

STRAWBERRY HILL

STARTERS

Beetroot soup with tamarind & ginger mousse
Ackee fritters with homemade saltfish & callaloo vinaigrette
Smoked marlin cannelloni with cucumber & capers dressing
Escoveitch shrimps in a spicy shrimp tea

MAINS

Poached snapper fillet, parsley gnocchi & pineapple, red sweet pepper sauce
Stuffed chicken breast, jerk leg with a fried plantain on a sweet & sour onion stew
Beef Stroganoff, stuffed roast potato
Callaloo & tofu ravioli in French thyme & lemon grass broth

DESSERTS


Marinated pineapple & vanilla mousse with a soft green tea jelly
Millefeuille with white & black chocolate mousse
Banana crepe & passion fruit crème
Pumpkin orange crème brulee

MENU J\$4,300


(PRICE DOES NOT INCLUDE 10% SERVICE AND 10% GCT CHARGE)



RESTAURANTWEEK IN ASSOCIATION WITH **The Cleaner**



Special \$700
Enjoy a glass of
ROBERT MONDAVI
PRIVATE SELECTION™
tonight



Your choice of
Cocktail
\$400



FINLANDIA
Orange Frost

The fresh fruit flavours of FRUTA Orange Pineapple shaken over ice with crisp Finlandia Vodka



ST-REMY
Midnight Spell

The robust flavour of St. Remy VSOP Brandy is enhanced with FRUTA Fruit Punch and a tangy finish from fresh limes



ENJOY A COMPLIMENTARY CUP OF TETLEY TEA