

Coral Lodge

The menus are created daily and options are offered where allergies or other preferences prevail. The freshness of the ingredients are most important in the daily creation of the menus.

Sample Menu
Lunch

Shrimp Ceviche with Plantain Chips and Spicy Tomato Relish

In Fish and Cane Honey Steamed Robalo Fillet

*Yucca Rosemary Rissolee
Cho Cho Sauteed*

Watermelon Vermouth Cubes

Hoers D' Oeuvres

Seared Port Essence Tuna on Warm Corn Bread Tomato Bread mini Pizza

Dinner

Tagliatelle Aglio e Olio infused with Scotch bonnet Pepper and Seafood

**Pumpkin and Broccoli Cream served with Venezuelan mini dumplings and
Lemon sour cream**

Orange Granitee

In Sherry Stewed garlic spiked Beef Osso Buco

*Glazed Carrots
Potato and Yucca Mash*

Coconut Flan on a Bed of Warm Rum Pudding