

8 Rivers Restaurant

Food Style – Caribbean Fusion with a Twist on Classics

Objective – to re-create the glamorous 50's era with it's traditional food – yet lightening up heavy classics by using less fat and more healthy food options as well as incorporating local Jamaican and Caribbean ingredients.

Pastry Showpiece at the entrance

- Bread – pastry chef's selection of mini rolls
- Butter – rolled sliced butter (from the pantry) – 3 types, plain, herbs and cracked black pepper

Appetizers

- A Taste of Seafood
- Classic Shrimp Cocktail with Pineapple
- Smoked Marlin Ceviche / Shaved Onions / Orange
- Salmon & Artichoke Mousse / Crisps
- Caribbean Crab Cakes / Chocho Slaw / Spicy Caribbean Mary Rose Sauce
- Duck Confit & Baked Goat Cheese Vol au Vent / Mushy Green Peas / Truffle Oil / Port Drunken Prunes

Soups

- Lobster Bisque with Sherry / Orange / Lemon Herb Crème Fraiche / Parmesan Straws
- Pumpkin & Plantain Cappuccino / Cumin / Jamaican Chorizo / saute Leeks

Salad

- Classic Eight Rivers House Salad for 2 / Crisp torn Garden Leaves / Spinach / Crumbled Blue Cheese / Candied Nuts / Cherry Tomatoes / Pear / Snipped Herbs / Roasted Shallot Vinaigrette

Entrees

- Beef Fillet Wellington / Ackee Pumpkin Duxelles / Flaky Puff Pastry / Wild Mushroom Port Glaze
- Rack of Lamb Pastourelle / Baked Onion & Mustard Mint Crust / Ratatouille / Balsamic Pinot Noir Jus
- Surf & Turf / Thyme Rubbed Chicken Breast / Crispy Prosciutto / Diver Scallop / Shrimps / Lemon / Couscous / Raisins / Beurre Blanc
- Pan-seared Salmon Fillet / Saute Blue Crab Meat / Sauce Bearnaise / Green Vegetables / Toasted Almonds

- Lentil Garbanzo Cake / Caramelized Plantain / Pimento Beurre Blanc / Char Grilled Romaine / Parmesan Chunks / Warm Split Peas Vinaigrette

Dessert

- A tasting of our Pastry Chef's sinful delights
- Caribbean Crepe Suzette / Coconut Rum / Cointreau / Seville Orange / Burnt Sugar / Home-made Toasted Almond Ice Cream
- Vanilla Crème Brulee / Rosemary infused Pear / Cinnamon Marble Cookie
- Bombe Alaska / Banana Ice Cream / Blue Mountain Coffee Meringue / Pistachio Biscuit
- Sacher Torte / Crème de Menthe / White Chocolate Ganache / Sousop Ginger Anglaise
- Our Selection of tonight's Sorbets