



SEA SALT

Christmas Menu

December 25th | 5:30pm-8:30pm

FIRST COURSE

Salmon tartar, braised pears, garden greens and passion fruit
vinaigrette

SECOND COURSE

Camembert cheese cream soup, roasted granny smith apple,
fried arugula

MAIN COURSE

Lobster tail, saffron scented garlic and lime butter, quinoa
risotto, roasted greens

OR

Angus tenderloin steak, merlot demi-glace sauce, black truffle,
rustic mashed potatoes, grilled asparagus

DESSERT

Raspberry pavlova, lemon mousse and compote, ricotta
cream

\$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



SEA SALT

Christmas Menu

December 25th | 5:30pm-8:30pm

KIDS MENU | \$45USD PER PERSON

FIRST COURSE

Hearts of lettuce, cucumber and carrot stick salad, ranch dressing

SECOND COURSE

Petit Steak, Buttered Spaghetti and Steamed Vegetables

DESSERT

Chocolate Cake, Hazelnut Buttercream

VEGAN MENU \$75USD PER PERSON

FIRST COURSE

Garden greens salad, crunchy asparagus slices, balsamic vinaigrette

SECOND COURSE

Roasted butternut squash soup, coconut milk

MAIN COURSE

Roasted vegetables strudel, red pepper coulis

DESSERT

Passion fruit panna cotta, raspberry coulis