

MENU

24 Febrero/ February 24

Almuerzo/Lunch:

Ceviche del Atlantico con Filete de Naranja servido con Pan Frito

Atlantic Ceviche with Orange Fillets served with Fried Bread

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Pargo Rojo al horno bañado en Chardonay acompañado con pure de zapallo

Oven Roasted Red Snapper Served in Chardonnay on a Bed of Pumpkin puree

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Sorbete de Sandia y Maracuya con un toque de Miel y Ron

Watermelon and Passionfruit Sorbet drizzled with Honey and Gold Rum

Cena/Dinner:

Ensalada de de espinacas con tocino caliente infuso con Picante de Scotch Bonnet

Spinach Leafs tossed with Scotch Bonnet infused Bacon

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Bisque de Tomate y Camarones con Crotones de Ajo

Tomato and Shrimps Bisque served with Garlic Croutons

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Granita de Naranjas

Orange Granite

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Linguini con Pulpo asado en Agua del Mar y Hierbas Frescas

Linguine tossed with Olive Oil Garlic and in Sea Water Steamed Octopus

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Biscocho de Vanilla y Gelado con Salsa Caramel

Layered Vanilla and Ice Cream Cake with a Caramel

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