



SEA SALT

Christmas

MENU

Tuesday, December 24th 2024 | 5:30pm - 8:30pm

MAIN COURSES

Earl Grey smoked duck magret salad, arugula, cranberry crumbles, walnuts, blackberry vinaigrette

Roasted beets cream soup, black truffle, yogurt and mint foam, crispy chickpeas

Grilled lobster tail, armagnac sauce, potato gnocchi, ragu, lime and garlic butter

-OR-

Roasted prime angus rib eye, sweet potatoes cooked in agave honey, asparagus in textures, confit pearl onions, pepper demi-glace sauce

DESSERT OPTIONS

White chocolate mousse | Pistachio sponge cake
Vanilla crumbles, meringue

USD\$150 PER PERSON

\$50 surcharge per person for All Inclusive Guests

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





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KIDS MENU

USD\$45 PER PERSON

COURSES

Creamy tomato soup with grilled cheese croutons

Seared chicken breast with mashed potatoes and
gravy, steamed vegetables

Christmas log stuffed with black cherry, hazelnut
cream and vanilla sauce

VEGAN MENU

USD\$75 PER PERSON

COURSES

Hearts of palm and artichoke 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

