



Bird of Paradise

Optional All-Inclusive Plan Menu Choices

Chef Zoe will work with you to develop a menu and accommodate food likes and dislikes, allergies, vegetarians, etc. The following menus would be available in the All-Inclusive Plan. Items such as whole lobster would be an additional charge.

Brunch Menus

Zoe's Special Scramble
Local Eggs, Island Diced Tomatoes, Onions
Sautéed Red Peppers, Bacon &
Cheddar Cheese
Homemade Blueberry Muffins
Fruit Platter
Fresh Squeezed Orange Juice
Homemade Bread Toast with Jams
Mimosa
Coffee/Tea

Smoked Salmon Platter
Lox, Sliced Tomato, Red Onion,
Cream Cheese & Capers
Garnished with Lemon Wedges
Toasted Bagels
Homemade Coffee Cake
Fruit Salad
Fresh Squeezed Orange Juice
Bloody Mary
Coffee/Tea

Lunch Menus

All Salads Served with Warm Bread.
Homemade Cookies and Sorbet or Ice Cream for Dessert.
Chinese Chicken Salad
Grilled Chicken Breast, Shredded Lettuce,
Scallions & Toasted Almonds
Ginger/Lime Vinaigrette

Lobster Tower

Chinese Orange Beef
Spicy Asian Slaw
Wrapped in Flatbread

Ahi Tuna Salad Nicoise
Crispy Green Beans, New Potatoes,
Tomato & Black Olives

Barbecued Quail or Cornish Hen
Sesame Somen Noodles
Pineapple & Ginger Pesto

Grilled Sea Bass
Mango, Grapefruit & Avocado Salsa
Mixed Greens

Seared Duck Breast Salad
Roasted Corn, New Potatoes,
Cucumber & Cherry Tomatoes
Dijon/Balsamic Vinaigrette

Thai Grilled Beef Salad
Cucumbers, Tomato, Red Onion
Greens & Soy Orange Vinaigrette

Caesar Salad Club Sandwich
Grilled Sliced Chicken Breast, Pancetta
Shredded Romaine, Shaved Parmesan
Caesar Dressing on Baguette

Grilled Lamb Souvlaki
Tomato Slices, Onions, Parsley,
Grilled Pita & Tzatziki
(Cucumber, Mint & Yogurt)

Gazpacho or Fennel
Vichyssoise
Crab, Hearts of Palm Salad
Honey Tangerine Gastrique
Composed Green Salad

Grilled Salmon Panzanella
Served atop Crostini with A Mélange of
Diced Tomato, Cucumber, Red Onion, Capers
Basil & Balsamic Vinegar

Venetian Panino
Grilled Turkey & Gruyere Sandwich
Minted New Potato Salad

Grilled Skewered Giant Prawns
or French Cut Chicken Breast
Spinach, Water Chestnut & Endive Salad

Homemade Pizzas
Hamburgers & Fries

Dinner Menus

Choose an Appetizer, Entrée and Dessert.

A Bottle of Wine for each Couple is Chosen by our
Chef and Sommelier and is Included to Complement the Meal

Appetizers

Jumbo Lump Crab Salad
Buttermilk Caesar Dressing
Or Crab Louis

Goat Cheese Soufflés
In Individual Filo Cups

Thai Prawn Fritters on a Bed of Mixed Greens with a
Drizzle of Nunc Cham

Grilled Asparagus Bundled in Prosciutto Sprinkled with
Gremolata & Shaved Parmesan

Crayfish Cakes with Mango Salsa

Chilled Asparagus Soup
or Local Coconut Pumpkin Soup

Appetizer Choices Continued

Sea Scallops in Dancing Salt
Warm Spinach Salad

Ahi Tuna Tartar
Won Ton Chip, Asian Slaw & Wasabi Sauce
Garnished with Marinated Cucumber Ribbon

Red & White Endive
Apples, Onions, Roquefort & Roasted Walnuts
Champagne Vinegar Dressing

Conch Chowder or Fritters

Grilled Zucchini, Red Pepper & Tomato
Fattoush w/Kalamata Olives, Mint, Feta & Pita

Lobster Nachos w/Asian
Guacamole & Spicy Sour Cream

Eggplant Caprese w/Grilled Tomato/Basil
Vinaigrette – Fresh Mozzarella

Caesar Salad
Homemade Croutons & Dressing

Soupe de Poisson
Local Fish Broth
Toasted Baguette & Rouille

Bucatini Pasta with
Pancetta, Wild Mushrooms & Fennel
Shaved Parmesan

Entrée Choices

Grilled Mahi Mahi w/Crushed Potatoes
Passion Fruit/Orange Vinaigrette
Cilantro Pesto & Pepita Seeds
Braised Spinach

Grilled Baby Lamb Chops
Tamarind/Chipotle Sauce or
Mint Pesto
Garlic Mashed Potatoes
Peas

Macadamia Crusted Bass in
Thai Red Curry Sauce
Jasmine Rice & Julienne Vegetables

Roasted French Cut Chicken Guava/Rum Glaze
Butternut Squash Risotto
Braised Fennel

Open Faced Stuffed Red Snapper or
Grilled Red Snapper w/Grapefruit Beurre Blanc
French Du Puy Lentils

Grilled Angus Fillet
Savoyarde Potatoes
Broccolini
Chimichurri or Merlot/Dijon Sauce

Grilled Salmon Panzanella
Served Atop Crostini w/A Mélange of
Diced Tomato, Cucumber, Red Onion, Capers
Basil & Balsamic Vinegar
(light fare)

Chicken or Lamb Tagine
Israeli Couscous 7 Vegetable
Caramelized Dates

Seared Duck Breast
Merlot/Lingonberry Reduction
Sweet Potato Galettes
Braised Endive

Roasted Panko/Chipotle Crusted
Swordfish
Salsa Rojo
Saffron Rice & Chayote Gratin

Grilled Ribeye
Jumbo Lump Crab Béarnaise Sauce
Crispy Potato Cake
Roasted Asparagus

Baby Osso Buco
Braised in Italian Tomatoes Sauce
w/Vin Santo
Soft Polenta & Broccoli
Sprinkled w/Gremolata

Zoe's Caribbean Barbecue
Grilled Baby Back Ribs
Jerk Chicken

Cole Slaw
Rice & Peas
Corn
Green Bean Roasted Tomato Salad
Garlic Bread

Desserts

Homemade French Apple Tart
or Lemon Tart

Tropical Sorbet Terrine - Mango, Mixed Berry Sorbet &
Pineapple Ice Cream with Toasted Coconut & Passion
Fruit Drizzle

White & Dark Chocolate Bread Pudding
Irish Cream Drizzle

Guava Cheesecake
Ginger Crust

Coconut Flan Cake with Dulce de Leche
Sauce

Pineapple Crustada
Vanilla Ice Cream & Coconut
Rum Sauce

Mango Tatin
Mango Caramel Coulis

Frozen Grand Marnier Soufflés
Bittersweet Chocolate Sauce

Passion Fruit Meringue Pie

Individual Bittersweet
Chocolate Soufflés
Frangelico Crème Anglaise

Panna Cotta
Strawberry/Vin Santo Coulis
Diced Fresh Strawberries

Green Tea Pound Cake
Ginger Ice Cream

Mexican Chocolate Pudding
Callebault Chocolate w/Smidges of
Cinnamon

Frozen Strawberry & Lemon
Dacquoise Torte
Meringue w/Strawberry Ice Cream &
Coulis

Warm Chocolate Raspberry
Pudding Cake

Caribbean Black Bottomed
Lime Tart

Banana Rum Puffs
Caramel Sauce

**For additional information, please call (1.414.791.9461)
or email [Melody at AnguillaBird@yahoo.com](mailto:AnguillaBird@yahoo.com)**

