Loin with Adobo Onion Sauce
Beef Ragout in a Spicy Tomato Sauce
Grilled Catch of the Day with Lime Mojito Sauce
Minced Beef Chili con Carne with Corn Tortillas on the Side
Tex-Mex Baked Potato with Chili, Jalapeño Peppers and Cheddar Cheese

TO END YOUR MEAL

Selection of Desserts
Fresh Fruits
Ice Cream and Local Sorbet
Assorted Cheese Board with Crackers
Tea or Coffee



TAMARIND TREE
RESTAURANT

SATURDAY WEEK 2
ORIENTAL BUFFET DINNER

SOUP

Crab and Sweet Corn Soup

SALADS

Pad Thai Noodle Salad with Shrimp
Crunchy Thai Garden Salad with Cashews
Asian Slaw
Asian Chopped Salad
Healthy Asian Chicken Salad
Choice of Dressings

STIR-FRY STATION

Pork, Chicken and Vegetables prepared to order with Sesame Oil, Soy Sauce, Oyster Sauce, Hoisin Sauce, Garlic and Ginger

MAIN COURSE

Steamed Basmati Rice
Thai-Spiced Potatoes
Spicy Chicken Chow Mein
Thai Noodles and Vegetables with Tofu
Teriyaki Beef with Oriental Vegetables
Steamed Fish with Chili and Ginger
Sweet and Sour Spare Ribs
Spicy Asian Zucchini
Vegetable Spring Rolls

TO END YOUR MEAL

Selection of Desserts
Fresh Fruits
Ice Cream and Local Sorbet
Assorted Cheese Board with Crackers
Tea or Coffee



TAMARIND TREE
RESTAURANT

SUNDAY WEEK 1
CARVERY BUFFET DINNER

SOUP

Roasted Butternut Squash Soup

TO START WITH

A Selection of Salads and Dressings

MAIN COURSE

CARVING

Oven Roasted Beef Rib Eye with Yorkshire Pudding,
Horseradish and Pan Gravy

Leg of Lamb Roasted to Your Perfection
served with Mint Sauce

Grilled Chicken Breast with Mushroom Sauce

Blackened Pan-Seared Tilapia with Mango Salsa

VEGETARIAN OPTION

Vegetarian Curry (V)

Roasted Potato

Scalloped Potato

Steamed Rice

Orange-Glazed Carrots and Green Beans

TO END YOUR MEAL

Selection of Desserts

Fresh Fruits

Ice Cream and Local Sorbet

Assorted Cheese Board with Crackers

Tea or Coffee



TAMARIND TREE
RESTAURANT

SUNDAY WEEK 2
CARVERY BUFFET DINNER

SOUP

Roasted Corn and Sweet Potato Soup

TO START WITH

A Selection of Salads and Dressings

MAIN COURSE

CARVING

Black Peppercorn Crusted Beef Ribeye
with Horseradish and Red Wine Sauce

Golden Roasted Turkey with Stuffing,
Pan Gravy and Cranberry Sauce

Cajun Grilled Mahi Mahi with Lemon Butter

Pan-Seared Chicken Breast with Tarragon Cream

VEGETARIAN OPTION

Spicy Zucchini Cake with Sweet Chili Sauce (V)

Roasted Potato

Creamy Crushed New Potato

Vegetable Rice

Vegetable Medley

TO END YOUR MEAL

Selection of Desserts

Fresh Fruits

Ice Cream and Local Sorbet

Assorted Cheese Board with Crackers

Tea or Coffee