



THE DECK

December 24th | 5:30pm - 8:30pm

Christmas Eve MENU

FIRST COURSE

Spinach, arugula, garden greens salad, chestnuts, crunchy asparagus slices, sherry vinaigrette

SECOND COURSE

Stone crab, grilled red pepper and tomato chowder, basil tapioca pearls

MAIN COURSE

Grouper fillet with provencal dill crust, green peas purée, roasted mushrooms, smoke infused olive oil

Or

Roasted rack of lamb, béarnaise sauce, potato cake with goat cheese, asparagus, confit shallots

DESSERT

Pineapple custard, passion fruit panna cotta, coconut sorbet

\$140USD PER PERSON

\$60usd surcharge per person for All Inclusive Guests

Price in Usd and does not include 10% service charge and 12.5% local taxes



THE DECK
Christmas Eve
KIDS MENU

FIRST COURSE

Creamy Tomato Soup with Grilled Cheese Croutons

SECOND COURSE

Seared Chicken Breast with Mashed Potatoes and Gravy,
Steamed Vegetables

DESSERT

Christmas Log Stuffed with Black Cherry, Hazelnut Cream
and Vanilla Sauce

\$45usd per person

VEGAN MENU

FIRST COURSE

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

SECOND COURSE

Tomato soup, cauliflower shavings, black truffle
Quinoa dairy-free risotto, spiced spring onions, tomato confit

DESSERT

Vegan chocolate mousse

\$75usd per person

