CHRISTMAS DINNER
PIMMS



CAP JULUCA A BELMOND HOTEL ANGUILLA



STARTER

WASABI CITRON SCALLOPS CRUDO 34

Avocado purée, orange segment and citrus caviar
(2)

FISH - MAIN COURSE

PAN ROASTED HALIBUT 42 Confit fennel, chorizo and caper butter sauce (4)

MEAT - MAIN COURSE

ROASTED WAGYU BEEF TENDERLOIN 55

Morel mushrooms, potato rosti, spring onion and port sauce
(9)

DESSERT

CHOCOLATE SOUFFLE 20 Avocado & chocolate sauce



Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts
(6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds
(12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs
(15) Suitable for vegetarians (V) Suitable for Vegan.

15% Service Charge will be added to guest folio.