

Dessert

SORBET PER SCOOP COCONUT MANDARIN ORANGE PASSIONFRUIT	5.00
ROASTED PINEAPPLE COCONUT ICECREAM	10.00
CRÈME BRÛLÉE ASK THE STAFF FOR THE FLAVOR OF TODAY	10.00
CHOCOLATE LAVA CAKE VANNILLA ICE CREAM	10.00

After diner cocktails

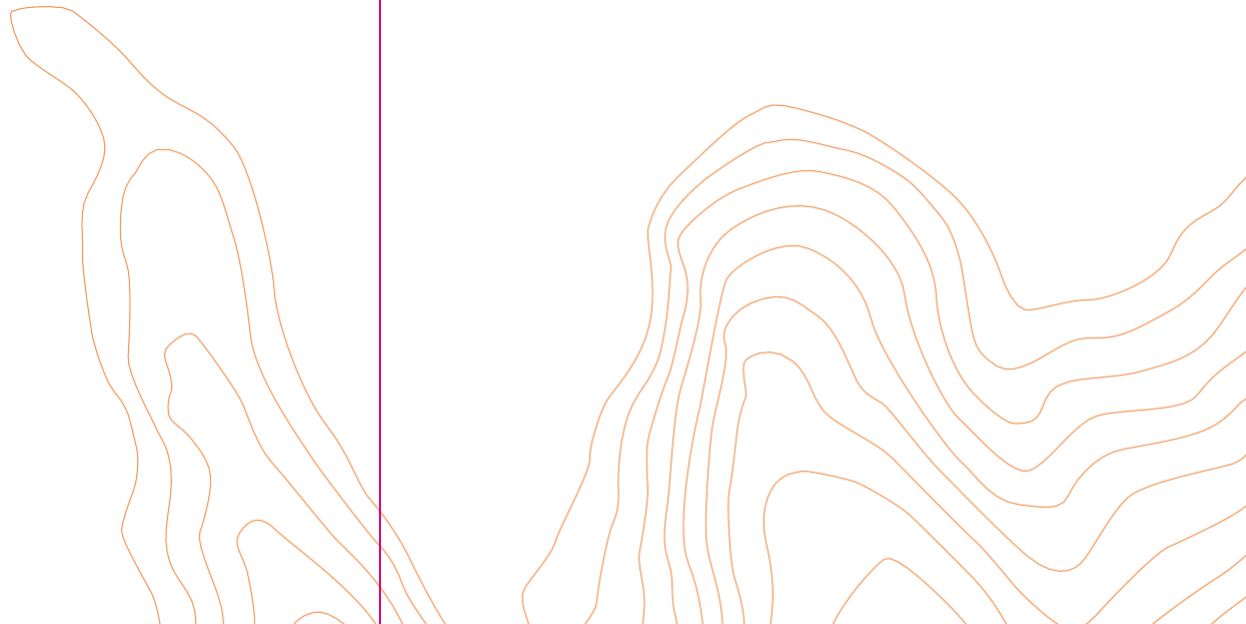
ESPRESSO MARTINI VODKA ESPRESSO KAHLÚA	12.50
NUTS AND BERRIES FRANGELICO CHAMBORD. HALF AND HALF	10.00
LEMON CHEESECAKE LIMONCELLO LICOR 43 FRESH LIME JUICE CREAM	12.50



WELCOME

Breeze Restaurant & Bar

Diner menu



Appetizer

SOUP OF THE DAY 10.00
DAILY PREPARED BY THE CHEF

BEEF SKEWERS 16.00
GRILLED CILANTRO LEMON MARINATED

SESAME CRUSTED TUNA TATAKI 16.00
ASIAN COLESLAW | ORANGE
TERIYAKI REDUCTION

COCONUT SHRIMP 16.00
MANGO SCOTCH BONNET SAUCE

CURRY CHICKEN NAPOLEON 14.00
PEANUT BUTTERSauce

CITRUS CEASAR SALAD 12.50
SHAVED PARMESAN | GARLIC BREAD STICK | CITRUS
SEGMENTS | ORANGE CEASAR DRESSING

MIXED GARDEN SALAD 12.50
PINEAPPLE | TOMATO | RED ONION | FETA CHEESE |
MANGO - BALSAMIC VINAIGRETTE



Main

LAMB COCONUT STEW 24.50
JASMINE RICE | SAUTÉED VEGETABLES

CARIBBEAN SPICED FILET MIGNON 38.50
SUN-CHOKE PURÉE | SEASONED VEGETABLES |
TAMARIND DEMI GLACÉ

SEA BASS FILET ESCOVITCH 28.50
GARDEN VEGETABLES |
ORANGE BELL-PEPPER SAUCE |
JASMIN RICE

CAJUN SPICED PORK CHOP 32.00
FRUIT CHUTNEY | ISLAND BBQ SAUCE | SWEET POTATO
MOUSSE | SAUTÉED VEGETABLES

TIGER SHRIMP BROCHETTE 28.00
SUN-DRIED TOMATO | VEGETABLE JULIENNE |
FETTUCCHINE PASTA
RED BELL PEPPER -COCONUT SAUCE

LOBSTER THERMIDOR 52.00
SWEET POTATO MOUSSE | SEASONED VEGETABLES

CARIBBEAN BOUILLABAISSSE 48.00
MUSSELS | CLAMS | TUNA | PRAWNS | LOBSTER | TOMATO
- LOBSTER BROTH

OVEN ROASTED CHICKEN BREAST 26.50
TRUFFLE INFUSED POTATO MASH | SAUTÉED
VEGETABLES | JERK DEMI GLACÉ

CATCH OF THE DAY 28.00
PREPARED BY OUR CHEFS IMAGINATION
PLEASE CHECK WITH YOUR SERVER

VEGETARIAN 18.50
SAUTÉED VEGETABLES FINISHED IN A ISLAND CURRY-
COCONUT SAUCE
FRUIT CHUTNEY | FRIED YUCCA FRIES

