

**SAMPLE  
MENU**

## **Jade Mountain Dinner Menu**

### **To Start**

#### **"Jade Style" Exotic Caribbean Antipasto for Two**

Jerk Calamari, Sangria Glazed Shrimp, Ceviche, Spicy Tuna Spring Roll,  
Curried Cole Slaw, Black Bean Salsa

#### **Smoked Duck Breast and Seared Foie Gras**

Pineapple Carpaccio, Sour Orange Vanilla Coulis

#### **Chefs "Tiradito" Du Jour (Sashimi of Day Boat Catch)**

Lime, Chile Spiced Sea Crystals, Micro Cilantro, Virgin Olive Oil

#### **Lucian Traditional Soup**

Calaloo Spinach with Okra

### **Salads**

#### **Anse Mamin Hearts of Palm and Romaine Caesar**

Garlic Croutons, Parmesan Frico, Chive Dressing

#### **Shaved Fennel, Mango and Watermelon**

Organic Arugula, Celery Leaf, Pickled Chili Vinaigrette

#### **Seared Scallop with Red Bliss Potato**

Red Romaine Hearts, Crispy Bacon-Sherry Vinaigrette

#### **"Crispy" Goats Cheese Salad**

Cherry Tomatoes, Grilled Onion, Preserved Lemon Vinaigrette

#### **"Greek" Style Salad**

Chickpeas, Feta, Olive Oil Marinated Broccoli, Roasted Artichoke

### **Entrees**

#### **Montague Grilled Angus Filet Mignon**

West Indian Pumpkin Rösti, Spiced Rum Au Poirve

#### **Australian Rack of Lamb**

Saffron "Crushed" Potato, Rocket and Grilled Eggplant, Mint Chimichurri

#### **World's Biggest Prawn**

Coconut Rice, Marcona Almandine, Green Mango Curry Sauce

#### **Grilled Atlantic Marlin Served "Rare"**

Braised Lentil and Plantain "Samba", Green Tomato Slaw, Lavender Basil Tea

#### **Our Organic Farm Fresh Vegetable Pasta Primavera**

Parmesan Pasta, Today's Fresh Pick, Arugula and Herb Pesto Sauce

Set Menu - US\$85.00 - 10% service charge and 8% government tax will be added to your bill