

## Desserts

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### Duo of Quesillo and Brownie

Caramel flan, chocolate brownie, butterscotch caramel sauce, vanilla ice cream

### Cheesecake

Red fruit compote, cinnamon ice cream, lemon curd

### Creme Brulee

Vanilla lemongrass flan, vanilla ice cream

### Melon Martini

melon cubes, ginger, orange zest, maracuya sherbet

### Chef's Dessert Surprise

Announced by your server



## All You Can Taste Night MENU



Suggested aperitif: Veuve Clicquot Brut NV Gls \$19 Btl \$110

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Price \$65.00 p.p. Including a glass of our homemade Sangria per person

Price in US Dollars excluding taxes. 15% service charge will be added to parties of 6 and larger.

Welcome.

You are in for a dining journey like none other.  
Why limit yourself to one or two choices when you can enjoy so much more.

Tonight you can taste as many "tapas" size items as you wish from our extensive menu.

So sit back, relax, and let your taste buds do the rest



Jorge Estrada  
Restaurant Manager



Jim Roseman  
Chef de Cuisine

## Appetizers

### Fresh Oyster ( upon availability )

Supplement \$4 per oyster

### Tuna Crab Duo

Thai Crab cake, sashimi quality yellowfin tuna tartare, pickled cucumber, radish, orange ginger gel, wasabi basil mayo, salted peanut crumble

### Ceviche

Local fish, shrimp, lobster, octopus, lime juice, cilantro, sweet potato, avocado, popcorn

### Chicken Curry Waldorf Salad

Apple, celery, raisins, light curry mayo, toasted walnuts

### Bruschetta Caprese

Corn bread, fresh mozzarella, arugula, basil pesto, tomato, balsamic drizzle

## Appetizers cont.

### Pulled Pork Taco

BBQ juicy pulled pork, grilled flour tortilla, cole slaw, grilled tomato, onion, corn salsa, sriracha yoghurt mayo sauce

### Escargots and Shrimp

Spiced garlic butter, fresh herbs, toast points

### Smoked Beef Tataki

Duck liver fritters, mixed greens, pine nuts, spicy Indian pear chutney

### Puff Pastry

Oven baked pastry filled with mushroom ragout, chopped herbs, topped with blue cheese crumble

### Portobello Mushroom

Oven roasted, quinoa, roasted veggies, nut crumble, balsamic vinaigrette, orange, sesame, red bell pepper coulis

### Corn Crab Chowder

Served in a small oven toasted bread bowl

## Main Courses

### Skirt Steak

Marinated and grilled, fingerling potato, gremolata, anchovy butter red wine sauce

### Caribbean Sea Bass and North Sea Shrimp

Toasted almond creme, corn lemongrass butter sauce

### Duck Venison Duo

Pan seared maple leaf duckbreast, hazelnut crusted venison, sweet potato puree, port thyme sauce

### Apple Wood Smoked Bacon Pasta

Fresh homemade angel hair pasta with sautéed onions, smoked bacon and truffle sauce topped with poached egg

### Pumpkin Risotto

Roasted pumpkin, hazelnuts, leeks, parmesan cheese, Balsamic truffle vinaigrette