

DINNER MENU

STARTERS

SOUP OF THE DAY

PETIT PITON GRILLED OCTOPUS

A Wonderful Presentation of Grilled Octopus, Saffron Poached Potato Pepper Jam, Frisee and Toasted Almonds

GROS IS LET TUNA TARTARE

Diced Ahi Tuna Seasoned with Citrus and Soy Sauce, Accompanied with Capers, Avocado Cream, and a Toasted Baguette

BEEF TARTARE

Seasoned Tender Diced Beef Tenderloin Marinated to Perfection with Minced Shallot, Pickle Mustard Seed Served with Rye Bread Coins

SALADS

RIPE CASTRIES CENTRAL TOMATO

Neatly Stacked Market Tomato with Buffalo Mozzarella, Sweet Basil Topped with Balsamic Glaze

TRADITIONAL CAESAR SALAD

Chopped Crisp Romaine Lettuce with White Anchovy, Aged Parmesan, Brioche Croutons and Drizzle with A Zesty Lemon Dressing

QUINOA & BEETROOT SALAD

Citrus Segments, Arugula, Feta Cheese, Scallion Dressing



Gluten Free
Libre de Gluten



Vegetarian
Platillos Vegetarianos



Vegan
Vegetariano

For Your Security We Advise You Not to Eat Raw Foods. If You Have Any Allergies, Please Inform the Manager of This Restaurant.



ZOËTRY[®]
WELLNESS & SPA RESORTS

MAIN COURSES

PACAFIC TUNA

Seared and Served with Warm Ginger and Cabbage Soy Mushrooms on a Bed of Sesame Rice

SHRIMP MOFONGO

Grilled Jumbo Prawns, Plantain Mofongo, Wilted Greens, Cajun Remoulade

NATIVE PANSEARED CHICKEN BREASTS

Seared and Deliciously Prepared, Served on Cheddar Polenta with White Wine Poached Buttered Mushrooms

GRILLED LAMB CHOPS

Tender Rack of Lamb Paired with Israeli Cous-Cous, Smoked Tomato Ratatouille and Rum Jus

BRAISED BEEF SHORT RIBS & GRILLED PRAWNS

A Combination of Braised Short Ribs and Grilled Prawn Served with Potato Puree, Buttered Corn, Caramelized Onion and Finished with Romesco Sauce

SPINACH RISOTTO

Parmesan & Fresh Herb Tuille, Black Truffle Oil

MEDLEY OF VEGETABLES TEMPURA

Smoked Plantain, Ginger & Vanilla Dip

SWEET POTATO GNOCCHI

Charred Scallions, Sauteed Spinach, Mushrooms, Nut Ricotta

DESSERT

BANANA TARTATIN

Caramelized Banana, Puff Pastry, Rum Raisin Ice Cream

COCONUT PANNA COTTA

Mango Jam, Passionfruit Gele Toffee Crunch

DARK CHOCOLATE MOUSSE

Caramel Ice Cream, Chocolate Fudge Sponge, Caramelized Cashew

KEY LIME CHEESECAKE

Coconut Sorbet, Ginger Chiffon Sponge



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