

**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