

Montpelier

PLANTATION & BEACH

Chef Amuse Bouche

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Soup Du Jour

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Starter

Pineapple and Pumpkin Stuffed Chocolate Ravioli

Toasted Cinnamon Crusted Pine Nuts, Spinach Leaves, Mocha Sauce

Or

Herb Seared Tuna Tataki Loin

Ginger Infused Mango Chutney, Avocado Cream, Crisp Salt Biscuit

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Main

Butter Poached 10 oz Spiny Lobster Tail

Roasted White Chocolate and Parsnip Puree, Medley of Vegetables, Vanilla Citrus Champagne Butter

Or

Beef Wellington

Spinach Leaves, Mushroom Duxelles, Truffled Mashed Potatoes, Demi Glace

Or

Baked Sweet Potato & Spiced Mustard Gnocchi

White Wine and Thyme Beurre Blanc, Fresh Parmesan Shavings, Micro Herbs Salad

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Dessert

Triple Chocolate Mousse Cake

Candied Pistachios, Strawberry Vanilla Coulis, Whipped Cream

Or

Cheese and Cracker's Plate

Executive Chef - Halva Browne | Full menu \$90 US | 24% tax and service charge will be added to your bill