



VERANDAH RESTAURANT CHRISTMAS NIGHT MENU

25TH DECEMBER 2017

7:00 p.m. – 10:00 p.m.

Appetizer

Roast Chorizo & Plantain Salad

or

Fruit & Vegetable Salad

Decompressed Melon, Cherry Tomatoes, Greens, Herb Dressing

or

Fish Cake

Locally Caught Fish, Citrus Salad, Spicy Tartar Sauce

Entree

Orange Infused Seared Salmon

Lemongrass Steamed Rice, Grilled Vegetables, Beurre Blanc

or

Roasted Stuffed Pork Tenderloin

Spinach Stuffing, Bacon, Mushroom, Rosemary Jus

or

Coconut Chicken

Roasted Potatoes, Carrot Ginger Puree, Mango Velouté

or

Local Grilled Vegetable Napoleon

Parmesan Crisp, Spicy Tomato Sauce

Desserts

“OTI’s Signature Cheese Cake Sandwich”

or

Warm Local Cocoa Bread Pudding

US\$50.00 per adult US\$20.00 per child under 12 years plus 22% (tax & service)



VERANDAH RESTAURANT

CHRISTMAS DAY BUFFET MENU

25TH DECEMBER 2017

12:00 p.m. – 2:30 p.m.

Soup

Christmas Chicken and Split Pea Veloute

Cold Well

Green Market Salad

Caesar Style Salad

Jumbo Prawn Pasta Salad

*Selection of Cold Cuts; Salamai, Prosciutto,
"Three Bean" Salad*

Carving Station

4 Hour Roasted Beef with Herb Braising Sauce

Mains

Honey Ginger Glazed Ham – Dijon Mustard Dressing

Spiced Rubbed Turkey – Cranberry Gravy

Herb Marinated Mahi Mahi

Curried Mutton

Seafood "Stew"

Cinnamon and Maple Pumpkin Pie

Grilled Sweet Plantations

Potato Au Gratin

Caribbean Calypso Rice

Selection of Steamed Market Vegetables

Desserts

Chocolate Chip Frosted Cookies

Ginger – Nutmeg Pumpkin Pie

Kittian Style Christmas "Black Cake"

US\$45.00 per adult, US\$20.00 per child under 11 years plus 22% (tax and service)

Verandah Restaurant

New Year's Eve Gala Dinner

December 31st, 2017

7:00 p.m. – 1:00 a.m

US\$70.00 per adult US\$26.00 per child under 11 years

Selection of Unlimited Drinks Until 9:00 PM

Inclusive of all Taxes

All-Inclusive: Party Favours, Fireworks, Live Band

Amuse Bouché

Soup

Lobster Bisque

Appetizers

Hand-made Seafood Ravioli

Shrimp, Fish and Lobster, with Dill Crémé and Coconut Foam
or

Apple Wood Smoked Bacon–Lamb Koftas

Fresh Mint – Yogurt Raita

or

Warm Cous Cous with Sautéed Wild Mushroom

Grilled Vegetable Concassé in a "Tea Bush" Broth

Intermezzo

Chef's Signature "Twyalade"

Mixed Leaves, Marinated Melon, Citrus Dressing

Entrees

Pork Fiesta Trio

Bacon Crusted Grilled Pork Chop, Ham and Dasheen Croquettes, Pineapple Gastrique
or

Herb Rubbed Ribeye Steak

Sweet Potato Rosti, Local Vegetable Medley, Rosemary Pan Jus

or

Grilled Caribbean "Spiny" Lobster

Jasmine Rice, Sautéed Local Beans, Bay Leaf Beurre Blanc

or

Vegetable Pesto Pasta

Penne Pasta, Local Vegetables, House Pesto Sauce

Desserts

"Hand Picked Julie" Mango Cheese Cake

Passion Fruit Marmalade

or

Warm Rich Dark Chocolate Tartlet

Shaved Coconut, Local Coconut Ice Cream

Petit Four