



## **TASTE OF THE WEST INDIES BUFFET**

**TUESDAY: 7:00 PM – 10:00 PM**

*CUISINE FROM BARBADOS, GRENADA, ST.LUCIA, TRINIDAD, DOMINICA, ARUBA AND JAMAICA*

### **WELCOME DRINK**

Freshly cut young coconuts

### **APPETIZERS & SALADS**

Pickled Pork  
Coconut Coleslaw  
Pumpkin and Raisin Salad  
Rocket and Mango Salad  
Curried Sweet Potato Salad  
Eggplant Choka  
Tomato and Cucumber Salad  
Jerk Chicken and Pineapple Salad  
Creole Okra Salad

### **SEAFOOD BAR**

Seared Tuna  
Rum Scented Pineapple Salsa  
Pickled Conch  
Dominican Mahi-Mahi Ceviche  
Poached Lobster  
Poached Prawn  
Malibu Coconut Rum Bouillon Poached Lobster Tail  
Steamed Clams and Mussels  
Cocktail River Baby Shrimp

### **LIVE STATION**

Roti Station (Beef, Shrimp, Chicken, Vegetables) Pappadums

### **ROAST STATION**

Whole Roasted Spiced Rub Suckling Pig  
Jamaican Style Jerk Chicken  
Baked Snapper, Tomato and Onion Relish  
Pan Seared Blackened Spiced Local Catch  
Jerk Lamb Rack  
Caribbean Spiced Roasted Lamb Leg  
Orange and Local Molasses Glazed Leg of Ham

**Please note, the buffet is not limited to the items listed and some changes may occur as our chefs strive to bring you the very best of their creations. Occasionally, this may mean some items listed may be temporarily unavailable.**



### **STOCK POT**

Aruban Fish Stew  
Trinidadian "Pelau"  
St Lucian Stewed Salt Fish with Dumplings  
Spicy Plantains and Breadfruit  
Oxtail Stew  
Cinnamon Roasted Pumpkin  
Local Steamed Vegetables  
Arroz con Gandules (Rice with Pigeon Peas)  
Traditional Pepper Pot  
Cauliflower Cheese  
Grandma's Macaroni Pie  
Caribbean Chicken and Beans  
Jamaican Pepper Beef  
Cou-Cou  
Cinnamon Sweet Potato Pie  
Bajan Chicken Curry  
Grenadian Vegetable Curry

### **SNACKS CORNER**

Chili Chicken Wings  
Pineapple Shrimp  
Coconut Shrimp  
Jamaican Patties  
Pumpkin Fritters  
Bajan Fish Cakes  
Sweet Potato Chips  
Bread Fruit Chips  
Breaded Flying Fish

### **BBQ HUT**

Lamb chop, Chicken, New York Steak,  
Selection of Local Catch  
Ripped Potato  
Baked Potato  
Corn on the Cob  
Grilled Seasonal Vegetables

### **DESSERTS**

Rum Pot  
Coconut Tart  
Bajan Rum Cake  
Pineapple Upside Down Cake  
Guava Cheesecake  
Sweet Potato Pudding  
Passion Fruit Tartlet  
Mini Carrot Cake  
Chocolate Mud Cake  
Key Lime Meringue Pie  
Coconut and Pineapple Panna Cotta  
Mango Mousse  
Fresh Fruit Trifle  
Currant Slice  
Tamarind Balls

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## DESSERTS CONT.

Sweet Coconut Bread  
Apple Puff  
Jam Puff  
Sugar Cake  
Peanut Brittle  
Fruit & Nut Fudge  
Assortment of Cookies  
Ice Cream and Sorbet  
Rice Pudding  
Banana/Pineapple Flambé  
Bread and Butter Pudding

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