



Valentine's Day

— DINNER MENU —



INCLUDES GLASS OF CHAMPAGNE & AMUSE BOUCHE

STARTERS

- ♡ Crunchy jumbo shrimp on leek compote
- ♡ Angus beef tartar, bistrot style
- ♡ Green peas veloute
- ♡ Catch of the day ceviche

MAIN COURSE

- ♡ Angus beef rossini served with pommes dauphines and peppercorn sauce
- ♡ Lobster linguini topped with tarragon crushed tomatoes
- ♡ Vegan tofu wok
- ♡ Lamb shoulder parmentier

DESSERT

- ♡ Chocolate fondant served with coconut ice cream
- ♡ Strawberry tiramisu
- ♡ Roasted pineapple flambéed with old rum
- ♡ Cheese cake with strawberry coulis

USD\$250 PER COUPLE

UPGRADE TO PREMIUM CABANA
WITH PERSONAL SERVER FOR USD\$350 PER COUPLE

CALL OR WHATSAPP TO BOOK AT 1-268-736-7047

