DINING UNDER THE STARS

Cap Juluca's Private
Dining Experience

Enjoy special moments on Maundays Bay

Lead your loved one to the pristine sands of Maundays Bay at sunset. Waiting for you on the shoreline is a personalised dining experience, perfect for any occasion under the stars.

In order to make your experience as seamless and special as possible, please complete this form with your information and desired menu items.

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) As vegan option available.

13% GST TAX & 15% SERVICE CHARGE ADDED TO FINAL FOLIO.

Guests Name:

Room No:

Day & Date of Dinner:

Number of Guests:

Preferred Time:

Preferred Beverages (including specific wine type):

Allergies/Restrictions:

Preferred Cocktail:

Occasion Celebrated:

THREE COURSE MENU USD 250 PER PERSON

FOUR COURSE MENU USD 275 PER PERSON

Mandatory USD 90 Server Fee and USD 75 Setup Fee is applied.

Terms & Conditions. In the event of inclement weather, the location of the dining setup is subject to change. Dining Under the Stars must be reserved 48 hours in advance. Cancellation, change in party size, date and/or time and modification to menu items must be made 24 hours in advance. All prices are in USD. Beverages are NOT included in the price quoted and will be charged at regular à la carte prices. For party to 7 to 20 guests different conditions apply - please ask for our events team for further assistance.

ITALIAN SPECIALTIES

APPETIZERS

Carpaccio Cipriani (7, 10)

Thinly sliced beef tenderloin, rocket leaves, Cipriani sauce

Tartare di Tonno agli agrumi (4, 8)

Tuna tartare, citrus fruits, candied walnut

La Burrata (7, 15)

Truffle Burrata with rocket leaves, cherry tomatoes

Insalata Fresca (8, VG)

Misticanza, cherry tomatoes flaked almond, avocado, asparagus, pomegranate dressing

FIRST COURSE

Risotto agli Scampi (2, 4, 12)

Acquerello italian rice, crayfish, cherry tomatoes, citrus bisque

Linguine alle vongole (1, 4, 12, 14)

Linguine sautéed with olive oil, garlic and clams

MAIN COURSE

Filetto di Dentice

Pan seared red snapper fillet, cauliflower gratin, almond romesco sauce

Filetto di Manzo

Grilled beef tenderloin, parmesan and truffle mashed potatoes, sautéed spinach, beef jus

DESSERT

Panna cotta esotica (1, 7, 8, 12, 15)

Exotic fruits, pabana sorbet, dried coconut, chocolate crumb, coconut jelly, sugar tuille, passionfruit foam

Tiramisu (1, 3, 7, 12, 15)

Lady finger biscuit, coffee espresso, mascarpone cream, cocoa powder, snow sugar, cocoa tuille

Semifreddo alla frutta (8, 12, VG)

Vegan gluten free carrot sponge, fresh green apple, fresh raspberry, raspberry coulis

PERUVIAN SPECIALTIES

APPETIZERS

Uchu Estiradito (4, 9, 11)

Slices of salmon, served with yellow chili acevichada sauce, sweet potato puree, red radish, yellow chili nori crackers, cilantro oil, cilantro air, rocoto gel

Causa del Mar (2, 3, 4, 7, 9)

Delicious beet causa accompanied with blue crab, peruvian chile mayo, cassava pearls, avocado, huancaína sauce, cherry tomato, egg, avocado

The Salmon Trip (41)

Organic mix greens, cured salmon with spices, pineapple brûlée, baby carrots marinated with passion fruit, cherry tomatoes, rocket, asparagus, Andean potato, mustard vinagrete

Quinoa Poke (1, 6, 9, 15, V)

Organic quinoa, crispy tofu marinated with ponzu, avocado, mango, corn chalaquita, cucumber, yellow chili acevichado dressing, chia crackers

FIRST COURSE

Panquitas (15, V)

Grilled creamy corn, Peruvian chalaquita with rocket leaves

Sudado de Pescado (4, 12)

Catch of the day, served with sudado sauce, tomatoes, red onion, jalapeño, charcoal cassava, cilantro, white rice

MAIN COURSE

Lomo Saltado (1, 6, 12, 14)

Sauteed beef tenderloin, red onion, tomatoes, jalapeño, oyster sauce, soya sauce, cilantro, Peruvian native potatoes with white rice

Aji de Gallina (1, 3, 7)

Chicken breast with yellow chili sauce, confit potatoes, black olive crackers, vegan cheese and white rice

DESSERT

Tres Leches (1, 3, 7, 8)

Cinnamon cream, pistachio

Lemon Bar (1, 4, 7)

Cherimoya sorbet, meringue

Choco Finger (3, 7, 8, GF)

Chocolate mousse, vanilla cream, hazelnut chocolate, pisco ice cream raspberry coulis

CARIBBEAN SPECIALTIES

Available Friday to Tuesday

APPETIZERS

Scallops Carpaccio

Passionfruit, salmon roe, granny smith cucumber, lime dressing

Local Crayfish & Avocado Tart

Togarashi Aioli, cured lemon, orange scent

Lobster Bisque Cappuccino

Coconut foam, creole lobster roll

Crunchy & Creamy Crab Croquette

Pico de gallo, mango, green apple puree

FIRST COURSE

Caribbean Seafood Bouillabaisse [2, 4, 14]

Local catch, mussels and crayfish, tomato sauce

Red Snapper [4]

Seared Red Snapper fillet , baby vegetables, Sweet potato purée and Creole sauce

MAIN COURSE

Prime Beef Tenderloin [7]

Roasted beef tenderloin, cassava, potato and tomato gratin, veal jus

Island's Yellowfin Tuna [4]

Carrot puree, cooked and raw Chayote, agave, lime sauce

DESSERT

Ginger Crème Brûlée [1, 3, 7]

Candied ginger, roasted fig, sugar tuille

Spiced Rum Baked Pineapple [15, VG]

Lemongrass, star anise, cinnamon, cloves, vanilla, olive oil, raisin, carrot walnut cake, pina colada sorbet

Exotic Coconut Delight [1, 7]

Coconut mousse, dark chocolate, ganache, passionfruit jelly, dried coconut, coconut crunch

ENHANCEMENTS

Floral Arrangements	195
Blooming Soak	170
Champagne & Chocolate	195

Other enhancements are available. Please ask for our events team for further assistance in personalising your special experience.