



THE
CLIFF
 AT CAP



Valentine's Dinner

Cap's Kiss Champagne Cocktail



Mahi Mahi Ceviche. Passion & Mango

Caramelized Scallop & Chorizo Risotto

Seared Yellow Fin Tuna, Fennel Shavings

Grilled Crostin, Field Organics & Pickled Vegetables

Seafood chowder. Roast Garlic Bake



Frappe



Jerk roast Salmon, Creamed Leeks. Parsnip Chips

BBQ Kobe Short Rib, Spring Onion Mash. Caribbean Slaw

Island Seafood Linguini, Green Asparagus

Curried Cauliflower Florets, smoked puree. Piccalilli

Caramelized Duck Confit, Honey Pumpkin. Haricot Vert



Freshly churned Gelato

Farm House Cheese. Date & Walnut Bread

Red Velvet Cheese Cake

Vanilla Crème Brulee, Wild Berries

A study on Chocolate

\$145



RELAIS &
 CHATEAUX

Cap Maison

All prices are in US Dollars and subject to 10% VAT & 10% service charge
 All-Inclusive meal plan and half board guests pays supplement fee \$50.00
 "Everything we do is made by humans, if we err, tell us and we will make it right"

