

DINNER OPTIONS

& Room Service



THE RESTAURANT

RESTAURANT 2

THE COLONNADE

PATIO GRILL

FRIDAY, OCTOBER 22, 2010

THE RESTAURANT

FIRST COURSE

CITRUS MARINATED SMOKED HALIBUT
ruby red grapefruit and ginger crackling

FOIE GRAS & MOREL TERRINE
leek and mustard vinaigrette

OVEN BAKED DUCK SPRING ROLL
chili spiced cucumber salad, oriental dipping sauce

DOUBLE BEEF CONSOMME
braised beef short rib and pecorino timbale

ROASTED GARLIC & POTATO SOUP
thyme croutons, crunchy pancetta

YOUNG SALAD LEAVES & SHAVED RADISHES
herbed croutons, red wine dressing

ARTICHOKE & POTATO SALAD
four minute fried egg, prosciutto and truffle vinaigrette

MAIN COURSE

COOKED MISO MARINATED SEABASS
bok choy, shiitake mushrooms, citrus butter sauce

CRISP PANKO CRUMBED FRIED CRAB CAKES
marinated napa slaw, cilantro

SLOW ROAST PRIME RIB OF BEEF
melted leeks, potatoes and carrots, crisp onion rings natural

HERB CRUSTED RACK OF LAMB
english peas, couscous, apricots glaze, spiced lamb jus

VEGETARIAN - ROASTED BUTTERNUT SQUACH TORTELLINI
parmesan, sage brown butter

Available Through Room Service
During Restaurant Opening Hours

RESTAURANT 2

CHEF'S COCKTAIL: CAVIAR IN THE CLOUD, FOGGY POTATOES

COWBOY ROLL - SEARED FLANK STEAK, PORTOBELLO, SESAME SAUCE
BARBEQUED SALMON - JALAPENO, CUCUMBER, MELTED MOZZARELLA, WASABI MAYO
DUCK CONFIT POP - ROASTED PEPPER RELISH, CREAMY CHILI DIP

TEA SMOKED GAME PRESSE, CHESTNUT SPAETZLE
PORCINI @ CHESTNUT CAPPUCCINO, HONEY SPICED SQUAB @ FIG EMPANADA


GRILLED BEEF TENDERLOIN, FOREST MUSHROOMS, TRUFFLED EMULSION
FLOATING LOBSTER, PESTO CREAM, RED PEPPER FONDUE, LIME FROTH

SWEET @ SOUR APPLE SNOW, GRANNY SMITH CONFIT

APRICOT BEIGNETS, CITRUS COMPOTE, CALVADOS ICE CREAM

NIGHT CAP: ORANGE DISARONNO

Not Available via Room Service

The innovative tasting menus at Restaurant 2 are served in a casual, friendly style. Seating is limited and reservations are required. Touch  Guests may be seated together at tables for six, another way to ensure a fun, informal dining experience at our most unusual dinner option.

THE COLONNADE - SOUTH AMERICAN BISTRO

STARTERS

COLD APPETIZER/SALAD

Jumbo Shrimp Ceviche, Lime, Coconut & Chiles

Ensalada of Coconuts, Palm Hearts & Avocado

HOT APPETIZER/SOUP

Crisp Foie Gras & Dried Fig Empanada, Tomato Herb Salsa, Crema Tartufa

Corn, Chile & Chicken Quenelle Soup, Cilantro Cream

MAINS

Pan Seared Grouper, Warm Lobster Salad, Corn Puree

Grilled Beef Tenderloin, Cabrales Cheese Crust, Boniato-Calabaza Hash

DESSERTS

Caramelized Guava Cheesecake, Dulce de Leche Sauce

Oven Roasted Pineapple, Frozen Yogurt, Almond Brittle

Not Available via Room Service

PATIO GRILL

SALADS & APPETIZERS

From the Buffet Selection

PIZZA

Margherita: Roma Tomatoes, Mozzarella, Fresh Basil

Fresh Figs, Prosciutto & Gorgonzola Cheese

FROM THE GRILL

Beef Filet Mignon 8 oz

Rib Eye Steak 10 oz

Lamb Rack Chops 10 oz

Grilled Nigerian Shrimps

Fish of the Day

Vegetarian – Papardelle Pasta, Mushroom Veloute asparagus, basil, tomatoes

ROOM SERVICE MENU – AVAILABLE AT ALL TIMES

STARTERS

Smoked Salmon, Lemon Creme Fraiche, Onions, Caper Berries
Prosciutto & Melon, Bread-Sticks, Parmesan
Chilled Shrimp Cocktail, American Cocktail Sauce
Beef / Chicken Consomme, Fresh Vegetables
Roasted Tomato Soup, Fresh Basil

MAINS

Penne Pasta Plum Tomato Sauce / Basil Pesto
Caesar Salad: Choice of Grilled Chicken / Garlic Shrimps
Pan Sauteed Salmon Vegetables, Fries, Lemon Sauce
Rosemary Roasted Chicken Breast Vegetables, Fries, Jus
Grilled New York Cut Sirloin Steak Vegetables, Fries, Herb Butter
Club Sandwich, Grilled Chicken, Smoked Bacon, Boiled Egg, Coleslaw, Fries
Pizza Margherita, Roma Tomatoes, Mozzarella, Fresh Basil
Hamburger / Cheeseburger, Coleslaw, Fries
American Beef Hot Dog Coleslaw, Fries

DESSERTS

White & Dark Chocolate Mousse, Raspberry Coulis
Vanilla, Chocolate, Strawberry Ice Cream
Home Made Cookies
Fresh Fruit Plate
Cheese Plate, Fig Jam, Dried Apricots, Walnut Crisp