

# FIRE & ICE

## RESTAURANT

### TO START

#### **ROASTED TOMATO & BASIL SOUP**

Roasted tomatoes with fresh basil, spicy tomato jam, and garlic crostini (DF/GF/V)

#### **FIRE & ICE HOUSE SALAD**

Mixed lettuce, cherry tomato, pickled red onions, beets, cucumber, shaved carrot, citrus dressing (DF/GF/V)

#### **BEETROOT SALAD**

Beets, green beans, goat cheese, cherry tomatoes, arugula, cucumber, sliced radish, cherry vinaigrette (GF/V)

#### **BURRATA SALAD**

Creamy burrata with grilled vegetables, dehydrated olives, fried basil, cherry tomato, balsamic reduction, and pesto drizzle

#### **LUMP CRABMEAT & AVOCADO SALAD**

Fresh crabmeat with avocado, mangoes, scotch bonnet, and tomato carpaccio (DF/GF)

#### **FISH CEVICHE**

Bell peppers, cucumber, mango, red onion, cassava chips, with a citrus dressing (GF)

#### **YELLOWFIN TUNA TARTAR**

Fresh tuna cubes in a crisp tortilla bowl, with sesame seeds, avocado, soy reduction, and passion fruit sauce (DF/GF)

#### **ANGUS BEEF CARPACCIO**

Thinly sliced Angus beef with capers, truffle mayonnaise, shaved Grana Padano, and mango pearls (GF)

#### **MUSHROOM & GOAT CHEESE RAVIOLI**

Wild mushrooms sautéed with herbs in a white wine cream sauce

*DF - Dairy Free, GF - Gluten Free, V - Vegan*

*Any food allergies or dietary restrictions: please inform your server, and we will accommodate your request.*

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### MAINS

#### GREEN PEA & MINT RISOTTO

Creamy risotto finished with balsamic reduction, Parmesan crisp, and a hint of truffle oil (GF)

#### SESAME-CRUSTED TUNA

Pan-seared with a sesame crust, drizzled with sweet soy reduction, and vegetable noodles (DF/GF)

#### GRILLED SNAPPER FILET

Served with sautéed smoked bok choy, wild mushroom arancini, and a fresh parsley sauce

#### PAN-ROASTED ATLANTIC SALMON

Resting on a bed of julienned vegetables with fresh mint, finished with a saffron hollandaise (GF)

#### COD FISH FILET

With Provençal baby ratatouille and a rustic black olive tapenade (DF/GF)

#### THAI CURRY SHRIMP

Sautéed shrimp with zucchini, squash, cannonball potatoes, and jasmine coconut rice in a fragrant red Thai curry sauce (DF/GF)

#### HAVEN SEAFOOD

Blend of smoked octopus, scallops, clams, and mussels with a pepper coulis, charred corn, and baby potatoes (DF/GF)

#### BEEF HANGER STEAK

Sautéed wild mushrooms, garlic mashed potato, finished with a rich port wine reduction (GF)

#### CHICKEN BREAST SUPREME

Stuffed with kale, truffle, and Cognac, served with broccolini, edamame, and a delicate parsley sauce

#### SLOW-ROASTED DUCK BREAST MAGRET

Braised red cabbage, roasted carrots, anna potatoes, finished with a berry gastrique (GF)

#### LAMB RACK WITH MUSTARD HERB CRUST

Paired with creamy polenta, smoked bacon French beans, and rosemary-infused lamb au jus (GF)

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### ENHANCE YOUR EXPERIENCE

*These dishes are **not** included in the all-inclusive package and attract a surcharge.*

#### BEEF TENDERLOIN | \$25

Served with sautéed wild mushrooms and garlic mashed potatoes, and a port wine reduction (GF)

#### TOMAHAWK STEAK | \$125

Sautéed spinach and wild mushrooms with garlic mashed potatoes and a rosemary port reduction

#### T-BONE STEAK | \$70

With grilled asparagus, rosemary-roasted baby potatoes, and a peppercorn au jus

#### CARIBBEAN GRILLED LOBSTER TAIL | \$52

Served with winter vegetables, garlic mashed potatoes, and burnt butter (seasonal)

## DESSERT

#### CHOCOLATE VEGAN DELIGHT

Decadent plant-based chocolate mousse cake

#### HOT CHOCOLATE SOUFFLÉ

Rich and airy chocolate soufflé served warm with vanilla bean ice cream

#### RASPBERRY BAKED CHEESECAKE

Velvety baked cheesecake layered with raspberry coulis and fresh seasonal berries

#### STRAWBERRY ALMOND CAKE

Moist almond sponge cake, layered with strawberries and vanilla ice cream

#### MANGO PARFAIT

Refreshing layers of mango mousse, sponge cake, and tropical glaze

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