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Beach Enclave, North Shore

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# Food & Beverage Options

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*September 22nd, 2016*

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<i>Beef slider, fries</i>	
<i>Chicken quesadilla</i>	
<i>Ham and cheese sandwich</i>	
<i>Fried rice, with grilled chicken, beef or fish</i>	

<i>Tomato basil pasta</i>	
<i>Pizza, tomato, ham</i>	
<i>Vegetable spring roll, sweet chili sauce</i>	
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# Pre-Arrival Villa Stocking

## *Vegetables*

VEGETABLES	QUANTITY	VEGETABLES	QUANTITY
Asparagus		Fennel	
Artichoke		Green Beans	
Brussel Sprouts		Jicama	
Beets		Leek	
Bell Pepper - Green		Kale	
Bell Pepper - Red		Lettuce - Arugula	
Bell Pepper - Yellow		Lettuce - Bibb	
Broccoli		Lettuce - Ice-Berg	
Broccolini		Lettuce - Romaine	
Bean Sprouts		Lettuce - Mesclun	
Bok Choy		Spinach	
Carrots		Watercress	
Celery		Mushroom - Button	
Cucumber		MushroomPortobello	
Cauliflower		Mushroom-Shiitake	
Chayote		Mushroom - Oyster	
Chilli - Habanero		Onions - Yellow	
Chilli - Jalapeno		Onions - Red	
Chilli - Red		Onions - Pearls	
Cabbage - Napa		Shallots	

VEGETABLES	QUANTITY	VEGETABLES	QUANTITY
Cabbage - Red		Spring Onion	
Cabbage - Green		Potato - Idaho	
Corn		Potato - Marbles	
Eggplant		Potato - Reds	
Sweet Potatoes		Turnips	
Parsnip		Yellow Squash	
Plantain		Zucchini	
Pumpkin			
Radish			
Peas		Tofu	
Snow-Peas			
Sugarsnap			

# *Fruits*

<b>FRUITS</b>	<b>QUANTITY</b>	<b>FRUITS</b>	<b>QUANTITY</b>
Apple - Fuji		Raspberries	
Apple - Golden		Grapefruit	
Apple - Red		Grapes - Green	
Apple - Green		Grapes - Red	
Bananas		Kiwi	
Strawberries		Mango	
Blueberries		Watermelon	
Blackberries		Honeydew Melow	
Orange		Papaya	
Pineapple		Peach	

# Herbs/Spices

HERBS	QUANTITY	SPICES	QUANTITY
Parsley		Curry Powder	
Cilantro		Ginger	
Basil		Garlic	
Bay Leaves		Nutmeg	
Peppermint		Lemongrass	
Thyme		Turmeric	
Sage		Cayenne Pepper	
Oregano		Allspice	
		Horseradish	
		Salt - Iodized	
		Salt - Sea	
		Salt - Rock	
		Peppercorns - Black	
		Pepper - White	

# Dairy

DAIRY	QUANTITY	DAIRY	QUANTITY
Butter		Brie	
Eggs		Blue	
Heavy Cream		Buffalo	
Half & Half		Feta	
Milk - Whole		Bocconcini	
Milk - 2%		Herb Goats	
Milk - Skimmed		Cheddar	
Milk - Fat Free		Cream	
Almond Milk		Gouda	
Soy Milk		Cottage	
Rice Milk		Havarti	
Buttermilk		Goats Gruyere	
Sour Cream		Emmenthal	
Whipped Cream		Gorgonzola	
Yogurt - Plain		Reggiano	
Yogurt - Non-Fat		Mascarpone	
Yogurt - Blueberry		Ricotta	
Yogurt - Strawberry		Swiss - Slices	
Yogurt - Peach		American - Slices	
		Provolone	
		Pepper Jack	



## *Frozen Items*

<b>FROZEN</b>	<b>QUANTITY</b>	<b>FROZEN</b>	<b>QUANTITY</b>
Potato - Hash Brown		Ice-Cream - Vanilla	
Potato - French Fries		Ice-Cream-Chocolate	
Green Peas		Ice-Cream - Cookies & Cream	
Carrots		Sorbet - Lime	
		Sorbet - Raspberry	
		Mango	

# Meat

MEAT	QUANTITY	MEAT	QUANTITY
Beef - Ribeye		Lamb - Chops	
Beef - Fillet		Lamb - Rack	
Beef - Prime Rib		Lamb - Leg	
Beef - Round		Lamb - Rump	
Beef - Flank		Chicken - Breast	
Beef - Ground		Chicken - Thighs	
Pork - Loin		Chicken - Legs	
Pork - Belly		Chicken - Whole	
Pork - Fillet		Chicken - Wings	
Pork - Ribs		Beef Burgers	
Pork - Chops		Hot Dogs	
Bacon		Chorizo	
Bacon - Turkey		Ham	
Breakfast Sausage		Salami	
		Pepperoni	
		Turkey	
		Pastrami Beef	
		Pastrami Turkey	
		Pastrami Chicken	
		Pancetta	
		Prosciutto	

# *Fish*

<b>FISH</b>	<b>QUANTITY</b>	<b>FISH</b>	<b>QUANTITY</b>
Bass		Conch	
Grouper		Shrimp	
Snapper		Clams	
Mahi Mahi		Crabmeat	
Salmon		Lobster	
Tuna		Scallops	
Swordfish		Squid	
Wahoo		Mussels	
Tilapia		Smoked Salmon	

# *Beverages*

<b>BEVERAGES</b>	<b>QUANTITY</b>	<b>BEVERAGES</b>	<b>QUANTITY</b>
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## *Miscellaneous Food Items*

MISC	QUANTITY	MISC	QUANTITY

# Private Chef Services Sample Menu Options

## LUNCH SELECTIONS

### SOUP

#### Italian Gazpacho

*Carrots, Cucumber, Red and Yellow pepper, olive oil and Red wine vinegar*

#### Cold Cucumber

*Yogurt, shallot, garlic, fresh lemon juice*

### SALAD

#### Spinach Salad

*with walnut, blue cheese and sesame dressing*

#### Caesar Salad

*Grilled prawn, chicken, bacon, basil crostini bread*

#### Vietnamese Chicken salad

*Shredded carrots and Chinese cabbage, fried shallot and lime dressing*

#### Arugula Salad

*with cheery tomato, Roquefort cheese and balsamic dressing*

#### Tuna Salad

*tomato, cucumber, white onion, green onion, lime peanut dressing*

### **Mango Prawn salad**

*tomato, seaweeds cucumber, shallots with lime, ginger, peanut dressing*

### **Crispy Romaine Salad**

*Chicken cubes, Avocado, Organic tomato with honey, lemon mustard dressing*

### **Green Beans**

*with tofu salad and sesame dressing*

### **Thai Beef Salad**

*Chili, shallots, green onion, lime juice, fish sauce*

## **SANDWICHES**

### **BLT Sandwich**

*bacon, lettuce, tomato, cheese and egg*

### **Tuna Wrap**

*cucumber, avocado, tomato, ginger, red pepper, carrot, onion*

### **Roasted Vegetable Sandwich**

*Mozzarella, tomato, olive tapenade*

### **Tacos**

*Fish, Chicken, Beef, tomato salsa, guacamole, black beans and sour cream*

### **Beef Burger**

*caramelize onion, French fries, roasted garlic mayonnaise (cheese optional)*

### **Quesadilla**

*Chicken, Beef, with Mozzarella cheese, onion*

### **Steak Sandwich**

*lettuce, tomato, onions, chips*

### **Chicken Cesar Salad Wrap**

### **PIZZA**

**Mozzarella**

*Basil, tomato*

### **Barbeque Chicken**

*Spanish onion, tomato, coriander mozzarella cheese*

### **Tomatillo**

*Chorizo, mozzarella*

### **Artichokes**

*Roasted bell pepper, Spanish onion, ricotta, arugula*

### **MAIN COURSE**

**Catch of the Day**

*Asparagus, apple sauce (jasmine rice/grilled corn optional)*

### **Pad- Thai**



*Shrimp, chicken, tofu, bean sprout*

**Asian Stir fry egg Noodles**

*Chicken, beef, shrimp, carrots, slice lime*

**Barbeque Chicken**

*Watercress, cherry tomato, mustard dressing*

**Nasi-goreng**

*Shrimp fried rice and Chicken satay with peanut sauce*

**Spaghetti**

*with meatballs*

**Marinara Pasta**

*tomato, sea foods, grilled vegetable*

**Grilled Lobster (seasonal)**

With Asian salad lime dressing

**DESSERTS**

Fruit Plate

Ice-cream

Cookie Plate

Chocolate Brownies

## **DINNER SELECTIONS**

### **APPETIZER**

#### **Carrot Soup**

*chicken stock and cream cheese*

#### **Sea foods Chowder**

*Shrimp, scallop, squid, green peas, potato cubes*

#### **Shrimp Cocktail**

#### **Oriental Beef Noodles Soup**

*Bok-choy, crispy wonton skin, sesame oil*

#### **Cheese Soufflé**

#### **Creamy Mushroom Bruschetta**

*Chives, truffle oil*

#### **Tuna Tartar**

*lime JUICE, avocado, ginger and shallots*

#### **Asian Roll**

*Sweet potato, tofu, ground pork, glass noodles with spicy sweet chili sauce*

#### **Smoked Salmon**

with cream cheese capers and eggs

### **Vegetable Samosa**

*With carrots, shallots, green peas, coriander, mint, basil dipping sauce*

### **Summer Roll**

*Shredded mango, cucumber, jicama with sweet chili sauce*

### **Cracked Conch**

*Spicy mayo dipping sauce*

### **GREENS**

#### **Radicchio**

*Arugula, hazel nuts, red wine vinegar dressing*

#### **Caprese Salad**

*Tomato, Buffalo mozzarella, balsamic and basil*

#### **Arugula Salad**

*With tomato, Roquefort cheese, balsamic dressing*

#### **Romaine**

*Avocado, chicken, boiled egg with lemon honey mustard dressing*

#### **Tuna nicoise Salad**

*With green beans, boiled egg, potato and anchovy dressing*

#### **Mix garden Salad**

*Asian grilled vegetable and feta cheese with sesame dressing*

**Mix beans Salad**

*Fava beans, black beans, green beans with crispy tofu and sesame dressing,*

**Chicken mango Salad**

*Snow peas, celery root, sesame seed baby lettuce*

**Baby Beet root Salad**

*Goat cheese, crumble*

**Baby Spinach Salad**

*Radish, Pecan nuts, Sesame dressing*

**SKILLET from the FARM**

**Jamaican Jerk Chicken**

*Rice & peas, asparagus thyme spicy sauce*

**Veal Chop**

*Parsley finger potato with caramelize onion, sweet potato puree*

**Asian Short Ribs**

*Apple pears, green onion, soy sauce, brown sugar, slice carrots and potato*

**Flank steak**

*Spicy Asian chimichurri sauce and vegetable confit oil*

**Rack of Lamb**

*Rosemary potatoes & mixed vegetables*

**Chef Asian Chicken thigh**

*Marinated with green onion, shallot, soy sauce and honey, ginger*

**Fillet mignon**

*Organic potato with green pepper sauce*

**Rib-eye Steak**

*Sautéed potatoes, béarnaise sauce*

**Pan Roasted Chicken Breast**

*With multigrain mustard shallots sauce*

**Red/ Green/Yellow Curry**

*(Option)Chicken, Beef, Lamb with bamboo shoot, lime and chili*

**Red curry lobster**

*with white rice and coconut*

**Blackened Chicken**

*Black beans, Saffron rice*

**SKILLET from the REEF**

**Whole Steamed Fish**

*Ginger, coriander, soy sauce and sesame oil*

**Catch of the Day**

*Asparagus, miso sauce*

**Lobster tail on Char-coal**

*Garlic olive oil, coriander and lemon*

**Grilled Sea Bass**

*Eggplant and tomato sambal, green onion, roasted butter mushroom*

**Seafood Red Curry**

*Shrimp, scallop, squid, fish with Bamboo shoot, bok choy*

**Salmon Teriyaki**

*garlic, ginger rice wine vinegar*

**Poached Grouper**

*Asparagus, sea salt, lemon sauce*

**Sizzling Sea Foods**

*with chili lime, green and yellow pepper, and green onion*

**Grilled Grouper**

*with shrimp sauce*

***Accompanied with.....***

Fingerling Potato Parsley

Roasted Portobello Mushroom, baby onion crispy bacon

Sweet potato puree

Mashed potatoes

Rice and beans

Risotto with mushrooms and truffle oil

Roasted Vegetable Medley  
Grilled Corn on the Cob, lime

**DESSERTS**

Banana Roll with Coconut Caramel Sauce  
Chocolate Cake with Vanilla ice Cream  
Mango Cheesecake  
Chocolate Soufflé  
Key Lime Pie  
Crème Brule  
Lava Cake  
Vanilla Flan

## THEME NIGHTS - BARBEQUE

### Roasted eggplant salad

*Mozzarella, arugula balsamic dressing*

### Caesar salad

*crostini bread, bacon, parmesan cheese*

### ON THE GRILL

*Red Snapper*

*Beef Tenderloin*

*Tiger Prawn*

*Jerk Chicken*

*Lobster (seasonal)*

*served with lemon butter and chimichurri sauce*

### *Served with*

*Baked potato*

*Jasmine rice (vegetable fried rice)*

*Grilled vegetable medley*

*Corn on the cob*

## DESSERT

Chocolate Mousse

Doughnuts with Ice Cream

Banana Fritters

Fresh Fruit Plate with sorbet



## *KIDS MENU*

*Chicken or fish fingers with chips  
Beef slider, fries  
Chicken quesadilla  
Ham and cheese sandwich  
Fried rice, with grilled chicken, beef or fish  
Tomato basil pasta  
Pizza, tomato, ham  
Vegetable spring roll, sweet chili sauce  
Steam vegetable with grilled chicken, fish  
Vegetable sandwich, chips*

# Beach Enclave - Private Chef Services

RATES 2016-2017

	Up to 6 Guests	7-10 Guests
Weekly Rate - Full Service (includes plated dinner)	US\$2,850	US\$3,850
Daily Rate	US\$575	US\$800
Haute Cuisine Daily Rate Full Service	US\$850	US\$850
Dinner Only (Family Style)	US\$450	US\$550
Haute Cuisine Chef (formal multiple customized courses)	US\$650	US\$850

**Please note that pricing excludes provisions.**

*Payment for provisions will be charged at the end of the stay and will be subject to a fee of 15%  
For parties over 10, please contact [experiences@beachenclave.com](mailto:experiences@beachenclave.com)*

# Retreat - Healthy Options

## *Juices and Smoothies*

12oz Servings

### Fresh Pressed Juices

*Green, Watermelon & Mint, Watermelon-Cantaloupe & Ginger - \$12*

*Spicy Lemonade - \$10*

### Moringa Smoothie

*Banana, Berries, Flax Seed, Dates, Moringa Powder & Purified Water - \$12*

### Raw Cacao & Almond Butter Smoothie

*Banana, Almond Milk, Almond Butter, Dates, Raw Cacao - \$12*

### Sweet & Savory Snacks

*Sesame Crackers and Tumeric Hummus (Glutan Free/Vegan) - 2 servings - \$20*

*Healthy Nut and Seed Granola (Glutan Free, sweetened with organic honey) - \$15*

*Peanut Butter & Chocolate Chunk Cookie (Glutan Free/Vegan, sugar free optional)*

*\$4 - Cookie, \$20 - half dozen*

*Quinoa Banana Bars - Glutan Free/Vegan) - \$5/bar*

# Savor

## *Breakfast Options*

Tailored Gourmet Cold Breakfast - \$65

*Fresh fruit juice of your choice*

*Assorted bread & Viennoiserie*

*Assorted jam & honey, "Echire" butter*

*Sliced fresh fruits or fruit salad*

*Yogurt, muesli & sliced matured cheese*

Seasonal - \$35

*Seasonal fresh fruit salad tray*

Exotic - \$40

*Fresh exotic fruits salad with ginger & bourbon vanilla*

Skewer

*Mixed fresh fruit on skewers - \$35*

*Plate of fresh berries - \$15*

Jams & preserves

*Strawberry/Raspberry/Apricot/Red-Currant/Strawberry/Cherry -  
\$2.50 each*

*Honey - \$3.50*

*Maple Syrup - \$8*

## Morning Pastries

*Pain au Chocolat - \$2*

*Almond Croissant - \$2.20*

*Regular Croissant - \$2*

*Cinnamon Roll - \$2*

*Pain au Raisin - \$2*

## Assortment of Pastries in Mini-Size

*Six - \$12*

*Twelve - \$22*

*Eighteen - \$32*

*Twenty-Four - \$44*

## Danish Pastries

*Mini Danish - \$1.50 each*

*Cheese, Vanilla, Apple, Mixed Berry, Apricot, Mango, Coconut, Blueberry*

## Assortment of Mini Danish

*Six - \$14*

*Twelve - \$22*

*Eighteen - \$38*

*Twenty-Four - \$50*

## Breads

*Demi French Baguette - \$2*

*Demi Multi-grain baguette - \$2*

*Basil Focaccia - \$3*

*Sour Dough - \$3.30*

*Bread Rolls - \$2.50*

# Savour Saveur Options

## *Lunch Options - Salads*

Large Salads to Share - \$16 per person (3 person minimum)

*South Caicos seared sashimi grade tuna Nicoise*

*Caicos conch salad with baby bell peppers, lime & cilantro*

*Baby heirloom tomato salad, buffalo mozzarella, basil, extra-virgin olive oil, balsamic pearls*

*Oven roasted organic baby beet salad, fresh goat cheese, hibiscus vinaigrette*

*Seafood cobb salad with baby romaine, smoked salmon, crab meat, shrimps, french beans, hard-boiled eggs, peppers, baby cucumber, sherry vinaigrette*

*Classic Caesar salad with grilled focaccia - \$15*

*Mixed baby greens with passion fruit vinaigrette - \$15*

## *Lunch Options - Soups*

*Caramelized butternut squash with fresh ginger and coconut milk - \$12*

*Caicos conch chowder with corn - \$12*

*Tuscany Minestrone soup with chicken - \$12*

## *Lunch Options - Sandwiches*

*Traditional club sandwich - \$15*

*Ham & Swiss cheese with Dijon mustard on white or multi-grain bread - \$15*

*Roast beef on baguette with horseradish, mayonnaise and fresh tomatoes - \$16*

*Italian cold cuts on a rosemary & tomato focaccia with pesto - \$16*

*Grilled chicken sandwich on an Italian bun with grilled peppers & caramelized onions - \$16*

*Open-faced smoked salmon on rustic bread with chive whipped cream cheese - \$20*

*Slow poached Caicos Lobster with citrus mayonnaise, green onion on a white hoagie roll (in season) - \$22*

### **Mini-Sandwiches**

*Assorted mini-sandwiches from the above selection - \$18 per person*

### **Boxed Lunches - \$22**

*Traditional club sandwich*

*Ham & Swiss cheese with Dijon mustard on white or multi-grain bread*

*Roast beef on Baguettes with horseradish, mayonnaise & fresh tomatoes*

Add one of the following to your boxed lunch

*Cookie, Apple, Bag of Lays Chips, Yogurt*



# Quiches

8"

*Ham & Cheese - \$16*

*Spinach & Goat Cheese - \$16*

*Smoked Salmon - \$18*

4"

*Ham & Cheese - \$9*

*Spinach & Goat Cheese - \$9*

*Smoked Salmon - \$11*

# Specialty Trays

## Artisan

*1 - 2 persons - \$45*

*3 - 4 persons - \$60*

*5 - 8 persons - \$120*

*Assorted bread viennoiserie, assorted jams & honey, fruit skewers, muesli with yogurt , sliced mature cheese*

## Scandinavian

*1 - 2 persons - \$45*

*3 - 4 persons - \$70*

*5 - 8 persons - \$140*

*Bagels, assorted artisan breads, cream cheese, smoked Norwegian salmon, red onions, capers*

## Mediterranean

*1 - 2 persons - \$45*

*3 - 4 persons - \$75*

*5 - 8 persons - \$150*

*Cold-cut meats (Prosciutto, ham, turkey, salami cured sausage, assorted artisan bread, butter*

## Artisan Cheese Tray

*1 - 2 persons - \$45*

*3 - 4 persons - \$75*

*5 - 8 persons - \$150*

*Assorted artisan bread, jams, cheeses*

## Vegetarian

*1 - 4 persons - \$45*

*5 - 8 persons - \$90*

*Sweet pepper, cucumber, carrot, cauliflower, green asparagus, cherry tomato, spring onion, radish*

# *Desserts*

**\$12 each**

*Apple crumble*

*Tiramisu*

*White chocolate cheese-cake mousse*

*Caramelized pineapple & coconut éclairs*

*Opera cake*

*Vanilla creme brûlée*

*Dark chocolate mousse & espresso foam*

*Brownies*

*Assorted cookies (peanut butter, chocolate chip, raisin bran)*

# Crust - Artisan Bakery & Cafe Options

## *Salads*

*Caicos conch salad with avocado, peppers, lime and cilantro - \$11*

*Lobster salad (in season), tropical fruits & extra-virgin olive oil - \$14*

*Oven roasted organic beet salad, fresh goat cheese, arugula, banyuls vinaigrette - \$6.50*

*Classic caesar salad with focaccia croutons, parmesan cheese - \$5.50*

*Mixed baby green salad with balsamic vinaigrette - \$4.50*

*Fresh tuna nicoise salad, garlic aioli - \$14*

*Moroccan Tabouleh salad with grilled shrimp & fresh mint - \$12*

# *Appetizers*

*Antipasto with cured meat, grilled assorted vegetables assorted olives, cheeses and Italian cuts - \$15*

*Seafood puff pastry, lobster sauce*

*Scallop soufflé with fresh crab & vermouth cream sauce - \$12*

*Sautéed escargots with garlic butter, mushroom & artichoke beuigoule - \$9*

*Seafood puff pastry, lobster sauce - \$14*

*Caicos conch chowder with espelette pepper - \$6.50*

# *Quiches*

10" - Serves 6-8 persons

*Ham & Cheese - \$24*

*Spinach & Goat Cheese - \$24*

*Smoked Salmon - \$28*

# *Main Courses*

## **Pasta**

*Beef lasagna al forno - \$14*

*Seafood linguini, fresh tomato, espelette pepper, truffle oil - \$18*

*Orecchiette pasta, Italian sausage, tomato fondue, fresh basil - \$14*

## **Fish & Seafood**

*Seafood cottage pie - \$18*

*Red snapper & scallion gratin - \$18*

*Pan seared yellow-fin tuna with zucchini gratin & tomato salsa - \$26*

## **Meats**

*Braised Moroccan chicken & couscous - \$20*

*Braised beef brisket Provençale style, pappardelle pasta - \$24*

*Grilled beef filet mignon with peppercorn sauce, potato gratin, roasted asparagus - \$34*

*Roasted chicken Tuscan style ratatouille & roasted baby potatoes - \$22*

*Jerk chicken with peas & rice*

*Roasted pork tenderloin , grainy mustard sauce with mac “n” cheese & sautéed mushrooms - \$24*



# *Sides*

*Provençale Ratatouille*

*Fried Basmati Rice*

*Assorted Grilled Vegetables*

*Potato Gratin*

*Zucchini Gratin*

*Sautéed Asparagus*

*Moroccan Style Couscous*

*Roasted Baby Potatoes*

*Truffle Mac & Cheese*

## *Desserts*

\$4.90 each

*Apple crumble*

*Traditional tiramisu*

*White chocolate cheese-cake with blueberries & almond biscuit*

*Fresh berries tart, vanilla custard*

*Eclair with caramelized pineapples & rum custard*

*Coconut cheese-cake, vanilla cream*

*Bitter sweet chocolate fondant cake with hazelnut crisp*

**Free Delivery with any order over \$200**

**Orders under \$200 can be delivered with a \$25 delivery fee, or picked up at our location**