



# Valentine's Menu

## **Soup of The Day**

Shrimp Bisque with Green Pea Cream Fresh

## *Appitizers*

### **Duck Confit**

Shredded Duck Leg Infused with Oriental Sauce on Puff Pastry Squares Drizzled with a Balsamic Reduction

### **Grilled Eggplant Salad**

Eggplant Seasoned, Grilled and Folded with Diced Tomatoes, Garlic, Parsley And Capers Served on Toasted Pita Bread

### **Tuna Tartar**

Freshly Dice Tuna Seasoned, Finely Chopped Onion, Ginger, Sesame Seeds, Garlic, Soy Sauce, Vinegar, Sesame Oil Mold on Organic Greens Served with a Brandy Tuil

## *Main Course*

### **Chicken Breast Roulade**

Feta and Spinach Stuffed Chicken Breast Served with Zesty Vegetables Pumpkin Puree, Topped with Mushroom Sauce

### **Grilled Salmon**

Freshly Grilled Salmon with Saffron Rice, Seasonal Vegetables Drizzled with a Lemon, Garlic, and Butter Sauce

### **Lobster Thermidor**

Freshly Caught Lobster Seasoned with Herbs and Spice Sautéed in Butter Then Stuffed And Baked, And Served with Whipped Potato, Seasonal Vegetable Topped with a Lemon Cream Sauce

### **Surf and Turf**

Marinated Beef Striploin Grilled to Your Choice Served with Garlic Whipped Potatoes, Seasonal Vegetables, Drizzled with Peppercorn Sauce, Topped with Battered Prawns

### **Vegetable Lasagna**

Freshly Baked Lasagna Served With Tomato Sauce Topped with Fried Ground Provision Chips

### **Seafood Pasta**

Sautéed Shrimps, Mussels, Fish, Scallops Served With Linguine Pasta Topped With Your Choice Of Marinara Sauce Or Creamy Alfredo Sauce

**PLEASE INFORM MANAGEMENT OR YOUR SERVER OF ANY DIETARY OR ALLERGIES SINCE NOT ALL INGREDIENTS ARE LISTED IN THE DISHES ON THE MENU**



# Valentine's Dessert Menu

**Chocolate, Strawberry Mousse**

**Red Velvet Cake with Mix Berry Compote**

**Fruit Tart With Coconut Ice Cream**

**Bel Jou Fruit Bowl**

**Cheese Plate**

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