

DAY
AS
CHRIS

SEASON GREETINGS

The Long Bay Beach
Resort wishes you a happy
holiday season



APPETIZERS

- ✓

HOMEMADE OLIVE OIL FOCACCIA BREAD 16

BLACK OLIVE TAPENADE
- SMASHED AVOCADO & MAIZE TORTILLA CHIPS 16
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VEGETARIAN FULLY LOADED SALAD 14 | 24

ROASTED BELL PEPPER PURÉE, MARINATED FETA CHEESE, CHERRY TOMATO, PARMESAN CHEESE
PICKLED RED ONION, HOMEMADE SUN-DRIED TOMATO FOCACCIA
- FRIED CHICKEN WINGS 14 | 28

TOSSED IN OUR HOUSE CARIBBEAN SAUCE, SESAME SEEDS
- VIETNAMESE FISH CAKES 23

NUOC MAM CHAM (DIPPING FISH SAUCE)
- ✓

HOMEMADE CARROT HUMMUS 23

CARROT, CHICKPEAS, TAHINI SESAME PASTE SERVED WITH HOMEMADE ZA'ATAR FOCCACIA
- PULLED CHICKEN SALAD 22 | 28

LETTUCE MESCAL TOSSED IN CREAMY LOW-FAT DRESSING, PARMESAN CHEESE
VEGETABLE GOODIES TEMPURA, HOMEMADE ZA'ATAR FOCCACIA
- RAMEN BEEF BOWL 28

BEEF & SOY CONSOMMÉ SOUP FROM JAPAN, SHAVED BEEF, NOODLES, SWEET SOY
HARDBOILED EGG, MUSHROOMS, WATER SPINACH, SERVED WITH ROASTED ONION CHILI & PEANUT OIL

ENTRÉE

- SIGNATURE THAI COCONUT GREEN CURRY
CHICKEN 28 | BEEF TENDERLOIN 36 | SHRIMP 40

EGGPLANT, GINGER, LEMONGRASS, GARLIC, FRESH CHILIS SERVED WITH JASMINE RICE
- SIGNATURE FISH 35

CRISPY RED SNAPPER FILLET, BEETROOT COUSCOUS, CRISPY SIDE SALAD
- WAGYU BEEF BURGER 35 | ✓ BEYOND MEAT VEGGIE HAMBURGER 30

HOMEMADE SESAME BRIOCHE, LETTUCE, RED CABBAGE, TOMATO, ONION, DILL PICKLES RELISH
LONGBAY TOO MANY HERBS SAUCE SERVED WITH HOMEMADE FRENCH FRIES & FRESHLY MADE KETCHUP
- ANGUS BEEF TENDERLOIN FILET STEAK 42

RUSTIC FINGERLING POTATO MASH, ROASTED BROCCOLI, WHITE TRUFFLE DEMI-GLACE
- LES ACADIANS CRUCIAN STYLE SWEET & SPICY HALF CHICKEN 45

CHICKEN SLOWLY BRAISED IN CARIBBEAN SPICE BLEND, FRESH CHILIS, GINGER, SPRING ONIONS
FRESH TURMERIC, GARLIC, SMOKED PAPRIKA, SERVED WITH YELLOW RICE & BEANS, CHICKEN SAUCE DIP BOWL
- BUTTERY LOCAL LOBSTER TAIL 65

COOKED SOUS VIDE, PANKO AND PARSLEY CRUSTED, WILTED SPINACH, CHARDONNAY CREAM SAUCE
- ROAST DUCK AL' ORANGE 42

ROASTED DUCK WITH POTATO, BRAISED RED CABBAGE AND ORANGE SAUCE
- BRAISED LAMB SHANK 45

RED WINE BRAISED LAMB SHANK WITH GARLIC SMASHED POTATO, VEG AND LAMB AUS JUS SAUCE

DESSERT

- BANOFFEE CAKE 18

GRAHAM CRACKER CRUST, SALTY CARAMEL, BANANA, CREAM
- PECAN SCOTCH PIE 18

BUTTERSCOTCH, VANILLA CREAM, CHOCOLATE DRIZZLE
- SEASONAL LOCAL FRUIT PLATTER 16
- PUMPKIN SPICED PIE 18

BAKED PUMPKIN PUREE WITH SPICES AND SERVED WITH WHIPPED CREAM.

