

NEW YEAR'S EVE

TASTING MENU

STARTERS

TRUFFLED CREAM CHEESE GOUGERES

Parmesan and black pepper

MALAYSIAN LOBSTER CONSOMMÉ

*Lobster wonton, baby vegetables &
coriander*

OR

PARSNIP & COCONUT SOUP TOASTED HAZELNUTS

*Lobster wonton, baby vegetables
& coriander*

CRISPY KING CRAB RISOTTO CAKE

*Chorizo, saffron aioli, chilli &
tomato jam*

OR

VIETNAMESE CRISPY DUCK ROLL

*Shredded Green papaya and
cucumber, chilli & lime dressing*

MAINS

BLACKENED SCOTTISH SALMON

*herb potato gnocchi, Asparagus,
spiced saffron sauce, baby carrots,
piquillo pepper salsa*

OR

BUTTER POACHED LOBSTER

*Pak Choi, fennel, fragrant creole
sauce & lentils*

SPICED LAMB TWO WAYS

*Chickpea Hummus, Charred cucumber,
apricots, spiced lamb jus
& sunflower seeds*

OR

BEEF TENDERLOIN - SEARED AND SLICED

*Truffle creamed potatoes, bashed
Swede & carrots, onions, broccoli,
port reduction*



DESSERTS

MINI STRAWBERRY TRIFLE

Dessert

CHOCOLATE DELICE

Fresh Mango, caramelized chocolate,
mango sorbet, PX caramel

OR

SELECTION OF FARMHOUSE AND ARTISAN CHEESE'S

*Crackers & Biscuits, celery, grapes,
tides pear chutney and walnuts*

TEA OR COFFEE

served with handmade chocolates

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PRICES ARE QUOTED IN BARBADOS DOLLARS, INCLUSIVE OF 10% VAT AND SUBJECT
TO 2.5% GOVERNMENT LEVY AND 12.5% SERVICE CHARGE.