



ANTHURIUM WEDDING MENU

Day Boat Sashimi

Coconut-Cauliflower Mousse, Shaved Fennel

Jerk Calamari

Black Eyed Pea Salsa, Scotch Bonnet and Mango Aioli



Hearts of Romaine Salad

Garlic Crostini, Shaved Parmesan, Homemade Caesar

Locally Farmed Organic Greens

Watermelon, Grapes, Honey Dijon Vinaigrette



Certified Angus New York Strip Steak

Salt Baked Potato, Braised Cabbage, Cabernet Demi

Yellow Fin Tuna Served Rare

Rice Noodle, Broccoli, Tempura Scallion



Banana Mango Cheesecake

Blue Berry Chantilly Crème, Mint, White Chocolate

Caramelized Plantain Tart

Pineapple Cinnamon Stick Chutney

US 90 PER PERSON, PLUS 10% SERVICE CHARGE AND 10% VAT

WINE PAIRING US 30 PER PERSON