



*Uncompromising romance, luxury, beauty and serenity*

## Menu



# Breakfast

## Cereals & Grains

Granola  
Milk, Yoghurt Or Honey

Cornflakes  
Milk Or Yoghurt

## Bakery

Bakery Basket  
Muffin, Croissant, Danish

Toast  
White, Brown, English Muffin

## Bajacu Specialties

Traditional Pancake  
Maple Syrup, Whipped Cream

## Natural Eating

Tropical Fruit Salad

Natural Yoghurt  
With Mixed Berries

Oat Porridge  
Hot Milk, Sliced Banana, Brown Sugar

## Eggs

Fried Or Scrambled

Omelette  
Chesse, Mixed Vegetable

Benedict  
Poached Eggs, Hollandaise, Toasted English Muffin With Smoked Salmon Or Bacon

Fresh Fruit Juice, Tea & Coffee

# Lunch

Chicken Breast  
Chutney, sweet spices and kale salad (O)

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Hamburger / Cheeseburger  
French fries and coleslaw

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Penne Salad  
With chicken and Cesar dressing (O)

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Chicken Salad  
Romaine lettuce, spaghetti with tomato vinaigrette (O)

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Stuffed Tomatoes  
Exotic rice, fennel salad with lemon juice and olive oil (V)

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Vegetable Risotto  
Tomato, basil and mozzarella salad (V)

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Quinoa Salad  
Rocket with lightly seared red snapper

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Grilled King Prawns  
With papaya, tomatoes, avocados and salad

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Conch Fritters  
With coleslaw, green peas and rice

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Red Snapper Ceviche  
Marinated in lime, mango and fresh cilantro

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Omelet  
With herbs and baby salad (V)

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Crudités Platter  
Grated carrot, celeriac in remoulade dressing with tomato salad (V)

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*Gluten Free (GF)   Organic (O)   Vegetarian (V)*

# Dinner - Starter

Crème de Carottes  
Orange and Ginger (V)

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Tomatoes Gazpacho  
With bell pepper brunoise (V)

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Chilled Green Coconut Soup (V)

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Beetroot & Apple Tartar  
Granny smith apples with rocket, avocado and mustard sorbet (V)

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Crab Millefeuille  
Guacamole and pink grapefruit

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Roasted Pepper Confit  
With goat's cheese and capers (V)

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Vegetable Confit  
Poached egg, sherry vinegar and tomato coulis (V)

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Mixed Green Salad (V)

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# Dinner - Main course

Beef Fillet  
With sautéed potatoes and béarnaise (O)

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Chicken Curry  
With coconut milk and creole rice (O)

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Asparagus Risotto  
With white truffle oil (V)

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Roast Chicken  
With potatoes-basil purée and thyme gravy (O)

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Baked Grouper  
With vegetable confit and tomato vinaigrette

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Red Snapper  
Marinated tomatoes, olive oil and balsamic vinegar

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Seared Tuna  
Pineapple and cilantro rice, ginger and soya sauce

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Spaghetti Bolognese (GF)

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Pesto Penné (GF) (V)

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Grilled King Prawns  
With papaya, bell peppers and sweet onions brunoise

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Spiny Lobster

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# Dessert

Banana Flambées  
With Barbara rum

Crème Caramel

Coconut Flan  
With mango

Pineapple and Fresh Cilantro

Floating Island

Chocolate Marquise  
Custard & Cranberries

Grand Mariner Soufflé  
With candied citrus zest

Chocolate Soufflé  
(70%)

Key Lime Crêpes

Bajacu Chocolate Rum Cake