



## **Golden Pavilion Villa**

**T o r t o l a , B V I**

*Kate is your accomplished private chef at Golden Pavilion; she will prepare 3 complimentary meals per day for you (a continental breakfast plus lunch and dinner), 6 days per week (all breakfasts are continental), on a mutually-agreeable schedule. Her services are included in Golden Pavilion's rental rates; you pay for your groceries and all beverages. Kate can also provision Golden Pavilion for you, so that your food and drink is at the villa the day you arrive - just give us your shopping list.*

### **KATE'S SAMPLE MENUS FOR GOLDEN PAVILION**

#### **~ LUNCH ~**

**Crab cakes with Sweet Chili Sauce served with Waldorf Salad in radicchio cups and wholemeal baguettes**

**Individual Goat Cheese and Asparagus Quiche with Mandarin Orange and Praline Salad served with warm herb bread**

**Scallops with Arugula & Grapefruit Sauce  
with warm Cumin Cheddar Scones**

**Lemon Pasta with Chicken and Pine Nuts served with  
Artichoke and Cherry Tomato Salad**

**Thai Beef and Mango Salad**

**Chicken Tandoori Tiede Salad with warm naaon bread**

**Fresh Tuna Tacos with Corn and Black Bean Salad**

#### **~ APPETIZERS ~**

**Homemade Hummus served with Crudités, warm pita bread  
and cracked olives**

**Baked New Zealand Green Lipped Mussels with pesto and parmesan**

**Slow-Baked Barbeque Ribs**

**~ APPETIZERS, cont'd ~**

**Pepperoni and Asiago Pinwheels**

**Endive Spears with Smoked Salmon in a lemon-dill vinaigrette**

**Baby New Potatoes with Sour Cream and Caviar**

**Sunburst Sunflower Dip with herbed crackers**

**~ DINNER ~**

**Smoked Duck Breasts with Orange and Cherry Sauce served with gruyere and walnut polenta triangles,  
steamed asparagus and baked squash**

**Grand Marnier Crème Brûlée**

**Sea Bass with Moroccan Salsa served with almond couscous  
and steamed broccoli**

**Molten Chocolate Cakes with mint fudge sauce**

**Garlic and Rosemary Rack of Lamb served with  
feta mashed potatoes and roasted vegetables**

**Fresh Fruit Tartlets with lime cream**

**Barbecued Tenderloin Steaks with Cognac and Green Peppercorn Sauce, smashed potatoes  
with garlic and parsley, barbecued sweet corn and hearts of palm and avocado salad**

**Sticky Toffee Puddings served with cream and custard**



**McLaughlin Anderson Luxury Villas**  
[www.mclaughlinanderson.com](http://www.mclaughlinanderson.com)