

FIVE COURSE TASTING MENU



APPETISER

BOKIT

Stuffed pani puri with Chinese cabbage, chicken brunoise,
and mixed vegetables

STARTER

SMOKED WALDORF SALAD

Salty and sweet mixture of fruit and veg with smoked salmon with
walnuts and cashew dressing

CONSOMMÉ BRUNOISE

A light clear soup served as cleanser with a dash of vegetables

MAIN COURSE

TURF AND SURF

Poached and sautéed seafood duo with roasted filet mignon, served
with Musanze root mash, baby carrots, and caviar topping beer)

or

HERB CRUSTED FRESH SALMON

Pan seared with holes laddish celery sticks puree, tomato grapes
served with lemon butter sauce and plantains galletes

or

JERK SPICE CHICKEN

Caribbean chicken drum stick infused with red wine and leeks served
with anna potato on a bed of pea puree

DESSERT

MANGO CHEESE CAKE

Traditional cream cheese served with cherry ice cream