



Included in Dinner menu price

Managers Cocktail & Canapés

Hand Passed Champagne & Signature Rum Punch

Chef's Selection of Passed Canapés



\$625 BBD inclusive of VAT, 10% Service Charge and a 2.5% Product Levy will be added to your bill

Artisan Bread Station

House Baked Artisan Breads | Selection of Dips and Spreads

Farm to Table

Organic Mixed Leaves | Rocket | Romaine | Cherry Tomatoes | Roasted Corn White Cheddar | Cucumbers | Shaved Onions | Torn Bread Croutons Roasted Almonds | Marinated Chickpeas | Sweet Peppers Selection of dressings and Vinaigrettes

Salads

Roasted Broccoli & Sweet Potato Salad Corn | Local Herb Dressing

Chili Lime Cabbage and Mango Slaw

Local Tomato & Watermelon Salad

Bocconcini | Sherry Dressing | Torn Herbs

Mediterranean Quinoa Salad

Roasted Vegetables | Sweet Herb Vinaigrette | Charred Artichokes

Vietnamese Noodle Salad

Sesame Soy Dressing | Mixed Vegetables | Crispy Shallots

Caprese Salad

Fresh Mozzarella | Local Tomatoes | Basil | EVOO

Bounty of the Sea

Lemongrass Poached Caribbean Lobster Tails | Poached Prawns Alaskan King Crab Legs | Hand Rolled Sushi | RPV Signature Cocktail Sauce Marie Rose Sauce | Fresh Lemon

Scottish Smoked Salmon

Traditional Garnishes

Entrées

Saffron Scented Basmati Rice
Char Roasted Local Sweet Potatoes
Rum Brown Sugar Glaze

Seasonal Buttered Vegetables

Roasted Cream Potatoes

Roasted Garlic | Fresh Herbs

Pan Roasted Red Snapper

Bay Leaf & Lemongrass Cream

Bajan Spiced Smoked Chicken

Mango Scotch Bonnet Sause

Roasted Pumpkin & Truffle Pasta Bake

Chef's Carvery

House Made Sea Salt Roasted Prime Tenderloin Natural Jus | Chimichurri

Pastry Chef's Selection

Cakes & Tarts
Local Bajan Sweet Treats
Selection of Sorbets & Ice Creams
Signature Chocolate Fountain
Seasonal Fruit
Marshmallows
Vanilla Pound Cake

