



## PLATED DINNER

### Soups

Tom Yum Goong Soup

Sancocho Cream with Confit Chicken

Cream of Yautia with Mofongo Dumpling

Cream of Plantain with Crispy Plantain Arañitas

Kabosha Pumpkin Soup with Lemongrass and Kaffir Lime Essences

Cream of White Navy Bean Soup with Black Truffle

Cream of Potato and Leek with Crispy Pancetta

Cream of Wild Mushroom with Bristol Cream

Cream of Celeriac with Truffle Essence

\$9.00 per Guest

Cream of White Tomato with Basil Infusion

Cappuccino Lobster Bisque with Fennel Frost

Mushroom Consomme with Ossobucco a la Ribollita Mantis

\$10.50 per Guest

### Salads

Spinach, Jicama, Candied Walnuts, Cucumbers with Roasted Peppers Vinaigrette

Arugula Salad, Tomato Bocconcini and Toasted Pine Nuts with Basil-Pesto Vinaigrette

Watercress and Baby Mixed Bouquetier with Toy Box, Tomato Avocado with Passion Fruit Vinaigrette

Beet Carpaccio, Sundried Tomatoes, Crispy Prosciutto and Chevre Goat Cheese with Mint Vinaigrette

Assorted Crisp Lettuce, Tropical Fruits, Avocado, Tomatoes,

Red Onions and Toasted Almonds with Mango Dressing

A 22% Service Charge and 7% Tax will apply  
to all food and beverage consumption not included in the above prices.



Mixed Greens, Cherry Tomatoes, Heart of Palm, Coriander Marinated Native White Cheese and Cucumbers with Guava Vinaigrette

Lola Rosa and Arugula served with Tear Drop Tomatoes, Feta, and Calamata Olives with Warm Pancetta Vinaigrette

\$12.00 per Guest

Ahi Tuna Nicoise Style Salad with Baby Mixed Greens and Black Olive Basil Dressing

Tuna Tataki, Organic Greens, Yellow Tear Drop Tomatoes and Seaweed Salad with Asian Mustard Dressing

\$14.00 per Guest

### Appetizers

Pumpkin Risotto with Vanilla Cream

\$9.00 per Guest

Braised Short Ribs Spring Rolls with Chayote Slaw and BBQ Demi

\$9.00 per Guest

Doubled Baked Chicharron Soufflé with Fontina Cream and Cilantro Essences

\$10.00 per Guest

Duck Tortellini with Berries Port Wine Sauce

\$11.00 per Guest

Caribbean Crab Cake, Jicama and Pineapple Slaw with Aji Remoulade

\$12.00 per Guest

Salmon Saltimbocca over Fennel Pastis Mantis served with Tuscan Basis Cream

\$12.00 per Guest

Beef Carpaccio with Shaved Parmesan Reggiano over Focaccia Toast

\$12.00 per Guest

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### Main Entrées

Grilled Organic Chicken with Demi Tamarind Sauce

\$24.00 per Guest

Pan Seared Mahi-Mahi with Cosamuy Green Curry Sauce

\$28.00 per Guest

Baked Snapper with Sweet Plantain and Avocado Relish

\$28.00 per Guest

Sea Bass with Green and Calamata Tapenade

Basil Olive Oil

\$35.00 per Guest

Jumbo Prawns with Citrus and Yuzo Glace

\$35.00 per Guest

Pan Seared Pork Loin Medallions with Curry Sauce

\$29.00 per Guest

Pork Roulade Stuffed with Spinach, Roasted Peppers and Fontina

Smoked Bacon Demi Sauce

\$30.00 per Guest

Grilled New York Togarashi Spiced Steak with Hoisin Demi Sauce

\$35.00 per Guest

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Seared Angus Filet Saltimbocca Stuffed with Mushroom Duxelle and Wrapped in Prosciutto

Barolo Wine Sauce

\$45.00 per Guest

Baked Beef Wellington with Port Wine Sauce

\$47.00 per Guest

Petit Grilled Angus Filet and Black Tiga Shrimp with

Port Wine Demi Sauce and Pinot Grigio Sauce

\$45.00 per Guest

Braised Short Ribs and Seared Tuna with

Au Jus and Wasabi Shoyo Sauce

\$40.00 per Guest

Petit Grilled Angus Filet and Lobster Tail with

Green Peppercorn Sauce and Fennel Beurre Blanc Sauce

\$50.00 per Guest

*Our Dinner Plated Service has a minimum requirement of three Courses.*

*Coffee and Teas are included.*

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## Starch

### Risottos:

Mushroom, Pumpkin, Wasabi, Mampostea'o,  
Congrí, Coconut, Seafood, Nori and Truffle

### Mashes:

Boursin, Roasted Garlic, Wakame, Yuca, Island Root,  
Yautia, Buttlery Potato Mash and Boniato

### Others:

Rosemary Herb Wedges Potatoes	Island Roots Mofongo
Potatoes Au Gratin	Chorizo and Yuca Mofongo
Sweet Potato Au Gratin	Pumpkin Ravioli
Citrus Basmati Rice	Baby Corn Polenta

## Desserts

### Tres Leches

Spiced Chocolate Rum Cake

Tiramisú with Kahlúa Sabayon

Fresh Fruit Tart with Cointreau Sabayon

Vanilla Bread Pudding with Dulce de Leche Sauce

Mascarpone Cheesecake with Berries Compote

Hazelnut, Berries and Coconut Ginger Panacota Trilogy

Ivory and Dark Chocolate Mousse

Guava Cheesecake

\$9.00 per Guest

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