



**SAMPLE
MENU**

Gourmet Dinner

WITH WINE PAIRING

Mondays in the Treehouse Restaurant

LUCIAN FOIE GRAS PAIN PERDUE

VANILLA-CURACAO SCENTED FOIE GRAS, SAVORY FRENCH TOAST,
TROPICAL FRUIT, WARM SPICE

- OR -

HERB SCENTED TARO GNOCCHI

CINNAMON-BROWN BUTTER, ROASTED ROOT VEGETABLES,
TOASTED LOCAL ALMOND, COCOA NIBS



WILD CAUGHT SHRIMP RISOTTO

PAWAN'S BOK CHOY, SEASONING PEPPER, LEMONGRASS-COCONUT
EMULSION



LOCAL DAY BOAT FISH

MALABAR SPINACH, MUSHROOM CONFIT, GROUND PROVISION,
PORTABELLA VINAIGRETTE

- OR -

WEST INDIAN SPICED LAMB SHANK

DASHEEN ROSTI, PIGEON PEAS, BRAISED EMERALD FARM
VEGETABLES,

- OR -

ARAWAK ROASTED PUMPKIN

GRILLED TOFU, LENTIL & RICE STUFFED CABBAGE, CREOLE SAUCE



KWÈYOL SPICED RUM BABA

GINGER SPICED LOCAL FRUITS, ROASTED COCONUT, NUTMEG
CHANTILLY CREAM

- OR -

TJEERTES CHOCOLATE-BEET FONDANT

CANDIED SOUR ORANGE, PASSION FRUIT SORBET, CINNAMON-
BEETROOT SYRUP

PREMIUM WINE PAIRING

(Included)

Dr R Loosen Riesling 2013

Viogner Domain Coudoulet 2012

• Intermezzo •

Berry Brothers Australian Shiraz 2011

Carta Vieja Late Harvest 2011

SOMMELIER SELECT WINE PAIRING

(US \$15 Surcharge per person)

Cremant de Limoux NV Sparkling

Montagny 1er Cru, Roche de Bellene 2010

• Intermezzo •

Chianti Reserva Ducale Ruffino 2006

Graham's Six Grapes Port NV

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