



The Curated Table

SAMPLE MENU

*Each client receives a custom-curated menu
tailored to their needs and preferences.*

FIRST COURSE

*Seared Scallop with Pineapple
Scotch Bonnet Jam*

SECOND COURSE

Grilled Caribbean Lobster Bisque

MAIN COURSE

*Pan-Seared Lamb Chops with Tamarind Glaze
Herb-Crusted Snapper with Callaloo &
Sweet Plantain Puree*

DESSERT

*Rum-Soaked Chocolate Coconut Cake
Mango Passionfruit Sorbet with Rum Caramel*

*This is a sample menu. All menus are uniquely curated
and personalized for each event.*