

Patio Restaurant Breakfast Menu

Monday

- Oat Meal Porridge
- Scrambled eggs
- Boiled eggs (5 & 8 Minutes)
- Bacon
- Chicken/pork Sausages
- French Toast with warm coconut syrup
- Hash Brown Potatoes
- Jamaican Station (1/2 pans):
 - Steamed Cabbage
 - Corn beef hash
 - Fried Breadfruit
- Pizza Oven / Carving Station:
 - Spinach & carrot quiche
 - Prosciutto and Egg Pizza (cracked whole egg)

Tuesday

- Banana Porridge
- Scrambled eggs
- Boiled eggs (5 & 8 Minutes)
- Bacon
- Chicken/pork Sausages
- French Toast with warm pineapple syrup
- Lyonnaise Potatoes
- Jamaican Station (1/2 pans):
 - Steamed Pak Choy
 - Curried Salt Fish Rundown
 - Boiled yam
- Pizza Oven / Carving Station:
 - Beef & Cheddar Burrito's
 - Vegetable Egg Pizza (cracked whole egg)

Wednesday

- Hominy Corn Porridge
- Scrambled eggs
- Boiled eggs (5 & 8 Minutes)
- Bacon
- Chicken/pork Sausages
- French Toast with warm banana syrup
- O'Brian Potatoes
- Jamaican Station:

- Traditional ackee & salt fish
- Fried Festival
- Steamed callaloo & cabbage
- Pizza Oven / Carving Station:
 - Ham & cheese – broccoli quiche
 - Spinach & Feta Cheese Pizza (cracked whole egg)

Thursday

- Oatmeal Porridge
- Scrambled eggs
- Boiled eggs (5 & 8 Minutes)
- Bacon
- Chicken/pork Sausages
- French Toast with warm cinnamon syrup
- Fried potato wedges
- Jamaican Station:
 - Brown Stewed chicken
 - Boiled Dumplings
 - Steamed assorted green vegetables
- Pizza Oven / Carving Station:
 - Tomato & mushroom frittata
 - Jerk Sausage, corn, tomato and peppers Pizza

Friday

- Corn Meal Porridge
- Scrambled eggs
- Boiled eggs (5 & 8 Minutes)
- Bacon
- Chicken/pork Sausages
- French Toast with warm papaya syrup
- Hash Brown Potatoes
- Jamaican Station:
 - Escovitch snapper fillet
 - Fried Bammy
 - Saute leaf green vegetables
- Pizza Oven / Carving Station:
 - Grilled tomatoes with cheese
 - Mushroom, Bacon & Tomato Pizza

Saturday

- Oatmeal Porridge
- Scrambled eggs
- Boiled eggs (5 & 8 Minutes)

- Bacon
- Chicken/pork Sausages
- French Toast with warm apple-cinnamon syrup
- Fried Cajun spiced Potatoes (sliced)
- Jamaican Station:
 - Mackerel Rundown
 - Roast bread fruit
 - Steamed pak choy
- Pizza Oven / Carving Station:
 - Baked Bean Casserole
 - Ackee, Tomato and spinach Pizza (cracked whole egg)

Sunday

- Creamy wheat Porridge
- Scrambled eggs
- Boiled eggs (5 & 8 Minutes)
- Bacon
- Chicken/pork Sausages
- French Toast with warm cherry syrup
- O'Brian potatoes
- Jamaican Station:
 - Traditional ackee & salt fish
 - Fried dumplings
 - Steamed calaloo and leeks
- Pizza Oven / Carving Station:
 - Smoked Marlin & scrambled egg quesadilla (white cheddar cheese)
- Carving Station II:
 - Caving Station: Honey glazed ham

Every day

- WAFFLES - Cornmeal, Blueberry, Strawberry & Apple cinnamon
- PANCAKES - Plain, Blueberry & Apple cinnamon
- CONDIMENTS - Whipped cream, chocolate sauce, sliced banana, diced pineapple, coconut flakes, icing sugar, raisins, blueberry, diced papaya & roasted peanuts

Patio Restaurant Lunch Menu

Monday (Continental)

- Soups:
 - Soup (hot): Pumpkin Soup (condiments - sour cream & chopped herbs)
 - Soup (cold): Chilled Sweet Potato and Leeks Vichyssoise

- Hot Pans
 - Baked macaroni & cheese
 - Stir-fry vegetables with steamed Tofu
 - Garlic mashed potatoes
 - Braised vegetables
 - Pumpkin Rice
 - Yorkshire pudding (in pan closest to carving)
- Carving Station:
 - Braised Beef with red-wine mushroom sauce and braised onions
 - Condiments – horseradish cream & whole grain mustard
- Live cooking station I
 - Grilled Chicken Scallopine with Tomato / Salsa
 - Condiments – Fried Onion Rings
- Live cooking station II:
 - Blackened Mahi Mahi
 - Condiments – Mango Chutney & Fresh Lime Wedges
- Pizza Station:
 - Jerk Chicken Pizza with Vegetables
- Salads:
 - Roast Pumpkin Salad with Pickles, Onions, Peppers, Coconut and Herbs – Vinaigrette
 - Pasta Salad with Tuna, Roast Onion and Sweet Corn – Herb Mayonnaise
 - Moroccan Cuscus Salad with Grilled Chicken, Diced Tomatoes and Cucumber – Olive Oil /
 - Lime Juice Dressing
 - String Beans with Roasted Bell Peppers & Toasted Almonds – Creamy Italian Dressing
 - Assorted Condiments including olives, parmesan cheese, kernel corn, lima beans, onion, croutons, fried bacon, pickles, pepperoncine, sprouts, toasted nuts, tasted seeds, kidney beans etc. (AT LEAST 8 each)
 - Assorted fresh lettuce & vegetables – to include mixed lettuce, spinach leaves, shredded carrots, cabbage, onion, peppers etc (AT LEAST 6 each)
 - 4 dressings including Balsamic Vinaigrette / Ranch / Thousand Island plus one daily changing
 - Assorted Cheeses and Fruits / Crackers

Tuesday (Italian)

- Soup:
 - Minestrone – Condiments - chopped parsley / chives, Parmesan cheese
- Hot Pans:
 - Meat loaf with capers in rich tomato sauce
 - Polenta layered with mushrooms, mozzarella cheese, tomatoes
 - Zucchini & Eggplant Parmigiano
 - Mashed potatoes
 - Pesto Rice

- Vegetable lasagne
- Carving Station:
- Whole Roast Chicken
- Condiments – Chicken Jus, Caramelized Onion and Mushroom Cream Sauce
- Live cooking station I:
 - Pasta Station – 1 long, 1 short pasta / tomato sauce / cream sauce / assorted cut vegetables / assorted meats and seafood / garlic / pesto / herbs / parmesan
- Live cooking station II:
 - Grilled Fillet of snapper (or any other fresh fish) with olive oil & herbs
 - Condiments – Fresh lime wedges, Tartar Sauce, Jamaican Cocktail Sauce
- Pizza Station:
 - Greek Pizza - Mediterranean spiced Tomato, Mozzarella and Feta cheese topped with a chilled Greek salad of cucumbers, red onions, fresh tomatoes, Greek olives, Feta cheese and a lemon-herb vinaigrette. Served with Tzatziki yogurt sauce.
 - Pesto Chicken & Cheese Pizza (NEAPOLITAN PIZZA: Grilled chicken breast marinated in a basil pesto sauce with mild onions, Mozzarella cheese, sun-dried tomatoes, pesto sauce and toasted pine nuts)
- Salads
 - Antipasti Station – total of 4 platters including grilled Vegetables / Tomato Mozzarella with fresh Basil / Prosciutto with Melon / Marinated Mussels / Smoked Marlin and Seafood Platter / Bruschetta / grilled marinated Mushrooms / Grilled Tomatoes with Goat Cheese etc.
 - Assorted Condiments including olives, parmesan cheese, kernel corn, lima beans, onion, croutons, fried bacon, pickles, pepperoncine, sprouts, toasted nuts, tasted seeds, kidney beans etc. (AT LEAST 8 each)
 - Assorted fresh lettuce & vegetables – to include mixed lettuce, spinach leafs, shredded carrots, cucumber, cabbage, onion, peppers etc (AT LEAST 6 each)
 - 4 dressings including Balsamic Vinaigrette / Ranch / Thousand Island plus one daily changing
 - Assorted Cheeses and Fruits / Crackers

Wednesday (Tex/Mex)

- Soups:
 - (hot) Mexican Chicken Tortilla Soup (condiments – avocado, sour cream, fried tortilla strips, lime wedges)
 - (cold) Chilled Gazpacho Andaluz
- Hot Pans:
 - Southern fried chicken with condiments (BBQ Sauce, sour cream etc.)
 - Baked potatoes with sour cream on the side
 - Green peas with bacon
 - Mexican rice (with tomato, olives, peppers)

- Vegetable Burritos (baked with tomato sauce and cheese)
- Carving (Taco) Station:
- Beef & Turkey Mince, Taco Shells, Shredded lettuce, shredded cheese, diced tomatoes, fire-roast tomato salsa
- Live cooking station I:
- Corn Meal Crusted Fish Fillet with lime, tartar sauce
- Live cooking station II:
 - BBQ Station – Hamburgers, Jerk Sausages, Hot dogs, Hot dog Rolls & Hamburger Buns
 - Condiments – lettuce, sliced tomato, pickles, sliced onion, mustard, ketchup
- Pizza Station:
 - Shrimp & Seafood quesadillas
 - Hawaiian Pizza - Fresh pineapple, bacon, Mozzarella cheese and tomato sauce.
- Salads:
 - Caesar Salad Station (Romaine Lettuce, Caesar Dressing, Fresh grated Parmesan, diced boiled egg, capers, anchovies, croutons, diced chicken, diced fried bacon
 - Chickpeas, Feta, Tomato and Cucumber Salad – Citrus Vinaigrette
 - Mexican Tortilla Salad – Romain / Kidney Beans / Kernel Corn / Peppers / Fried Flour or Corn Tortilla Strips / Boiled Eggs – Vinaigrette served on the side
 - Sweet Potato / Orange / Pastrami / Olives – Vinaigrette
 - Rice Salad / Chicken / Raisins / Peppers / Bacon / Tomatoes – Ranch Style Dressing
 - Assorted Condiments including olives, parmesan cheese, kernel corn, lima beans, onion, croutons, fried bacon, pickles, pepperoncine, sprouts, toasted nuts, tasted seeds, kidney beans etc. (AT LEAST 8 each)
 - Assorted fresh lettuce & vegetables – to include mixed lettuce, spinach leafs, shredded carrots, cabbage, onion, peppers etc (AT LEAST 6 each)
 - 4 dressings including Balsamic Vinaigrette / Ranch / Thousand Island plus one daily changing
 - Assorted Cheeses and Fruits / Crackers

Thursday (Asian)

- Soup:
 - Chicken egg drop soup with sweet corn
- Hot Pans:
 - Sweet & Sour Chicken
 - Vegetable Fried Rice
 - Asian steamed vegetables with mushrooms
 - Asian BBQ Pork Spare Ribs with toasted sesame
 - Szechwan beef stir fry
 - Carving Station:

- Vegetable Spring Rolls
 - Condiments – Sweet Plum Sauce, Chili Garlic Sauce
- Live cooking station I:
 - Singapore Noodles
- Live cooking station II:
 - Tempura Fried Fish fillet
 - Condiments – Asian salsa of palm hearts, red & green peppers; Lime Wedges; Asian Sweet & Sour Sauce
- Pizza Station:
 - Mango (Pineapple as substitute if Mango is out of season) Tandoori Chicken - Grilled Tandoori chicken, mango, mild onions, red peppers and Mozzarella cheese on a SPICY golden curry sauce. Topped with fresh cilantro and a sweet mango-chili sauce.
- Salads:
 - Spicy Cucumber Salad
 - Asian Rice Noodle Salad with Garlic, Peppers, Shrimps, Chili Sambal, Sesame Oil
 - Asian Egg & Tomato Salad
 - White Cabbage & Chicken Salad with Pak Choy
 - Assorted Condiments including olives, parmesan cheese, kernel corn, lima beans, onion, croutons, fried bacon, pickles, pepperoncine, sprouts, toasted nuts, tasted seeds, kidney beans etc. (AT LEAST 8 each)
 - Assorted fresh lettuce & vegetables – to include mixed lettuce, spinach leafs, shredded carrots, cabbage, onion, peppers etc (AT LEAST 6 each)
 - 4 dressings including Balsamic Vinaigrette / Ranch / Thousand Island plus one daily changing
 - Assorted Cheeses and Fruits / Crackers

Friday (Jamaican)

- Soups:
 - (hot): Red Peas Soup with Spinners
 - (cold): Chilled Carrot & Ginger Soup with Apple and Orange
- Hot Pans:
 - Escovitch Snapper Fillet
 - Parsley potatoes
 - Plantain Sticks (ripe – baked in the oven) with roasted peppers
 - Mixed Vegetables
 - Pumpkin Rice
 - Coconut Vegetable rundown (chocho, pumpkin, tomatoes, etc)
 - Carving Station:
 - Jerk Pork with Jerk sauce
- Live cooking station I:
 - Curry Chicken Roti
 - Mango Chutney / Toasted Coconut / Diced Pineapple / Raisins
- Live cooking station II:

- Rasta Pasta Station
- Mixture of local vegetables & ackee / fresh tomato strips / short pasta
- Pizza Station:
 - Jerk Sausage Pizza with peppers, onion, tomato and mozzarella
 - Ackee, Calaloo & Feta Cheese Pizza
 - Salads:
 - Green Beans with Chocho and Tuna / Tomatoes / Red Onion - Vinaigrette
 - Fried Breadfruit with Pastrami & Oranges – Vinaigrette Base
 - Sweet Potato Salad with green peas, pickles and sweet corn – mayonnaise base
 - Papaya / Shrimp Salad with Tomato, Chopped Capers and Roast Onions – Lime Dressing
 - 4 dressings including Balsamic Vinaigrette / Ranch / Thousand Island plus one daily changing
 - Assorted Cheeses and Fruits / Crackers

Saturday (International)

- Soup:
 - Curried Chicken & Vegetable Soup
- Hot Pans:
 - Dauphinoise Potatoes
 - Sauté pumpkin with braised pak choy
 - Rice with mixed vegetables
 - Pasta with spicy Arrabbiatta sauce
 - Ratatouille
 - Carving Station:
 - Pork Fillet wrapped in Puff Pastry with mushroom Duxelles
 - Sherry Onion Jus
- Live cooking station I:
 - Grilled bratwurst with sauerkraut, hot dog buns on the grill, mustard, and sauce made of sauté sliced onions, curry powder and ketchup
- Live cooking station II:
 - Fish Taco Station (breaded snapper fingers)
 - Condiments – Corn Taco Shells / diced tomatoes / shredded lettuce / sour cream / picante salsa / guacamole / diced onion
- Pizza Station:
 - Jerk Chicken Enchiladas (flour tortillas, baked with mozzarella cheese, béchamel & tomato Sauce)
 - Mediterranean Pizza - Sundried Tomato Pesto sauce, Roasted Red Peppers, Kalamata Olives, Spinach, Fresh Garlic & Feta Cheese
- Salads:
 - Sweet & Sour Beetroot with Raisins, Pineapple and Pine Nuts – Yogurt Dressing
 - Broccoli & Turkey with Jerk Croutons, Garlic and Ginger Vinaigrette
 - Country Style Carrot & Raisin Slaw

- Rice Salad with smoked Marlin, Roasted Peppers, Olives, Capers – light mayonnaise / vinaigrette base
- 4 dressings including Balsamic Vinaigrette / Ranch / Thousand Island plus one daily changing
- Assorted Cheeses and Fruits / Crackers

Sunday

- Soup:
 - Creamy tomato soup with Jerk Croutons
- Hot Pans:
 - Pasta al forno
 - Stewed Oxtail with Broad Beans
 - Roast potatoes with garlic and rosemary
 - Rice & Peas
 - Sauté zucchini sticks with thyme
 - Steamed Callaloo with sauté carrots
 - Fried Plantain
 - Corn on the Cob
- Carving Station:
 - Roast Papaya Glazed Turkey
 - Mild papaya jerk turkey Jus / Cranberry Sauce
- Live cooking station I:
 - Roast Pork loin with Mustard Herb Crust
 - Condiments – Sherry Onion Jus
- Live cooking station II:
 - Grilled Fish fillet
 - Condiments – fresh lime / cocktail sauce / tartar sauce
- Pizza Station:
 - White shrimp pizza
- Salads:
 - Waldorff Salad
 - Cauliflower, Cheese, shredded Chicken, Tomato and Roasted Bell Pepper Saldad – Herb Vinaigrette
 - Pasta Salad with sundried tomatoes, Garlic, Basil, Parmesan Cheese, Celery and Olives – Vinaigrette
 - Fried Sweet Potatoes / Shrimp / Oranges / Red Onion / Green Peppers / Capers – Orange Yogurt Vinaigrette
 - 4 dressings including Balsamic Vinaigrette / Ranch / Thousand Island plus one daily changing
 - Assorted Cheeses and Fruits / Crackers

The Patio Dinner Menu

Thursday, Friday & Sunday

Food Concept – Italian / Mediterranean

- Condiments on the table – Pepper Grinder & Salt Shaker
- Condiments to be taken to the table by waiters – square glass dish with Extra Virgin Olive oil and Olives
- Condiments offered by the waiters - freshly grated Parmesan Cheese
- Freshly Baked Wood-Oven Flatbread & Garlic Bread with spicy Scotch Bonnet Oil – served by waiters

Appetizers & Salads

- Mediterranean Antipasti Specialties and Salads from the Buffet including:
 - Seafood Platter / shrimp / spicy mussels / marinated squid / smoked fish
 - Nightly Grilled Vegetables / artichokes / palm hearts / zucchini / roasted peppers
 - Italian Deli Meats / Coppa / Prosciutto / Salami / Beef Carpaccio
- Salad selection to include:
 - Mixed green lettuce (romaine, iceberg, arugula, spinach and any other types of lettuce with snipped herbs)
 - Sprouts
 - Condiments (at least 12 to include croutons, fresh parmesan, bacon, eggs, kidney beans, lima beans, corn, onion, freshly shredded vegetables, tomatoes, cucumber etc.)
 - 4 dressings (to include Vinaigrette, Ranch, Thousand Island, etc.)

Soups

- Soup of the night

Pasta & Risotto

- Fettuccine / shrimps / mussels / squid / fresh tomatoes / herbs / garlic / olive oil
- Rigatoni Gorgonzola / creamy blue cheese sauce / cracked black pepper
- Spaghetti Bolognese / classic meat sauce / tomato / garlic / herbs
- Risotto – please ask your server for tonight's selection

Pizza

- Jerk Chicken, Tomato, Mozzarella with onions and peppers
- White Seafood Pizza with shrimps, mussels and squid
- Spinach & Feta Cheese with Egg

Entrées

- Grilled Beef Striploin / caramelized onions / Madeira peppercorn glaze

- Stuffed Chicken Breast / spicy Chorizo sausage / charred peppers / tomato olive coulis
- Pan-Fried Snook Fillet / marlin citrus ceviche / oranges / thyme / white wine / lemon butter sauce
- Char-Grilled Rack of Lamb / garlic herb butter
- Sides
 - Rosemary Scalloped Potatoes
 - French Fries
 - Saffron Rice
 - Parmesan Baked Polenta
 - Wood-Oven Roast Vegetables
 - Sauté Greens

Desserts

- Crema Catalana / burnt sugar crust / chocolate biscotti
- Amaretto Sour Cream Cake / stewed cherries / tonight's home-made ice cream
- Chocolate Decadence / bitter chocolate sable / milk chocolate mousse / chocolate flan / white chocolate sorbet / coco tulip
- Refreshing Sorbets