

Grace's Cottage

Appetizers

Moroccan Yellow Lentil Soup \$10

Slowly Simmered in Ginger, Lemon Grass & Coconut Broth with Julienne of Chicken

Water Cay Seafood Bouillabaise au Courvoisier \$12

Local Fresh Seafood in Court Bouillon Scented with Cognac

Organic Baby Garden Salad \$12

Combined with Feta Cheese, Green Asparagus, Fresh Mango & Drizzled with Walla Walla Citrus Vinaigrette

Jakarta Fresh Tofu Salad \$15

Complimented with Bamboo Shoots, Broken Prawns & Tomato-Saffron Vinaigrette

Turtle Cove Bococcini Salad \$13

Bococcini Mozzarella Layered with Roma Plum Tomatoes & Home-made Basil Pesto

Asian Style Kun Pu Salad \$13

Baby Mixed Greens Topped with Shaved Pear, Heirloom Tomato, Crispy Calamari & Cilantro Beetroot Vinaigrette

Michuacan Black Mussels \$16
Stuffed with Corn & Coriander Salsa, complimented with Californian Mesclun

Juba Point Balsamic Marinated Antipasto \$15
Divine selection of Artichoke, Grilled Aubergine, Roasted Tomatoes, Black Olives & Sliced Cold Cuts Tossed with Fresh Home-made Pesto

Hickory Smoked Salmon \$17
With Thin Sliced Onion, Capers & Dill Caviar Vinaigrette

Hawaiian Kawi Fresh Tuna \$16
Freshly Marinated with Pineapple Relish & Ginger Wasabi

Japanese Pangola Swimming Crab \$17
Layered with Crispy Won Ton, complimented with Sweet Chili & Tangerine Dipping Sauce

Spinach & Goats Cheese Parcels \$15
With a Mushroom Cream Sauce & Wild Baby Greens

Entrées

Pan Fried Island Strawberry Grouper \$36

Encrusted with Baby Spinach & Roasted Tomato set on Princess Risotto

Sapodilla Red Snapper \$36

*Set on Green Peas & Mashed Potato, Slow Roasted Tomato with a Saffron Pear
Compote*

Caribbean Jerk Encrusted Chilean Sea Bass \$40

*Served with Green Onion, Wild Mushroom & Soft Corn Mashed Potato,
complimented with a Tangerine Butter Sauce*

Tamboril Marinated Grilled Mahi Mahi \$37

With a West Indies Seafood Jambalaya & Caipirina Butter Sauce

Brazilian Diver Scallops \$36

In Thai Coconut Chili Sauce with Lemon Grass & Ginger Pickle

Alaskan Fresh Salmon \$37

With a Capers, Carrot Risotto & complimented with Basil Marnier Sauce

West Caicos Lobster Capriccioso \$40

Select from: Coconut Infused, Seven Seas Casserole style or with Spanish Paella

Home-made Spinach & Crab Ravioli \$32

Coated with Creamy Gorgonzola Cheese Sauce

Fettuccini al Pesto \$26

In Home-made Creamy Pesto Sauce & Shaved Reggiano Cheese

Veal Cutlet Valdestan al Gratin \$38

With Prosciutto Ham, Provolone & served with Chorizo Jambalaya

New Zealand Rack of Lamb \$37

Complimented with Moroccan Mashed Potatoes, Garlic Spinach & Guava Demi-Glace

Pan Seared Lamb Loin \$36

Set on Spinach Cous Cous & Green Pepper Corn Sauce

Chimichuri Marinated Grilled Chicken Breast \$34

Cayenne Pepper & Goat Cheese stuffed Chicken Breast set on Orange Mascarpone Risotto, complimented with Prune-Port Glazed Sauce

Baked Chicken Breast \$32

With Stir Fried Jasmin Rice & Grainy Mustard & Apple sauce

Pan Fried Mulard Duck Breast \$36

With Dolphinoise Potatoes & Cinnamon Peach Soy Sauce

Char Grilled Beef Fillet Rossini \$38

With Vegetable Rosti, Pan Fried Foie Gras & Black Forest Truffle Sauce

Rib Eye Steak \$36

Complimented with Herb Roasted Potatoes, Steamed Broccoli & Old Granddad Whisky Sauce

Grilled Vegetable a la Romanoff \$25

Stuffed with Fresh Goats Cheese, studded on Basil Tomato Ragout

West Point Warm Lima Bean Salad \$23

With Baby Artichoke, Roasted Pepper, Cilantro & Cashew Pesto

Vietnamese Maki Vegetables \$23

Lightly simmered in Ginger & Cilantro with Seaweed Thai Coconut Soy Sauce & Crispy Tofu

Eggplant Robalo \$25

Layered with Roasted Piquillo Pepper, Sun Dried Tomatoes, Salsa & Cilantro Pesto

Desserts

Chocolate Soufflé \$14

With Vanilla Bean Ice Cream
(Please allow 15 minutes for preparation)

Peach Schnapps Scented Goat Cheese Mousse \$15

With Green Tea Sorbet

White Chocolate-Coffee Fondant \$15

With Butter Blue Curacao Sauce

Italian Cannoli \$14

With Berries Chantilly & Pink Grapefruit Syrup

Sugarcane Coconut Chocolate Cake \$15

With Maraschino Cherry & Mango Sherbet

Grace Bay Banana Turrón \$13

With Tropical Fruit Flambé

Loaf Cake with Caramel Pecan Ice-cream \$16

3 Milk Sauce & Sugared Gremolata Green Tea Tiramisu
with Blue Berry Coulis

Three Layer Chocolate Semi-Freddo \$16

Served with Strawberry Flambé

Warm Cheesecake \$13

With Bing Cherry Coulis & Vanilla Bean Ice Cream

International Cheese Board \$18

A Selection of Fine Cheeses from around the World served with a Glass of
Grahams Six Grapes Port