



**SAMPLE
MENU**

Gourmet Dinner WITH WINE PAIRING

Mondays in the Treehouse Restaurant

SALT CRUSTED BEETROOT SALAD (N-GF)

CRISPY GOAT CHEESE, RUM PRESSED PINEAPPLE GELÉ, CARAMELIZED CASHEWS

CHAMPAGNE, DE VILMONT, BRUT ROSE, FRANCE



CARIBBEAN SEVEN SPICES CURED BEEF CARPACCIO (GF)

SHAVED PARMESAN, ORGANIC MICRO SHISO, VOLCANIC TRUFFLE AIOLI

2017 CORTESE, LA SCOLCA, GAVI DE GAVI, PIEDMONT, ITALY



SOUFRIERE HARBOR SEAFOOD DUMPLINGS

PRAWNS, DRIED CHILI, ROASTED TOMATOES AND CHAIRMAN'S SPICE CREAM

2021 ALBERINO, LA VAL FINCA ARANTEI, RAIS- BAIXAS, SPAIN



PASSION FRUIT SORBET WITH A CHAMPAGNE SPLASH

(V-GF)



GRILLED CATCH OF THE DAY (GF)

SAFFRON AND GREEN PEA RISOTTO, HEIRLOOM TOMATO FOAM, SPINACH FISH SAUCE

2020 CHARDONNAY, RACHIOLI, SONOMA COUNTY, CALIFORNIA, U.S.A

- OR -

GARLIC RUBBED RACK OF LAMB (GF)

GROUND PROVISION GRATIN, STEAMED VEGETABLES, PORT WINE JUS

2014, CHATEAU SOCIANDO MALLET, HAUT MEDOC, BORDEAUX, FRANCE

- OR -

ROASTED CARROT AND FLAXSEED CROQUETTES (V)

CAULIFLOWER COUSCOUS, TROPICAL PICO, SMOKEY COCONUT SAUCE

2015 MERLOT, EMMOLO, WAGNER FAMILY, NAPA VALLEY, USA



EMERALD FARM COCONUT FLAN (N)

CINNAMON SPONGE, MANGO SORBET, PINEAPPLE COMPOTE

2004, CHATEAU DOISY DAENE, BARSAC, FRANCE

PREMIUM WINE PAIRING

(Included)

CHAMPAGNE, DE VILMONT, BRUT ROSE, FRANCE

2017 CORTESE, LA SCOLCA, GAVI DE GAVI, PIEDMONT, ITALY

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2020 CHARDONNAY, RACHIOLI, SONOMA COUNTY, CALIFORNIA, U.S.A

2014, CHATEAU SOCIANDO MALLET, HAUT MEDOC, BORDEAUX, FRANCE

2015 MERLOT, EMMOLO, WAGNER FAMILY, NAPA VALLEY, USA

2004, CHATEAU DOISY DAENE, BARSAC, FRANCE

US \$145.00 per person. Guests on an All Inclusive plan US \$65.00 per person. Guests on an MAP plan US \$95.00 per person. All prices are subject to 10% VAT and 10% Service Charge