



TREEHOUSE
RESTAURANT

ART BY STEFAN SZCZESNY

Wines by the Glass

*Information for our guests on an All Inclusive (AI) plan: Unless otherwise noted, wines by the glass are included on the All Inclusive (AI) plan. Please note that champagne by the glass is not included in the AI plan, but the sparkling wine is.

	US\$/Glass
CHAMPAGNE	
De Vilmont, 1er Cru (Not included in AI plan)	NV 26
SPARKLING WINE	
Prosecco, Valdobbiadene, Terra Serena, Italy	NV 14
WHITE WINES	
Pinot Grigio, Valdadige DOC, Cantina Valdadige, Italy	2015 14
Trapiche Oak Cask Chardonnay, Mendoza, Argentina	2015 12
Carta Vieja Sauvignon Blanc, Maipo Valley, Chile	2014 12
Sauvignon Blanc, Cakebread, Napa Valley, USA (Not included in AI plan)	2014 24
RED WINES	
Pinot Noir Trivento Tribu, Argentina	2015 14
Trivento Malbec, Mendoza, Argentina	2015 12
San Simeone Merlot, Friuli, Italy	2014 12
Carta Vieja Cabernet Sauvignon, Maipo Valley, Chile	2015 12
Shiraz, Penfolds Bin 28, South Australia (Not included in AI plan)	2013 25
ROSE WINES	
M de Minuty, Côtes de Provence, France	2015 14
DESSERT WINES	
Carta Vieja Late Harvest, Chile	2011 14

Wines of The Month

*Information for our guests on an all inclusive plan: Wines ordered by the bottle are not included in our All-Inclusive plan. If guests on the all inclusive plan order a bottle of wine, they will receive a 20% reduction.

		US\$
CHAMPAGNE		
02	Veuve Clicquot, Yellow Label, France	NV 155
WHITE WINES		
980	Vouvray Demi-sec Boiserie, Loire, France	2014 65
257	Beringer Founders Estate Chardonnay, Napa Valley, USA	2014 65
335	Sauvignon Blanc, Shannon Sanctuary Peak, Elgin, South Africa	2014 70
205	Gewürztraminer Cantina Tramin, Alto Adige, Italy	2013 95
95	Puligny-Montrachet, Louis Jadot, Burgundy, France	2013 195
RED WINES		
521	Fleurie George Duboeuf, Beaujolais, France	2014 65
901	Wolf Blass Yellow Label Merlot, South Australia	2010 65
743	Pinot Noir, Tindall, Marlborough	2013 75
922	Chianti, Ruffino Ducale, DOCG, Italy	2012 95
707	Ferrari-Carano Trésor, Napa Valley, USA	2009 155

PLEASE ASK FOR OUR COMPLETE WINE LIST

Information for our guests on an all inclusive plan: Wines ordered by the bottle are not included in our All-Inclusive plan. If guests on the all inclusive plan order a bottle of wine, they will receive a 20% reduction. All prices are subject to 10% service charge and 10% VAT.

SAMPLE

TREEHOUSE RESTAURANT

CHEFS DINNER MENU

Prosciutto Wrapped Shrimp

Pineapple Waffle, Cranberry-Papaya Relish, Sweet Chili Emulsion

Peppered Beef Carpaccio

Angus Tenderloin, Arugula Parmesan Dust, Cornichon-Tomato Pico

Soup Du Jour (V)

Roasted Pumpkin Soup, Toasted Pine-Nuts

Emerald Farm to Table Salad (V)

Cucumber Curves, Caramelized Apple, Toasted Almond, Herb Coated Goat Cheese

Caribbean Chopped Salad

Orange Segments, Sweet Bacon, Celery Ribbons, Plantain, Marinated Grapes

Chimichurri Grilled Flank Steak

Crushed Potato, Grilled Zucchini, Onion Rings, Chipotle Butter, Dark Rum Demi

Tarragon Roasted Mangrove Red Snapper

Rice Pilaf, Grilled Citrus, West Indian Chow, Shrimp Salsa, Tomato Coulis

Parmesan Baked Chicken Breast

Charred Grilled Local Vegetables, Steamed Baby Bok Choy, Seasonal Fruit Compote

Penne Pasta Alfredo (V)

Green Beans, Confit Tomato, Broccoli Florets, Padano Parmesan

Special of the Day

Caribbean Creole Chicken

Steamed Basmati Rice, Sweet Plantain, Baby Bok Choy

*Add Lobster to any entrée-Whole Tail \$45 or Half Tail \$25

*Not included in any meal plan

Please note guests on the AI Meal Plan

Are entitled to a 20% discount off any bottle of wine

Full course meal including coffee and dessert – US\$69.00 plus 20% tax and service

3 course meal (appetizer, main course, dessert – US\$59.00 plus 20% tax and service

2 course meal (appetizer and main course) – US\$53.00 plus 20% tax and service



