

Dinner at Bagatelle

Starters

Beetroot Symphony

Baked Julienne & pickled beetroot with goat's cheese topped with honey roasted walnuts

Tartar of Tuna

Creamy avocado base with mango salsa & rye bread croutons

Pineapple & Grapefruit Carpaccio

Roasted & pickled pumpkin, beetroot cream and shavings of coconut & seeds

Chicken Ravioli

Served with herbal pesto & a mix of roasted seeds and parmesan

Fried Sweet Potato

Spicy aioli, tomato salsa & Asian dressing

Creamy Lobster Bisque

With Lobster-filled Raviolo

Mains

Grilled Yellowfin Tuna

Served with corn salsa, roasted breadfruit and brown butter glaze

Caribbean Jerk Rub Steak

Dry marinated Flank Steak on a bed of roasted potato & root vegetables with red wine reduction

Pan-Seared Red Snapper

Accompanied by a signature three-bean salad, green peas and West Indian salsa

Fisherman's Special

Caribbean interpretation of the classic bouillabaisse recipe with heat, served with local lobster & fish, Julienne vegetables, coconut foam & milk

Beach Club Salad

Tossed green salad with a choice of jerk rub chicken, lobster or grilled tuna, topped with crudités & pickled pumpkin

Grilled Lobster Tail

Served with creamy potato mash, tempura vegetables & butter

Desserts

Chocolate Fondant
With mixed tropical fruits, salted banana cream
& sweet Vanilla ice cream

Tropical Passion Fruit Cheesecake
With Pirate-inspired rum marinated fruits

Chocolate Mousse Parfait
Served with coffee ice cream, lemon curd
& shavings of chocolate

The Dreamy Brownie
Soft dark chocolate brownie with raspberry coulis droplets
& white chocolate ice cream

Selection of Ice Cream & Sorbet
Please ask with your server for tonight's selection

Digestifs

Dark Rums
Sparrow , Captain Bligh, Meyer's rum

Premiums
Mount Gay Extra old, Captain Morgan, Eldorado 15 years dark rum,
Johnny Walker Black, Hendrix Gin, Disaronno Amaretto

Whiskey
Southern Comfort, Jameson, Johnny Walker Red Label, Jim Bean