



TAMARIND HILLS

RESORT AND VILLAS - ANTIGUA

Christmas

MENU

12.24.2025



DINNER

SOUPS

Lobster Consommé

Truffle and ricotta Ravioli, Burned Butter Provision, Lemon grass Foam

Maple infused Winter Squash and Cinnamon Velouté (VG)

Coconut, Sour Cream, Candied Walnuts, Lime Zest, Truffle Cream, Toast

STARTERS

Crusted Scallop on its Own Shell

Jerusalem Artichoke, Garden Peas Puree, Purple Potato, Saffron Beurre Blanc

Beetroot Marinated Atlantic salmon Gravlax

Compressed Honey Dill Country cucumber, Dill Sour Cream, Citrus Pearl

Holiday Harvest Salad

Fennel, Local Greens, Dried Cranberry, Pomegranate, Grilled Pears, Blue Cheese, Sorrel Balsamic Dressing

Pan Seared Foie Gras

Ox tail Ravioli, Green Apple, Port Jus, Citrus pearl onions, Truffle, Micro Greens



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MAINS

Pan Seared Salmon

Stir Fry Vegetables, saffron Potato, Garlic Aioli, Burned Miso Butter, Root crisp, Cumin Air

Foie Gras Stuffed Chicken Breast

Celeriac Puree, Seasonal Young Green, Polenta Cake, Creamy chicken Jus

Beef Wellington

Truffle Mash Potato, Charred Asparagus, Shallots, Bordelaise Sauce

Vegan Meat Loaf

Sweet potato and Coconut Mash, grilled Vegetables, Cranberry chutney, Tamarind jus

Pistachio Crusted Rack of Lamb

Garden Peas puree, Garlic and Rosemary Fondant Potato, Honey Glazed Baby Carrot, Jus

DESSERTS

Buche de Noel

Chocolate Cake, Caramel Tuilles, Vanilla Espuma

Lemon Curd Tartelette

Chocolate Tuilles, Passionfruit Sorbet

\$135 per adult | \$100 per teens | \$70 per kid

Rates are in USD and include 17% tax
10% service charge will be added

