

Golden Pavilion, Tortola, BVI
Chef Charlotte's Sample Menus

Breakfast

Continental breakfast served with fresh baked goods, juices, yogurt, cereals, jams and fruit, coffee and tea.

Lunch

Salad Nicoise with freshly seared tuna.

Build your own burgers with seasoned potato & sweet potato wedges.

Traditional Greek salad with homemade garlic & rosemary focaccia.

Spicy chicken fajitas with fresh guacamole, salsa, sour cream.

Smoked trout & asparagus tart with Caesar salad.

Hors d'oeuvres

Homemade conch fritters with Caribbean dipping sauce.

Chargrilled tiger prawns with lemongrass, chili & coriander.

Mini Yorkshire puddings with rare roast beef and horseradish cream.

Chili Machos Nachos with guacamole, salsa & sour cream.

Mini salmon fish cakes with a lime aioli.

Starters

Fresh tuna tartare with avocado & mango.

Butternut squash & coconut soup with chili & coriander.

Deconstructed pumpkin ravioli with brown sage butter.

Baked goat cheese salad with honey & balsamic glaze.

Chicken satay skewers with peanut dipping sauce.

Entrees

Blackened mahi mahi with papaya & black bean salsa, served with coconut rice & fried plantain.

Fillet mignon with roast garlic mash, red wine jus, seasonal vegetables & parmesan crisp.

Chargrilled shrimp, swordfish & scallop kebabs with mango citrus glaze served with Parmentier potatoes & dressed mixed leaves.

Rosemary rack of lamb with roasted Mediterranean vegetables & couscous with reduced balsamic glaze.

Baked salmon en croute with crushed parsley-butter new potatoes, mangetout & lemon caper cream.

Creamy asparagus & barley risotto with an arugula, parmesan & pine nut salad.

Desserts

Trio of rich chocolate desserts.

Summer brioche pudding with Devon clotted cream.

White chocolate & stem ginger cheesecake with passion fruit coulis.

Red wine poached pear with vanilla pod ice cream & rich chocolate sauce.

Earl Grey crème brulee with lavender shortbread.