



RESTAURANT WEEK

4 COURSE MENU

Featuring

PAPAYA



~AMUSE BOUCHE~

~APPETIZERS~

SWEET POTATO SOUP

With Garlic Parmesan Croutons & Fresh Parsley

CHEF LEO'S CRAB & GREEN PAPAYA CAKES

Served With Cajun Remoulade Sauce

ARTISAN MIXED GREENS WITH FRESH BLUEBERRIES & FETA CHEESE

Served With Balsamic Vinaigrette

SUSHI TRIO

Crispy Vegetable, Grilled Salmon & Crispy Tempura Rolls

Served With Traditional Condiments

~ENTRÉES~

All Served With Seasonal Vegetables In Garlic Olive Oil

GRILLED MAHI-MAHI FILLET

With Papaya Beurre Blanc

Served With Ginger Infused Rice & Peas

TENDER MARINATED CHICKEN

Grilled To Perfection & Served With Caribbean Curry Sauce

On A Bed Of Warm Couscous Salad

GRILLED STEAK SIRLOIN (6oz)

Served With Dill & Rosemary Compound Butter

Baby Arugula & Confit Potatoes

MUSHROOM & TOMATO SCAMPI IN GARLIC OLIVE OIL (VEGAN)

Linguine Pasta With Fresh Mushrooms & Cherry Tomatoes

Garnished With Fresh Parsley In White Wine Garlic Sauce

SUSHI PLATTER (9 Pcs)

Crazy California, Sakura & Red Crispy Salmon Rolls

Served With Traditional Condiments

Including Carambola's Asian Papaya Slaw

~DESSERTS~

PLANTAIN BREAD PUDDING

Served With Traditional Rum Sauce

CHEF RYAN'S PAPAYA CHEESECAKE

Served With Apricot Glaze

WARM CHOCOLATE CAKE

Served With Wild Berry Coulis

US\$60/EC\$162 PER PERSON INCLUSIVE OF 10% SERVICE CHARGE & 12% TAXES

