

FLAME & FLAVOUR

TAPAS, RUM & WINE - UNDER THE STARS



Le Chef

CHEF DUSTIN DALGETTY

Starters

- **Vegetables Samosas (3pcs)** **\$2,500 GYD**
Golden, delicately spiced vegetable samosas wrapped in crisp pastry, served with tamarind sauce.
- **Jerk Chicken Sushi Roll (4pcs)** **\$2,500 GYD**
Chicken, Avocado & Cucumber
- **Canjun Sushi Roll (4pcs)** **\$2,500 GYD**
Shrimp inside, Torched Tuna & Salmon on top - **Semi Cooked.**

Dessert

- **Molten Chocolate Lava Cake** **\$3,500 GYD**
Warm Chocolate Lava Cake with Molten center, served with Le Chef Ice cream.



Main Course

- **Ribeye Steak** **\$6,000 GYD**
Juicy ribeye infused with smoked pecan flavor, served alongside creamy ripe plantain mash and a silky pan reduction.
- **Rack of Lamb** **\$8,000 GYD**
Tender sous vide rack of lamb, seared to perfection, paired with sautéed breadfruit and finished with a rich herb jus.
- **Red Snapper** **\$5,000 GYD**
Pan-seared red snapper with crispy skin, finished in a citrus herb butter.. Served with coconut-infused rice, sautéed seasonal vegetables, and light passion fruit beurre blanc.

