

# Caribbean Villa Chefs

*More than dining  
It's an Experience*

## Menu 1

### To Start

Blackened flying fish salad with balsamic dressing

### Main

Grilled reef lobster tail with garlic butter, roasted potatoes and sautéed vegetables

### Dessert

Warm bread pudding with chocolate sauce

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## Menu 2

### To Start

Crab Cakes with lemon butter sauce and pineapple glaze

### Main

Spicy Curried chicken with steamed white rice, garlic ppompadum and mango chutney

### Dessert

Assortment of fresh fruit with passion fruit sorbet

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## Menu 3

### To Start

Vegetable Spring Rolls with sweet chilli dipping sauce

### Main

Thai curry shrimp with vegetables and herb scented rice

### Dessert

Baileys Tiramisu

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## Menu 4

### To Start

*Blackened chicken salad with asparagus, cherry tomatoes and feta cheese*

### Main Course

*Seared tuna steak with garlic sweet potato wedges, grilled vegetables and served with a lemon butter sauce*

### Dessert

*Passion Fruit Cheese Cake with mango and pineapple salsa*

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## Menu 5

### To Start

*Pepper crusted tuna loin with spicy lentil ragout and lemon dressing*

### Main Course

*Herb crusted Mahi Mahi on a bed of Jasmine rice and grilled zucchini with tomato salsa*

### Dessert

*Chocolate gateaux with Vanilla Bean Sauce*

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## Menu 6

### To Start

*Grilled Vegetable Salad with mixed greens and orange vinaigrette*

### Main Course

*Peppered NY sirloin steak, roasted Idaho potatoes, sautéed greens with a red wine jus*

### Dessert

*Chocolate mousse with a berry salsa*



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