



# CHRISTMAS DINNER

2026



**\$70.00 per person**

Does not include 13% taxes and 10% service charge.



## SALADS

*Your choice of:*

### **Figs and Camembert Cheese Salad**

A mix of lettuce, figs, toasted almonds, cherry tomatoes, red onion, alfalfa sprouts, cucumber, carrot, grapes, and Camembert cheese, served with a balsamic, honey, and mustard dressing.

### **Christmas Salad**

A combination of kale, cherry tomatoes, pear, cucumber ribbons, beetroot, feta cheese, caramelized almonds, and red onion, served with a mango & chia dressing.

### **Quinoa, Avocado & Mango Timbal over a Watermelon Gazpacho Mirror**

A timbal of quinoa, avocado, and fresh mango over a watermelon gazpacho mirror, topped with a green plantain crisp and microgreens. **Vegan.**

## SOUPS

*Your choice of:*

### **Roasted Beetroot and Apple Cream Soup**

A blend of roasted beetroot, white onion, green apple, garlic, ginger, and herbs in vegetable stock with coconut milk, served with dehydrated apple and microgreens. **Vegan.**

### **Spinach & Béchamel Cream Soup**

A smooth spinach cream soup prepared with spices, a sweet cream and béchamel base, served with a herb bread toast.

### **Cauliflower and Apple Cream Soup**

Roasted cauliflower and apple cream soup made with vegetable stock, sweet cream, and herbs, topped with toasted almonds and microgreens.

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## MAIN COURSES

*Your choice of:*

### **Tenderloin with Confit Portobellos and Coffee Reduction**

Tenderloin seared to perfection with fresh herbs and portobello mushrooms in a coffee reduction, accompanied by peach palm (pejibaye) purée and a small mango and pineapple salad.

### **Quinoa-Crusted Mahi-Mahi Filet with Coconut & Herb Sauce**

Quinoa-crusted mahi-mahi filet with coconut & herb sauce, accompanied by mashed potatoes and fresh mini vegetables.

### **Chicken Breast Stuffed with Mixed Mushrooms, Spinach, and Brie Cheese**

Chicken filet stuffed with mixed mushrooms, spinach, and Brie cheese in a white wine and mango reduction, accompanied by herb potatoes and mixed vegetables.

### **Creamy Roasted Sweet Corn Risotto**

Creamy sweet corn risotto in vegetable stock, topped with a chive crisp and microgreens. **Vegan.**

## DESSERTS

*Your choice of:*

### **Christmas Three-Chocolate Tart**

A delicious blend of three chocolates on a cookie crust base, decorated with caramelized almonds.

### **Red Berries Pie**

A tart made with a peanut, almond, fig, prune, and raisin base with peanut butter, filled with coconut cream & chia seed filling. **Vegan.**

### **Fruit Mousse**

A creamy milk-mousse style dessert made with an egg and cream base, served with cookie, strawberries & cranberries.

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