



INTIMATES
• A PRIVATE DINING EXPERIENCE •

★ = Vegetarian

APPETIZERS

CUBAN STYLE BLACK BEAN POTAGE ★
Fresh Creole Cilantro, Lime Wedge with Crispy Chips

BLUE LAGOON CASSEROLE
Mixed Seafood, Fish Base, Garlic Crouton

CALAMARI AND GROUPE FRITTERS
Lemon Dip

CRAB AND CHILEAN SALMON CREOLE CROQUETS
Arugula Mayonnaise

CARIBBEAN SALAD ★
Fresh Mix Lettuce, Plantain Chips, Tropical Fruits, Papaya Seed Dressings

MAIN DISHES

GROUPE SAMANA STYLE
Coconut Sauce, Wheat Salad

GINGER GLAZED SALMON
Papaya Mustard, White Rice

TRINITAMARINDO CHICKEN WINGS
Fresh Mixed Salad, Tamarind and Honey Reduction

GRILLED ANGUS CHURRASCO
Cut of Angus Beef Marinated with Cuban Mojo, Rice and Black Beans, Sautéed Red Onion

CITRUS FETTUCCINE WITH SHRIMP
Black Tiger Atlantic Shrimps, Organic Sun-Dried Tomatoes, Fresh Basil Ribbons, Lemon Zest

VEGETARIAN PASTA ★
A mix of Peppers, Fresh Tomato, Onion, Basil, Black Olives

DESSERTS

MISSISSIPPI MUD CAKE

FLORIDA KEY LIME PIE

FRIED ICE CREAM

LIME SORBET

ICE CREAM SELECTION

V.I.P NIGHT

SHRIMP COCKTAIL

Mary Rose Dressing, Mixed Lettuce, Lime Wedge

RED TUNA CARPACCIO

Organic Cherry Tomato, Capers, Olive Oil Dressing, Merlot Vinegar

BLACK RISOTA WITH CALAMARI

Crunchy Calamari Rings, Garlic Aioli

GRILLED LOBSTER OR TEMPURA LOBSTER

Sautéed Vegetables

BLACK ANGUS BEEF FILLET WITH SHRIMP/SCALLOP BROCHETTE

Demi-Glace Sauce, Mashed Potatoes