

Sample Menu from The Cliff Restaurant, Barbados

US\$70.00 per person (for Two Courses)

FIRST COURSE

SNOW CRAB CAKE WITH CORIANDER CREAM, CORIANDER VINAIGRETTE AND RED CURRY OIL

GRILLED PORTOBELLO MUSHROOM SALAD WITH MESCLUN GREENS, ASPARAGUS, PARMESAN AND TRUFFLE VINAIGRETTE

POTATO GNOCCHI AND PENNE PASTA WITH PROSCUITTO HAM, SPINACH AND PARMESAN SAUCE

FOIE GRAS AND CHICKEN LIVER PARFAIT WITH APPLE AND RAISIN CHUTNEY AND PORT GLAZE

SMOKED SALMON, CREAM CHEESE AND SPINACH RAVIOLI WITH GARLIC SAUCE AND PARMESAN

SPICY THAI STYLE BEEF SALAD WITH PEANUTS, CORIANDER MINT AND PICKLED CUCUMBER SAVOURY SNAILS IN A PUFF PASTRY CASE WITH VEGETABLES AND CHIVE CREAM SAUCE

SMOKED SALMON ON A WARM BAKED POTATO CAKE WITH HORSERADISH CREAM AND ROCKET LEAVES

MAIN COURSE

FILLET OF BEEF TENDERLOIN WITH MUSHROOM AND COGNAC CREAM SAUCE, CRUSHED NEW POTATOES, ASPARAGUS AND GRILLED TOMATOES

FILLET OF RED SNAPPER ON A BAKED POTATO CAKE WITH A GRAIN MUSTARD SAUCE, VICHY CARROTS AND FRIED LEEKS

SLICED DUCK BREAST WITH WILD MUSHROOM SAUCE, CREAMED POTATOES, MORELS AND TARTLET OF CARROT

ROAST LOIN OF LAMB WITH CREAMED POTATOES, PORT AND THYME JUS, RATATOUILLE VEGETABLES AND MINTED HOLLANDAISE

CARIBBEAN SHRIMP WITH A THAI GREEN CURRY COCONUT SAUCE, CORIANDER RICE, CHARGRILLED VEGETABLES AND FRIED BASIL

10 OZ VEAL CHOP WITH DIJON MUSTARD AND TARRAGON SAUCE, "BUBBLE AND SQUEAK" AND SNAP PEAS

HERB ROASTED CHICKEN BREAST ON CRUSHED RED SKIN POTATOES WITH
ROASTED GARLIC ROSEMARY SAUCE, PEARL ONIONS AND TRUFFLE OIL

DESSERT MENU

US\$12.50 per person

ASSORTED BERRIES IN CHAMPAGNE JELLY WITH CHIBOUSTE CRÈME
GRATIN, BERRY COMPOTE AND TUILE BISQUIT

CHOCOLATE AND ORANGE MILLEFEUILLE WITH BANANA SAUCE AND
CAMELISED ORANGE PEEL

WHITE CHOCOLATE CHEESECAKE WITH CHOCOLATE SAUCE

HOT CHOCOLATE PUDDING WITH RUM FLAVOURED VANILLA SAUCE
SERVED WITH VANILLA ICE CREAM

BAKED APPLE CRUMBLE WITH VANILLA CUSTARD

CRÈME BRULEE WITH RED BERRY COULIS

CHOCOLATE MOUSSE TOPPED WITH COCONUT BRULEE AND SERVED WITH
FRESH FRUIT

AN ASSORTMENT OF CHEESE

ASSORTED PETIT FOURS \$7.50

All prices in US Dollars and include 15% VAT

Service Charge at your Discretion

A discretionary 15% Service Charge will apply for parties with six guests and over
PLEASE ASK ABOUT OUR CIGAR POLICY

(Prices are subject to change)

Head Chef Paul Owens

Menus subject to change.