

Christmas Eve

Palm
TERRACE

DINNER
\$265 BBD

Fresh Baked Artisan Bread Selection

Spiced Whipped Butter | Seasonally Inspired Spread

Gift from the Chef

Amuse-Bouche

Exotic Mushroom Volute

Black Truffle Crème Fraîche | Potato Crisp

Tuna Tartare

Wonton Crisps | Avocado | Sesame Aioli | Shoots

ENTRÉES

Roasted Duck Breast

Caramelized Pumpkin Purée | Roasted New Potatoes |
Parisian Zucchini | Naturel Jus

Or

Surf & Turf

Roasted CAB Prime Filet | Butter Poached Half Lobster Tail |
Rainbow Carrots | Truffled Pomme Purée | Foyot Béarnaise

Or

Pan Roasted Mahi-Mahi

Shrimp & Saffron Risotto | Braised Spinach | Asparagus | Sauce Vierge

DESSERTS

Chef Tim's Sticky Toffee Pudding

House Made Sour Cream Ice Cream | XO Rum Toffee Sauce | Almond Crunch
Or

Trio Sorbet

Macerated Seasonal Fruit | Local Mango | Guava Ginger | Sorrel & Raspberry

Christmas Eve Reception

PALM TERRACE

Included in Dinner Menu price

Managers Cocktail & Canapés

Hand Passed Champagne & Signature Rum Punch

Chef's Selection Of Passed Canapés

Prices are in Barbados dollars, inclusive of applicable VAT. A 2.5% Government Product Levy & 10% service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please be sure to notify your server of any dietary restrictions or allergies.

* subject to change