



## Group Dinner Menu I

### Angus Beef Tartare

Arugula & Parmesan, Avocado, Cured Egg Yolk, Horseradish Cream  
or

### Grilled Octopus

Eggplant Yogurt, Pomegranate and Quinoa Tabouleh  
or

### Coconut Ceviche

Thinly Sliced Local Fish, Pecan and Apple Salad  
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### Aurora Lobster Bisque

Sauteed Lobster, Cognac  
or

### Poached Pear & Stilton Salad

Port Wine Dressing  
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### Pan Seared Catch of the Day

Lemon & Green pea Risotto, Sauteed Asparagus, Passion Fruit Beurre Blanc  
or

### Charred Fillet Mignon

Garlic Crust, Scallion Mashed Potatoes, Wilted Spinach, Red Wine Jus  
or

### Seared Branzino

Piperrada, Baby Potatoes, Orange, Fennel and Arugula Salad, Salsa Verde  
or

### "Chef Shiva's" Tiger Shrimp Curry

Red Thai Chili, Seasonal Vegetables, Coconut Cream, Jasmin Rice  
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### Baileys Cappuccino Bar

Baileys Chocolate Cake, Coffee Mousse, Baileys Chantilly, Candied Hazelnuts  
or

### Mango Speculoos Cheesecake

Coconut Butterscotch Sauce, Citrus Glass, Burnt Méringue  
or

### Lemon Yogurt Panna Cotta

Vanilla and Almond Biscuit, Macerated Berries, Strawberry Paper

Petit Four

Tea or Coffee

\$125 per person

All Reservations must be made at least 72 hours prior to the event. Prices are per guest and are subject to change.

Menu items may contain nuts and nut byproducts | Please advise your Catering Manager of any allergies | Any other Special Dietary Meals Available on request.

A 17% service charge is applicable on all food & beverage.



## Group Dinner Menu II

### Roast Celeriac and Truffle Soup

Focaccia Crouton

or

### Bermuda Yellow Fin Tuna Tataki

Avocado Mousse, Citrus Salad

or

### Oyster Rockefeller

Bacon and Spinach Jam, Hollandaise

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### Australian Rack of Lamb

Beetroot Mashed Potatoes, Sautéed Green Beans,  
Seared Artichokes, Pomegranate Jus

or

### Grilled Faroe Island Salmon

Lemon Infused Couscous Pearls, Broccolini, Disaronno Beurre Blanc

or

### Pan Seared Chicken Breast

Bermuda Corn and Mushroom Risotto, Natural Jus

or

### Blackened Bermuda Rockfish

Roasted Fingerling Potatoes, Sautéed Green Beans and Cherry Tomatoes  
Grilled Pineapple Salsa

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### Vanilla Cheesecake

Biscoff Base, Chambord, Wild Berries Consommé, Coral Tuille

or

### Flourless Chocolate Mousse Cake

Raspberry puree, Dark Chocolate Soil, Vanilla Gelato

or

### Fresh Fruit Frangipane

Almond Cake, Diplomat Cream, Peach Sorbet, Wild Berry Sauce

Petit Four

Tea or Coffee

\$95 per person

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