

EVE
CHRISTMAS

CHRISTMAS EVE BUFFET MENU
ADULTS \$65 | KIDS \$25

APPETIZERS & SALADS

LOBSTER & MANGO SALAD GF

citrus vinaigrette, microgreens

PROSCIUTTO-WRAPPED ROASTED PINEAPPLE

mint glaze, balsamic pearls

VEGAN CARIBBEAN “CEVICHE” GF

hearts of palm, avocado, lime, Scotch bonnet

MAINS

HERB-CRUSTED PRIME RIB

sorrel jus

PAN-SEARED SNAPPER

ginger-coconut beurre blanc

CARIBBEAN SPICED DUCK BREAST

tamarind hoisin glaze

VEGAN JACKFRUIT & BREADFRUIT STEW GF

SIDES

COCONUT TRUFFLE MASH

ISLAND GREEN BEANS ALMONDINE

BREADFRUIT GRATIN – GRUYÈRE

CHRISTMAS RICE PILAF – SORREL-CRANBERRY COMPOTE

DESSERTS

WHITE CHOCOLATE & GUAVA BREAD PUDDING

DARK RUM CHOCOLATE TORTE GF

CARIBBEAN BLACK CAKE

