



**SAMPLE
MENU**

Gourmet Dinner WITH WINE PAIRING

Mondays in the Treehouse Restaurant

Atlantic Tuna Tartar

Emerald Farm Herbs, Ginger Vinaigrette

VIOGNIER, DOMAINE COUDOULET, RHÔNE VALLEY, FRANCE 2015



Emerald Medley of Vegetables, Herbs and Flowers

Extra Virgin Olive Oil, Ponzu, Cacao Nibs

*MUSCADET SEVRE ET MAINE, CHATEAU DE GOULAINÉ,
LOIRE, FRANCE 2017*



Crab and Saffron Fettuccine

Dried Chili, Roasted Tomato, Prawn and Bounty Rum Cream

*CHIANTI CLASSICO, "PEPPOLI", ANTINORI,
TUSCANY, ITALY 2016*



Fresh Guava Sorbet



Fish Du Jour

Potato Galette, Curried Leeks, Fish Velouté

CHABLIS, WILLIAM FEVRE, BURGUNDY, FRANCE 2017

- or -

Tamarind Glazed Rack of Lamb

Date and Tamarind Purée, Herb Couscous, Local Peppers

*PINOT NOIR, ROW ELEVEN "THREE VINEYARDS,"
SONOMA, CALIFORNIA 2015*



Coconut Chocolate Mousse

Coco Nib Almond Crumble, Passionfruit and Coconut Sorbet

KIDIA RESERVE LATE HARVEST, CHILE 2013

PREMIUM WINE PAIRING

(Included)

*VIOGNIER, DOMAINE COUDOULET,
RHÔNE VALLEY, FRANCE 2015*

*MUSCADET SEVRE ET MAINE,
CHATEAU DE GOULAINÉ, LOIRE, FRANCE 2017*

*CHIANTI CLASSICO, "PEPPOLI", ANTINORI,
TUSCANY, ITALY 2016*

*CHABLIS, WILLIAM FEVRE, BURGUNDY,
FRANCE 2017*

*PINOT NOIR, ROW ELEVEN
"THREE VINEYARDS," SONOMA, CALIFORNIA 2015*

KIDIA RESERVE LATE HARVEST, CHILE 2013

US \$125.00 per person. Guests on an All Inclusive plan US \$50.00 per person. Guests on an MAP plan US \$80.00 per person.
All prices are subject to 10% VAT and 10% Service Charge