

## Dinner

### Compose Your Own Served Menus



All prices are in US\$ and are subject to 10% government tax and 15% Service Charge

## **Dinner Served Menus**

### **Compose your Own Dinner**

Minimum 3 Courses Including a Main Course

### **Soups \$8**

☺ Cold Tomato Gazpacho with Avocado and Fresh Mozzarella Toast

Tortilla Soup with Avocado, Cream and Dried Chile

Lime Soup with Chicken, Sweet Peppers and Crispy Tortilla Strips

Chicken Consommé with Wontons and Julienne Vegetables

Mediterranean Style Seafood Chowder with Tomato, Saffron,  
White Wine and a Garlic Crouton

☺ Vegetarian Minestrone with Mixed Vegetables and a Parmesan Crouton

Horoch Black Bean Soup with Tomato Salsa, Masa Dumplings,  
Roasted Pumpkin Seeds, And Chives

☺ Pumpkin Bisque with a Parmesan Crouton

Beef and Red Wine Soup with Potatoes, Onion, Caraway and Gremolata

☺ Sweet Corn Cream Soup with Roast Red Pepper Puree

White Bean and Vegetable Soup with a Crispy Serrano Ham Crouton

☺ Wild Mushroom Bisque with Cream and Mushroom Toast

Beef Soup with Rice Noodles, Soy Sauce and Cinnamon

Seafood Chowder with White Wine and Cream

### **Warm Appetizers \$12.50**

Shrimp Cakes on Sugar Sticks with Cucumber Relish, Spicy Tamarind Sauce (Add \$2)

☺ Baked Zucchini with Tomato, Mozzarella, Basil and Parmesan Cream

Large Sea Scallops a la Plancha with Belgian Endive,  
Macadamia Nuts and Jamaica Vinaigrette (Add \$2)

☺ Roasted Portobello Mushroom Carpaccio with Arugula,  
Shaved Parmesan and a Balsamic Reduction (Add 1)

☺ Penne Arrabbiata

Pasta with a Spicy Tomato Sauce with Fresh Basil and Dried Chile  
Served With Grated Parmesan Cheese

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## Cold Appetizers \$15

Beef Carpaccio with Arugula, Extra Virgin Olive Oil,  
Lemon and Shaved Parmesan (Add 1.50)

Smoked Salmon with Shrimp, Potatoes, Romaine and Sour Cream

Steamed Prawns Served Chilled with Extra Virgin Olive Oil, Lemon,  
White Beans, Fresh Tomato and Basil

*"Panucho de Cochinta Pibil"*

Black Bean Stuffed Corn Tortilla with Lettuce, Pickled Red Onion and Avocado  
Topped with Roasted Pork Seasoned with Achiote

A Trio of Ceviches with Fish, Shrimp and Caracol  
Prepared Island Style

☺ *A Trio of Middle Eastern Style Salads*

Baba Ghanoush: Roasted Eggplant,

Hummus: Mashed Garbanzo Bean

And Tabbouleh: Cracked Wheat with Tomato

Served with Goat Cheese, Olives and Flat Bread Wedges

## Salads \$12.50

☺ Grilled Asparagus and Mushroom Salad with Belgian Endive, Arugula  
Dijon Sherry Vinaigrette (Add \$1.50)

Caesar with Croutons, Anchovy and Olives

☺ Mixed Green Salad with Tomato, Carrots, Radish,  
Cucumber and Blue Cheese Crumbles

Arugula Salad with Crispy Parma Ham, Sun Dried Tomato,  
Shaved Parmesan and Balsamic Vinaigrette (Add \$1)

☺ Fresh Mozzarella and Tomato Salad with Greens,  
Olives, Basil and Balsamic Vinaigrette

Mixed Greens with Kastacan (Crispy Pork Belly), Hard Cooked Egg, Onion,  
Grilled Bread Croutons and Red Wine Vinaigrette

*Grilled Beef Salad Thai Style*

Tomato, Cucumber, Celery, Green Onion,

Spicy Chile Lime Vinaigrette

Rice Salad with Shrimp, Vegetables, Red Wine Vinaigrette (Add \$1)

Mixed Greens with Tomato Wedges, Pecans,

Goats Cheese Empanadas and Jamaica Flower Vinaigrette

## Main Courses

Fillet of Red Snapper a la Plancha with Braised Lentils, Spinach, Vegetables,  
Cumin Scented Tapenade of Green Olive and Almond \$20

Mayan Style Fillet of Grouper Tikin Xic  
On a Banana Leaf with Achiote, Onion, Peppers and Tomato  
Served with Rice and Local Squash \$19

Grilled Fillet of Salmon, Barley Crouton,  
Marinated Sweet Peppers and Basil Pesto Sauce \$21

Sautéed Fillet of Swordfish with Artichokes, White Wine, Parsley and Lemon  
Served with Garlic Mashed Potatoes and Green Beans \$25

Plancha Seared Fillet of Cumin & Marjoram Seasoned Mahi Mahi  
Served with Eggplant, Tomato, Onion and Sweet Peppers \$19

Brochette of Scallops and Shrimp, Saffron Vegetable Rice  
Spicy Roasted Pepper Dip \$30

Seared Jumbo Shrimp a La Plancha with Fresh Tomato, Basil,  
White Wine and Vegetable Couscous \$30

Crispy Shrimp Wrapped In a Sarong,  
Spicy Mango Salsa and Stir Fried Vegetables with Soy Sauce \$30

Pan Roasted Breast of Chicken, Roasted Rosemary Potato Slices,  
Broccoli and Fresh Thyme Jus \$20

Parma Ham Wrapped Breast of Chicken with Spinach Parmesan Cheese,  
A Polenta, Sundried Tomato, Black Olive Cake  
White Wine Sage Sauce \$21

Grilled Breast of Chicken with Chipotle Chile Barbecue Sauce,  
Ginger Honey Glazed Sweet Potato and Green Beans \$20

Honey and Soy Glazed Berkridge Kurubuta Pork Chop  
With Vegetable Fried Rice and Green Onion \$30

Roast Tenderloin of Angus Beef,  
Served Sliced with Red Wine, Black Peppercorn Sauce,  
Wilted Spinach and Carrot Mash \$32

Grilled Fillet of Angus Beef with Oven Roasted Tomato,  
Balsamic Reduction and Parmesan Dusted Portobello Mushroom \$33

Roast Rib Eye of Angus Beef with Natural Juices,  
Horse Radish, Creamed Spinach and Potatoes au Gratin \$32

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Angus Skirt Steak a La Plancha with Chipotle Chile Sauce,  
Mexican Rice and Black Beans \$24

Puntas de Res Mexicana Braised with Onion, Peppers and Tomato  
Served with Refried Black Beans, Guacamole and Tortillas \$22

Grilled Angus NY Strip Loin Steak with Fine Herbs Lemon Butter,  
Sautéed Mushrooms, Tomato,  
Baby Baked Potatoes with Cream and Chives \$34

Roast Rack of Lamb with Polenta, Spinach, Roasted Peppers, Tomato,  
Garlic, Olives, Rosemary and Balsamic Vinegar \$32

Pan Seared Chop of Provençal Veal, Roasted Shallot Port Wine Sauce,  
Parmesan Mash, Green Beans with Almonds and Lemon \$51

☺ Risotto with Asparagus, Mushrooms, White Wine and Parmesan Cheese \$15

☺ Grilled Marinated Eggplant Medallions on Spinach Polenta,  
Roasted Tomatoes, Basil, Black Olives with Fresh Mozzarella Cheese \$20

☺ Portobello Mushroom Wellington, Spinach Mushroom Duxelle,  
Smoked Mozzarella Cheese baked In Puff Pastry,  
Served with a Port Wine, Porcini Sauce and Asparagus \$25

▽ Brochette of Marinated Tofu with Vegetables and Mushroom,  
Lentil and Bulgur Wheat Salad, Soy Balsamic Sauce \$18

☺ Baked Lasagna with Vegetarian Bolognese Sauce,  
Tomato, Bechamelle and Parmesan Cheese \$17

**\* Vegetarian dishes are marked with a ☺**

**\* Vegan dishes are marked with a ▽**

## **Desserts \$8**

A Trio of Ice Creams or Sorbets with Tropical Fruits and Berries Salad

Espresso Caramel Crème with Sambucca

Warm Apple Tart with Vanilla Ice Cream

Chocolate Crème Brulée

Tres Leches Cake- Vanilla Sponge Flavored with 3 Milks and Tequila

Mini Strudel with Tropical Fruits

Banana Cheese Cake with Pineapple Compote

Mini Three Milk Cake

Profiteroles with Pastry Cream and Chocolate

Fresh Papaya with Berries and Yogurt Sauce

Three Chocolate Mousse Cake

Flourless Chocolate Torte with Raspberry Sauce

Chocolate Pecan Torte

Mexican Style Rice Pudding

Passion Fruit Mousse

White Chocolate Brownie with Dried Cranberries and Coffee Ice Cream

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