



Private Beach Dinner

US\$200

PER COUPLE, TAXES INCLUDED

THIS PACKAGE INCLUDES THE FOLLOWING:

Private table setup on the beachfront under the stars,
A la Carte dining, Private Waiter service and Champagne.

OUR PRIVATE DINNER MENU INCLUDES SIX COURSES.



MENU

OPTION 1

- AMUSE BOUCHE -

ROASTED VEGETABLE CHOUX

or

CHILLED GAZPACHO

- FIRST COURSE -

SHRIMP COCKTAIL

with Marie Rose Sauce

OR

SEAFOOD CAKE

with Christophine Slaw
& Spicy Wasabi Sauce

- SECOND COURSE -

LOBSTER BISQUE

Flambé with Cognac

OR

SMOKE DUCK SALAD

Mix Green, Sautéed Almonds,
Rosemary & Citrus Dressing

- INTERMEZZO -

LIME SORBET

or

PROSECCO SORBET

- THIRD COURSE -

PAN SEARED BEEF TENDERLOIN

Served with Baby Roasted
Potatoes & Sautéed String Beans

OR

COCONUT CRUSTED MAHI MAHI

Served with Local Vegetables,
Ground Provision & Curry Sauce

OR

TEMPURA EGGPLANT

Served with Sautéed Mushrooms,
Minted Yogurt Sauce and Tomato
Coulis, red cabbage & Apple

- DESSERT -

ASSORTED DESSERT OPTIONS





MENU

OPTION 2

- AMUSE BOUCHE -

LEMON RISOTTO BALLS, PARMESAN CHEESE

or

CREAM OF ROASTED TOMATO

- FIRST COURSE -

TRIO OF SKEWERS CHICKEN, BEEF, SHRIMP

OR

SHRIMP CEVICHE

with Coconut Milk, Lime, Cilantro

- SECOND COURSE -

CREAM OF PUMPKIN

Carrots, Ginger Scented

OR

GRILLED VEGETABLE SALAD

Dressed with Cream of Feta,
Nuts & Balsamic Reduction

- INTERMEZZO -

LIME SORBET

or

PROSECCO SORBET

- THIRD COURSE -

TUNA STEAK

Sautéed Local Vegetables, Red
Curry Sauce, Basmati Rice

OR

HERB CRUSTED RACK OF LAMB

Potato Gratin, Mint Crushed Green
Peas, Carrots, Bordelaise Sauce

OR

ROASTED CHICKEN BREAST

Stuffed with Sweet Plantain, and Wrapped
in Bacon, Served with Brunoises of
Vegetables & Ground Provision

- DESSERT -

ASSORTED DESSERT OPTIONS

