

THE CLIFF

# Christmas Eve

\$550BBD per person

## Sushi

### Dynamite Tuna

Topped with Fresh Tuna, Marinated Tuna Inside, Takuan,  
Cucumber, Spring Onion, Sesame, Chili Ponzu

### Salmon Roll

Salmon, Tempura Flakes, Kizami Wasabi,  
Avocado, Sesame, Wasabi Mayo

### Vegetable Roll <sup>V</sup>

Avocado, Red Cabbage, Kanpyo, Cucumber,  
Beni Shoga, Panko

### Classic California Roll

Crab Meat, Cucumber, Avocado, Tobiko

### Kingfish Tiradito

Thinly Sliced Kingfish, Yuzu Truffle Dressing

### Kingfish Roll

Kingfish, Ponzu, Kanpyo, Cucumber,  
Sesame Seeds, Yuzu Miso

### Ebi Tempura Roll

Prawn Tempura, Takuan, Avocado

### Rainbow Roll

Salmon, Marinated Tuna,  
Chives, Takuan, Cucumber, Spicy Mayo

### Tempura Shrimp

Prawn Tempura, Kabayaki,  
Spicy Mayonnaise, Chili Jam

## Starters

### Citrus Cured Hamachi

Avocado Purée, Pickled Cucumber, Seaweed Cracker, Yuzu Dressing

### Cep Risotto <sup>VG</sup>

Local Island Grown Mushrooms, Parmesan

### Tomato Salad <sup>VG</sup>

Mozzarella, Vermicelli, Basil, "Minus 8" Vinaigre De Vin

### Roasted Foie Gras

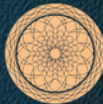
Endive Tarte Fine, Orange, Hazelnuts

### Waldorf Salad

Roquefort, Endive, Apple, Candied Walnut

VG-Vegetarian V-Vegan

Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & subject to 12.5% Service Charge.



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## *Main Courses*

### *Beef Wellington*

Surrey Farm Tenderloin, Mash, Roasted Onion, Madeira & Truffle Jus

### *Spiced Lobster 'Thermidor'*

Triple Cooked Chips, Bitter Leaf Salad, Sauce Hollandaise

### *Blackened 'Mahi Mahi'*

Saffron Risotto, Coconut Shrimp, Pickled Cucumber

### *Roasted Cauliflower <sup>V/VG</sup>*

Saag Aloo, Spiced Cauliflower Purée, Capers and Raisin Dressing, Dukkah

### *Surrey Farm Rack of Lamb*

Carrot Purée, Vichy Carrots, Confit Shallot, Mash, Rosemary Jus

### *Dover Sole Meunière*

Triple Cooked Chips, Lemon

## *Dessert*

### *The Cliff Christmas Pudding <sup>VG</sup>*

Brandy Crème Anglaise

### *French Meringue <sup>VG</sup>*

Crème Chantilly & Raspberries

### *A Selection of European Cheeses*

Cranberry Baguettes, Grapes, Salted Butter

### *Roasted Banana Soufflé <sup>VG</sup>*

Mount Gay Xo Caramel, Bitter Chocolate Sorbet

(Please Allow 15 Minutes Wait)

### *Rum Baba <sup>VG</sup>*

Mount Gay Rum, Tropical Fruit Salsa, Lime Chantilly

**3 COURSES - \$550 per person**

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