



**THE DECK**  
*Christmas*  
menu

Wednesday, December 25th 2024 | 5:30pm - 8:30pm

C O U R S E S

Lobster tail salad, avocado purée, passion fruit vinaigrette

Lobster bisque, sepia arancini, pernot jelly

Grouper fillet, parsley butter, green peas purée, confit  
cherry tomatoes, kombucha fermented radish

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Rack of lamb, provencal herbs crust, rosemary demi-glace  
sauce, potato mousseline, crispy brussel sprouts

D E S S E R T S

Black forest Christmas log, ganache, raspberry mousse,  
chocolate cookie crumbles

**USD\$150 PER PERSON**

*\$50 surcharge per person for All Inclusive Guests*

*\*Price in USD and includes 10% service charge and 12.5% GST*





**THE DECK**  
*Christmas*  
Kids menu

USD\$45 per person

C O U R S E S

Sausages "pigs in a blanket", hearts of lettuce salad, ranch dressing

Petit steak, mashed potatoes, steamed vegetables

Chocolate cake with vanilla ice cream

Vegan menu

USD\$75 per person

C O U R S E S

Hearts of palm and artichokes ceviche, sweet potato, roasted lime aioli

Sun dried tomato soup, cauliflower shavings, black truffle

Quinoa dairy-free risotto, spiced spring onions, tomato confit

Vegan chocolate coulant

