

Otaheite Restaurant

Required Dress Code

Ladies: "semi-formal"

Gentlemen: collar shirt, long pants, dress shoes / closed shoes

APPETIZERS

Blue Mountain Coffee Smoked Duck Breast

braised leeks, tangy papaya salsa

Nut Crusted Crab & Cherve Cakes

stir-fried greens, Asian sweet & sour sauce

Carpaccio of Caribbean Blue Marlin

grilled palm hearts, caper lime dressing

Rare Seared Black Pepper Crusted Salmon

potato-chocho salad, garlic herb aioli

Crispy Fried Jamaican Sushi

of local vegetables and ackee, wasabi mayonnaise

SOUPS

Our own 'Bloody Bay Cappuccino'

of fire roasted tomatoes, sour cream and allspice

Rocky Point Shrimp Bisque

oranges, dry sherry, parmesan stick

Chilled Watermelon

cantaloupe & honey dew, yogurt, basil & lime oil

SALADS

Tomato – Mozzarella Stag

Local smoked marlin, balsamic dressing

Crisp Romaine Lettuce

papaya, feta cheese,, gorgonzola-citrus dressing

Chef's West Indian Market Salad

choice of roasted onion or mango dressing-
standard dressings available upon request

ENTREES

Grilled Caribbean Seafood Skewer

Shrimps, Mussels, Scallops and Squid
roasted peppers, coconut run-down sauce

Fillet of Snapper

braised spinach and mushrooms, saffron potatoes, Japanese Dashi Broth

'Island Spiced' Beef Tenderloin

lentils with bacon and tomato, mustard merlot reduction, scallion mashed potatoes

Lemon Garlic Rack of Lamb

sauté squash, roasted coconut polenta, rosemary jus

Asian Spiced Chicken Breas

goat cheese mashed potatoes, tamarind grilled vegetables, roasted cashews,
orange soy reduction

Mille Feuille of Calaloo

grilled peppers, fried tofu & red peas humus, toasted nuts,
warm yellow split peas vinaigrette

DESSERTS

Cinnamon Panna Cotta

passion fruit granite, coconut brittle

Triple Chocolate Rum Fudge

macerated Seville oranges

Warm Ginger Mocha Bread Pudding

peanut & Vanilla Shake

Tangy Lime Parfait

honey fruit compote, rosemary syrup