

Montpelier
PLANTATION & BEACH

Christmas Eve Menu

Leeks & Vanilla Veloute

Crispy Fermented Potato Strings, Bacon Oil
or

Sous Vide Lobster & Cucumber Roll

Passion Fruit Coulis, Celery Espuma, Cauliflower Texture
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Braised Lamb Shank

Compressed Melon, Sweet Peas & Pistachio Mousseline, Pan Jus
or

Marinated Pan Seared Tuna Steak

Seasonal Roasted Vegetables, Preserved Lemon Risotto, Mango Mojo
or

Winter Potato Dumplings

Crispy Artichoke, Herbs, Sweet Peas, Butter Cream
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Passion Fruit Tart

Poached Strawberries, Pistachio Ice Cream, Candied Popcorn
or

House Charcuterie Board

Homemade Crackers, Fruit Jam, Seasonal Fruits, Savory Cookies

Executive Chef Halva Browne | Full Menu US \$85 | A 24% tax and service charge will be added to your bill