



FEDU = CELEBRATE AT ALAIA BELIZE!

Prix Fixe Menu Package – USD 65/BZD 130

Features a selection of 1 first course, 1 second course, 1 side & 1 beverage (soft drink/beer/glass of wine)

First Course

RAW

- Beef Carpaccio
Garden greens, nuts, white balsamic dressing
- This is not a ceviche
Roasted hearts of palm, artichokes, mushrooms, tiger's milk
- Lionfish Tiradito
Pineapple aguachile, apple, red fruits
- Tuna Tartar
Tuna, mustard dressing, avocado
- Queen Snapper Ceviche
Black recado, radish cream, pickled cucumber

APPETIZER

- Feta cheese & tomato bruschetta
Sourdough bread, pesto, balsamic glaze
- Provoleta
Baked provolone cheese, tomato jam
- Salmon cakes
Coconut tartar sauce, mango relish, chipotle dressing
- Sundried tomato cream soup
Shrimp, goat cheese, burnt leeks oil

GREENS

- 230 Greek salad
Tomato, cucumber, onions, feta cheese, olives
- The Greenhouse
Garden greens, pecans, dehydrated strawberries, goat cheese, Merlot vinaigrette

Second Course

MAINS

- Fettuccine aglio olio
Garlic olive oil, cherry tomatoes, chilli pepper flakes
- Oxtail ravioli
Bordelaise sauce, braised oxtail ravioli
- Shrimp and asparagus risotto
Parmesan cheese, basil
- Mushroom Risotto
Black truffle, parmesan cheese
- Grouper, Shrimp Ragout
Plantain, parmesan beurre blanc sauce, basil infused olive oil
- Chicken breast
Rosemary infused, grilled corn dairy
- Duck magret
Spiced tamarind mole, roasted sweet potato
- Rack of lamb
Herb crusted, charred eggplant
- Short rib
Braised, orange infused carrot purée
- Beef tenderloin
Butter seared

SIDES

- Rustic mashed potatoes
- Mac & Cheese
- Orange infused carrot purée
- Parmesan truffle fries

Price includes 12.5% GST and 10% Service charge. Price not combinable with any other offers or menus.

GF: Gluten Free | V: Vegetarian available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.