



We would be delighted to offer a private

Beach Dinner



at an additional cost of **US \$255.⁰⁰** per couple, taxes included

This package includes the following:

Private table setup on the beachfront under the stars,
A la Carte dining, Private Waiter service and Champagne.

Our private dinner menu includes:

Amuse Bouche, Starter or Soup, Main Course and Dessert.

Please note that we do provide gluten free options. Our beach dinners are a prepaid service. Therefore, should you wish to proceed with the following, kindly complete and return our credit card authorization form attached with a scan of your ID.



Amuse Bouche

Tomato and Basil Bruschetta
Finely Chopped Vine Ripened Tomato, Fresh Basil, Olive Oil and Roasted Garlic
Served On Toasted Baguette

Starters

Wild Mushroom Risotto
Sautéed Shitake and Crimini Mushrooms, with a hint of White Truffle and finished with
Shaved Grana Padano

Or

Roasted Tomato and Basil Soup
Antiguan Organic Tomato, Roasted Garlic, Fresh Basil topped with Crispy Croutons

Entrees

Sundried Tomato and Feta Stuffed Breast of Chicken
Pan Seared Succulent Breast of Chicken, Roasted Vegetable Tian and Aged Port Wine Jus

Or

Seared Yellow Fin Tuna Steak
Seared Yellow Fin Tuna, Red Cabbage Kimchi, Braised Baby Carrots and Zucchini in a
Gingered Fish Broth

Or

Grilled 10 oz Rib Eye of Beef and Sautéed Prawns
Char Grilled Rib eye of Beef Cooked to Perfection and Topped with Jumbo Prawns in Garlic Sauce
This exciting Combination will be served with Basil Crushed Potato and Red Onion Confit

Desserts

Strawberry Cheese Cake with Almond Tuiles
Creamy Cheese Cake Topped With Champagne Flavored Strawberries and Almond Cookies

Or

Selection of Fine Cheese to Include Brie, Roquefort & Swiss Emmental
Served with Crispy Baguette or Crackers

MENU A



Amuse Bouche

Tomato and Basil Bruschetta
Finely Chopped Vine Ripened Tomato, Fresh Basil, Olive Oil and Roasted Garlic
Served On Toasted Baguette

Starters

Pan Seared Bacon Wrapped Jumbo Prawns
Jumbo Prawns, On a Bed of Warm Seaweed Salad with Roasted Red and Yellow Bell Peppers
Soy Sesame Dressing

Or

Zesty Roasted Lamb Loin
Char Grilled New Zealand Lamb Loin, Minted Israeli Couscous with sautéed Seasonal
Vegetables

Entrees

Oven Roasted Tenderloin of Beef
Spinach & Roasted Garlic Filled, Fillet of Beef, Creamy Yam Mouseline
Seasonal Vegetable Panache and Pan Jus

Or

Blackened Market Fish
Blackened Fillet of Fish Lightly Sautéed and served with Rosemary Steamed Vegetables,
Pesto Potato Puree and Lemon Butter Cream

Desserts

Duo of Chocolate Mousse, Mint Ganache
Dark and White Chocolate Mousse Finished with Tempered Chocolate and Crème de Menthe

Or

A Selection of Fine Cheese to Include Brie, Roquefort & Swiss Emmental
Served with Crispy Baguette or Crackers

MENU B



Amuse Bouche

Tomato and Basil Bruschetta
Finely Chopped Vine Ripened Tomato, Fresh Basil, Olive Oil and Roasted Garlic
Served On Toasted Baguette

Starters

French Onion Soup, Grilled Sour Dough Crouton, Provolone Cheese
Caramelized Vidalia Onions, Simmered in Flavorful Vegetable Broth laced with Sherry

Or

Wild Mushroom Risotto
Sautéed Shitake and Crimini Mushroom with a hint of White Truffle, finished with shaved
Grana Padano

Entrees

Linguini Pasta Finished with Roasted Butternut Squash, Nutmeg & Truffle Cream
Slowly Roasted Butternut Squash and Yellow Onions, Fine Organic Herbs, Nutmeg & Truffle Cream

Or

Cajun Spiced Marinated Tofu
Char Grilled Cajun Tofu, Caramelized Eggplant and Tomato Ratatouille,
Pickled Red Bell Pepper Salsa

Desserts

Mango and Ginger Crème Brulee

Or

A Selection of Fine Cheese to Include Brie, Roquefort & Swiss Emmental
Served with Crispy Baguette or Crackers

VEGETARIAN MENU