GALA DINNER

DECEMBER 31ST

"GOURMET ENTRÉE"

Seafood Chowder with Garlic Crostini
OR
Mixed Sushi Fantasy & Beef Gyoza
OR
Butterfly Coconut Shrimp & Vegetable Samosa

"FRESH DELIGHTS"

Fish Carpaccio with Baby Spinach and Cherry Tomatoes
OR
Beef Tenderloin Tartare with Arugula
OR
Beetroot Carpaccio with Feta Cheese Salad

"MAIN SPECIALTIES"

Caribbean-style Braised Oxtail with Butter Beans
OR
Grilled or Thermidor Fresh Catch Barbuda Lobster
OR
Herb-Roasted Pork Tenderloin
OR
Vegan Butternut Squash Risotto

"SIDE OPTION"

Choose two: Steamed Local Provisions, Green Salad with Quinoa, Oven-Roasted Creamy Potatoes, Sautéed Spinach, Basmati Rice

"DESSERT"

Coconut & Passion Fruit Panna Cotta **OR**
Key Lime Pie **OR** Vegan Sweet Trea

U$D 160 PER PERSON

(ABST and Service Charge not included)
includes Aperitif & Canapé at the Bar , Sparkling wine and one Cocktail of your choice
Price not applicable to the All-Inclusive Package