



## **TI MANJE SEAFOOD DINNER**

### **Amuse Bouche**

#### **SMOKED SALMON MOUSSE**

puff pastry, basil scallion cream

### **Appetizers**

#### **ALLSPICE CURED MARLIN CARPACCIO**

organic greens and heart of palm, guava-sugarcane vinaigrette

#### **CARIBBEAN SEAFOOD CEVICHE**

peppered shrimp, conch souse, octopus chipiron with cucumber, watermelon and pickled pineapple

#### **CURRY LOBSTER DUMPLING**

banana-coconut curry sauce, shaved parmesan cheese

*paired with 2011 Cremant*

### **Soup Course**

#### **FISHERMAN'S PEPPER- POT**

lobster broth, seafood and root vegetables

### **Entrees**

#### **BLACKENED YELLOW FIN TUNA**

lemony quinoa pilaf, citrus-ginger and olive oil emulsion

#### **CREOLE SHRIMP FETTUCINE PASTA**

sautéed shrimp with pepper, onion, Ti Kaye herbs  
tossed in heirloom tomato sauce

#### **PAN SEARED CATCH OF THE DAY**

roasted pumpkin risotto, black olive-caper  
lime and potato sauce

*paired with 2012 Bland de Noirs*



## Desserts

### **CHOCOLATE COCONUT MOUSSE**

cinnamon chantilly cream

### **PINEAPPLE CHEESECAKE**

caramel sauce

### **CRÊPE**

tropical fruit compote and a dark coco sauce

## After Dinner Drinks

### **CAFE ANSE COCHAN 9**

Chairman's Reserve Spiced Rum, Orange Bliss, cappuccino, brown sugar, cinnamon

### **CALYPSO COFFEE 8**

Crystal Rum, Cacao Creole, amaretto, coffee, brown sugar, whipped cream

### **CAFE CARIB 8**

Bounty Rum, coffee liqueur, brown sugar, coffee, whipped cream

### **ESPRESSO 4**

### **CAPPUCCINO 5**

*Five Course Seafood Dinner is \$50 Per Person*

*All Prices are in US Dollars*

*10% VAT (Government Tax) & 10% Service Charge*

*Will Be Added To Your Bill*