

ROMANTIC DINNER MENU

Breakers Cay Beach

STARTER

Sour Orange infused Shrimp and Lump Crabmeat

Served in a martini glass with avocado and tomato chutney
Key-lime Dip with a splash of infused martini with focaccia cracker

Accompanied by Chardonnay Casillero del Diablo

SALAD

Sesame crusted Yellow Fin Tuna Salad

With smoked Cox's apples on a bean sprout and asparagus relish
With a hoisin and ginger vinaigrette

ENTRÉE

Duo of Pan Roasted Salmon and Aged Tenderloin of Beef

On a spinach and blue crab truffle mash

Accompanied by Shiraz Rosemount

DESSERT

Chocolate Truffle Torte

Coffee and Petit Fours



GRAND LUCAYAN
BAHAMAS

\$210 + 15% gratuity per couple
7.5% VAT charge will be added to your bill

ROMANTIC DINNER MENU
Breakers Cay Beach

GRAND COCKTAIL

Sour Orange infused Jumbo Shrimp and Lump Crabmeat

Served in a martini glass with avocado and tomato chutney
Key-lime Dip with a splash of infused martini with focaccia cracker

Accompanied by Hogue Cellars Chardonnay

SALAD

Sesame crusted Yellow Fin Tuna Salad

With smoked Cox's apples on a bean sprout and asparagus relish
With a hoisin and ginger vinaigrette

ENTRÉE SELECTIONS

Pan Roasted Salmon

On a spinach and blue crab truffle mash with a saffron and red pepper broth
Grilled Baby Carrots and Finger Zucchini

OR

A Duo of Aged Tenderloin of Beef

Topped with seared goose liver pate, with a grilled tamarind glazed rock lobster tail
On a wild mushroom and plantain ragout laced with a champagne and lemon butter
cream and a rich cakebread reduction.

Accompanied by Norton Malbec

DESSERT

Champagne and Nougatine Mousse

Chocolate Truffle Torte

Spiced Blackberry and Strawberry Gateaux

Accompanied by Inniskillin Ice Wine



\$350 + 15% gratuity per couple
7.5% VAT charge will be added to your bill