



The Cliff at Cap

Appetizers

Hummus with freshly prepared Vegetable Crudities

Mixed Marinated Kalamata Olives, Sundried Tomatoes & Bocconcini
Mozzarella. Warm floured Tortilla

Chilled Tomato & Watermelon Soup, Gazpacho Vegetables

Chopped Hearts of Romaine Lettuce, Shaved Parmesan,
Roast Garlic & Caesar Dressing

With
Jerked Chicken
Sweet Chili Shrimps

Entrée

Caramelized Tiger Shrimps with Honey & Rum Roasted Pineapple
Fennel Shavings. Mango Coriander Dressing

Handmade Beef Burger Char Grilled, Melted Emmental & Red Onion Relish

Organically grown Salad Leaves with Charbroiled Sweet Peppers
Crumbled Feta Cheese & Hot Roasted Nuts

Rustic Club Sandwich, Smoked Bacon & Creole Blackened Chicken

Seared Yellow Fin Tuna with Niçoise style Salad

Cracked Conch in Coconut Panko Crumbs with a Citrus Fruit Salad

Chicken Salad with Sweet & Sour Lime Sauce, Zucchini, Green Asparagus &
Cherry Tomato