

PINE CAY

LUNCH MENU

APPETIZER

TOMATO GAZPACHO

Cucumber, Bell Peppers, Red Wine Vinegar & EVOO

ROASTED CAULIFLOWER SALAD

Tahini Dressing, Grape Fruit, Cranberries & Pomegranate

FRIED ARTICHOKE

Marinara Sauce, Arugula & Parmesan

MAIN COURSE

CHICKEN FRIED RICE

Vegetables, Shiitake, Chili & Fried Egg

LOBSTER QUESADILLA

Avocado, Spicy Sour Cream, Pineapple Salsa

DRY RUB TENDERLOIN STEAK

Charred Zucchini, Sweet Potato & Jus

DESSERT

BERRIES CAKE

Ricotta Whipped Cream

MATCHA TEA CRÈME BRÛLÉE

Fresh Berries



PINE CAY

LUNCH MENU

APPETIZER

GRILLED ROMAINE

Creamy Caesar Dressing, Sourdough Croutons, Anchovies

PLANTAIN TOSTONES

Mashed Avocado, Spicy Black Bean Sauce & Pork Belly

ROASTED PEPPER HUMMUS

Vegetables Crudites, EVOO & Smoked Paprika

MAIN COURSE

SPINACH RIGATONI

Mushrooms, Spinach, Fried Garlic and Lemon

LAMB KOFTA

Pita Bread, Roasted Tomatoes, Tzatziki and Basil

BIG EYE TUNA POKE

Seaweed Salad, Cucumber, Scallions and Edamame

DESSERT

HONEY CAKE

White Chocolate Ganache & Orange Ice Cream

COFFEE PANNA COTTA

Vanilla-Rum Whipped Cream



PINE CAY

LUNCH MENU

APPETIZER

RED GROUPER CEVICHE

Ginger, Lime, Sweet Potato Chips, Corn

CAJUN ONION RINGS

Homemade Ranch and Celery

CANNELINI BEAN SALAD

Sun-dried Tomato Aioli, Blistered Tomatoes, Basil and Feta

MAIN COURSE

LOBSTER MAC N'CHEESE

Sharp Cheddar & Truffle Scence

PAN FRIED RUBY SNAPPER

Romesco, Brown Butter Cauliflower & Pickled Carrots

GRILLED CHICKEN LEGS

Creamy Mushrooms & Caramelized Cabbage

DESSERT

MANGO PASIÓN FRUIT ENTREMET

Fresh Mango Ceviche

BAKLAVA PISTACHIO

Pistachio Ice Cream



PINE CAY

LUNCH MENU

APPETIZER

KALE SALAD

Parmesan, Roasted pinenuts, Mushroom

WATER MELON SALAD

Feta, Olives, Tomato, Mint

CHICKEN TOSTONES

Black Beans Purée, Avocado Cream, Pineapple Salsa

MAIN COURSE

SHRIMP FRIED RICE

Fried Egg, Soy, Vegetables

GRILLED FAROE ISLAND SALMON

Roasted Broccoli, Califlower Purée, Cilantro Chimichuri

PULLED PORK SANDWICH

BBQ Sauce, Spicy Pickled Cabbage Salad, Fries

DESSERT

CASIS CAKE

Passion Fruit Sorbet

BAKED YOGURT

Mixed Berries



LUNCH MENU

PINE CAY

APPETIZER

JAMAICAN BEEF PATTY

Carrot Scovitch

LOCAL CONCH SALAD

Lemon, Peppers & Spices

GRILLED BRUSSEL SALAD

Apple, Capers, Orange Dressing and Greens

MAIN COURSE

CHICKEN ENCHILADAS

Corn Tortillas, Aged Cheddar, Chipotle Sauce

PAN FRIED SNAPPER

Cannelini Beans, Italian Sausage & Cherry Tomato

SALMON POKE

Wakame, Suhsi Rice & Edamame

DESSERT

DARK CHOCOLATE BROWNIE

Pecan Praline and Hazelnut Ice-Cream

CHERRY TART

White Chocolate Ganache

PINE CAY

LUNCH MENU

APPETIZER

CARROT GAZPACHO

Pumpkin Seeds, Fresh Basil, Red Wine Vinegar & Evoo

CHICKPEA HUMMUS

Greens, Zucchini, Brussel, Daal Chips

BABY CORN SALAD

Spinach, Sun Dried Tomato, Sweet Corn Purée and Sweet Peas

MAIN COURSE

LOBSTER SALAD SANDWICH

Ranch, Pickles, Iceberg Lettuce, Celery

PAN FRIED RED GROUPER

Thai Curry, Jazmin Rice, Tomato Olive Vierge Sauce

LAMB KEBAB

Pita Bread, Roasted Tomatoes, Zucchini Yogurt-Mint Dressing

DESSERT

CLASSIC TIRAMISU

Coffee Ice-Cream

PARISIAN CHOCOLATE FLAN

Chocolate Ice-Cream



PINE CAY

LUNCH MENU

ROASTED CAULIFLOWER SALAD

Tahini Dressing, Cucumber, Cranberries & Pomegranate

APPETIZER

HOME MADE ONION RINGS

Ranch Dressing, Celery & Smoked Paprika

SHRIMP COBB SALAD

Avocado, Corn, Bacon & Crispy Lettuce and Dijon Vinaigrette

PASTOR FISH TACOS

Onion, Cilantro, Grilled Pineapple

MAIN COURSE

BLACK ANGUS BEEF AND BROCCOLI

Puffed Rice , Scallion, Ginger

ROASTED CHICKEN LEGS

Fried Pickles, Truffle Mashed Potato & Bok Choi

DESSERT

APPLE PIE

Mexican Vanilla Ice Cream

SPICED RIPE PLANTAIN

Cinnamon Ice Cream



PINE CAY

LUNCH MENU

ROASTED CAULIFLOWER SALAD

Tahini Dressing, Cucumber, Cranberries & Pomegranate

APPETIZER

HOME MADE ONION RINGS

Ranch Dressing, Celery & Smoked Paprika

SHRIMP COBB SALAD

Avocado, Corn, Bacon & Crispy Lettuce and Dijon Vinaigrette

PASTOR FISH TACOS

Onion, Cilantro, Grilled Pineapple

MAIN COURSE

BLACK ANGUS BEEF AND BROCCOLI

Puffed Rice , Scallion, Ginger

ROASTED CHICKEN LEGS

Fried Pickles, Truffle Mashed Potato & Bok Choi

APPLE PIE

Mexican Vanilla Ice Cream

DESSERT

SPICED RIPE PLANTAIN

Cinnamon Ice Cream



PINE CAY

LUNCH MENU

APPETIZER

WEDGE SALAD

Pear, Balsamic Dressing, Toasted Walnuts & Blue Cheese

CORN ON THE COB

Spicy Mayonnaise, Smoked Paprika, Cilantro & Lime

QUINOA SALAD

Roasted Bell Peppers, Cucumber, Mango & Sunflower Seeds

MAIN COURSE

LINGUINI ARRABIATA

Grilled Shrimp, Marinara Sauce, Chili Flakes and Basil

PORK TENDERLOIN

Roasted Apple, Heart of Palm Cream & Roasted Broccoli

PAN FRIED GROUPER

Sun Dried Tomato Nappe, Sauce Vierge & Fennel

DESSERT

ALMOND SWISS ROLL

Raspberry Ice Cream

PUMPKIN CHEESECAKE

Nutmeg Chantilly



PINE CAY

LUNCH MENU

APPETIZER

SWEET POTATO SALAD

Olives, Mesclun, Mustard Vinaigrette

CESAR BRUSSELS SALAD

Creamy Caesar Dressing, Croutons and Romao Cheese

PLANTAIN TOSTONES

Black Bean Purée, Pineapple Salsa, Feta Cheese

MAIN COURSE

FAROE ISLAND SALMON

Cannellini Bean, Smoked Romesco Sauce & Pickled Onion

BEEF TENDERLOIN FRIED RICE

Fried Egg, Vegetables, Sesame Oil & Scallions

BONELESS ROASTED CHICKEN LEG

Truffle Mashed Potatoes, Cilantro Pesto & Roasted Tomato

DESSERT

BLACK FOREST CAKE

Chocolate Ice Cream

APPLE & CINNAMON VERRINE

Whipped Cream



**RELAIS &
CHATEAUX**

LUNCH MENU

PINE CAY

APPETIZER

CARROT & GINGER GAZPACHO

Evoo, Spices & Crispy Carrot

FRIED CALAMARI

Grilled Lemon, Capers Aioli

MEDITERRANEAN CHICKPEA SALAD

Zucchini, Roasted Pepper, Olives & Oregano Vinaigrette

MAIN COURSE

ITALIAN SAUSAGE RIGATONI

Cream, Spinach, Cherry Tomato, Garlic

GRILLED GROUPER TOSTADA

Blue Corn Tortilla, Avocado Cream, Togarashi Mayo

FIRE CRACKER SHRIMP

Jasmin Rice, Sweet Chili & Tapioca Chips

DESSERT

KEYLIME PIE

Whipped Cream

HONEY CREMME BRULÉE

Caramelized Pecans

LUNCH MENU

PINE CAY

APPETIZER

JAMAICAN BEEF PATTY

Carrot Scovitch, Local Spices & Scotch Bonnet

ONION RINGS

Homemade Ranch, Celery & Parsley

KALE SALAD

Lime, Parmesan Cheese & Roasted Pinenuts

MAIN COURSE

SOFT SHELL BEEF TACOS

Salsa, Sharp Cheddar & Crispy Lettuce

FAROE ISLAND SALMON POKE

Sushi Rice, Furikake, Sambal Oelek, Soy & Edamame

ROASTED CHICKEN LEGS

Gremolata, Mashed Herbs Potatoes & Pickled Cabagge

DESSERT

FRANGIPANE TART

Rasberries Sorbet

PASSION FRUIT MOUSSE

Chocolate Ice Cream & Chocolate Fudge

LUNCH MENU

PINE CAY

APPETIZER

JAMAICAN BEEF PATTY

Carrot Scovitch, Local Spices & Scotch Bonnet

ONION RINGS

Homemade Ranch, Celery & Parsley

KALE SALAD

Lime, Parmesan Cheese & Roasted Pinenuts

MAIN COURSE

SOFT SHELL BEEF TACOS

Salsa, Sharp Cheddar & Crispy Lettuce

FAROE ISLAND SALMON POKE

Sushi Rice, Furikake, Sambal Oelek, Soy & Edamame

ROASTED CHICKEN LEGS

Gremolata, Mashed Herbs Potatoes & Pickled Cabagge

DESSERT

FRANGIPANE TART

Rasberries Sorbet

PASSION FRUIT MOUSSE

Chocolate Ice Cream & Chocolate Fudge

LUNCH MENU

PINE CAY

APPETIZER

SPICED LENTIL SOUP

Cumin, Coriander, Turmeric, Pita Chips

ROASTED SQUASH SALAD

Spinach, Feta, Pumpkin Seeds & Honey-Apple Vinaigrette

SNAPPER FISH CAKE

Sriracha Aioli, Arugula & Orange

MAIN COURSE

BEEF PAT THAI

Shiitake, Bok Choi, Red Onion Chili & Tamarind-Soy

CHICKEN MILANESSE

Tropical Pineapple Salsa & Greens

CRISPY SKIN SALMON

Charred Zucchini, Carrot Purée & Plantain Chips

DESSERT

POACHED APPLES

Baby Blue Whiskey Cream & Cinnamon Ice Cream

PUMPKIN CHEESECAKE

Wipped Cream & Vanilla Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

GRILLED ROMAINE SALD

Caesar Creamy Dressing, Croutons, Romao Cheese

WATERMELON GREEK SALAD

Feta Cheese, Red Onions, Kalamata Olives and Red Wine Vinegar

SPICY EDAMAMES

Steamed Soy Beans, Sea Salt and Sambal Oelek

MAIN COURSE

LOBSTER FRIED RICE

Soy Sauce, Green Onions, Sesame Oil, Local Lobster

SPAGHETTI PESTO AND CLAMS

White Wine, Parsley, Homemade Basil Pesto and Basil

PORK TENDERLOIN

Caramelized Onion, Chimichirri and Roasted Potato

DESSERT

BANANA BREAD

Lemon Syrup, Chocolate Ice Cream

PISTACHIO BAKLAVA

Phyllo Dough, Rose Water, and Pistachio Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

GRILLED ROMAIN SALAD

Ponzu Dressing, Sesame Seeds

CARROT GAZPACHO

Carrots, Shrimp, Lettuce & Mint

CONCH SALAD

Local Conch

MAIN COURSE

BLT SANDWICH

Sourdough Bread, Bacon, Lettuce and Tomato

PAN FRIED CORVINA

Roasted Broccoli, Compound Butter and Pickled Radish

ROASTED BONELESS CHICKEN LEGS

Sweet Potato , Horseradish, Lime and Grilled Cabbage

DESSERT

BANANA MOUSSE CAKE

Rum Caramel Toffee

MEXICAN VANILA CREME BRULEE

Fresh Berries

LUNCH MENU

PINE CAY

APPETIZER

GREEN PLANTAIN TOSTONES

Black Bean Sauce, Avocado and Maytag Blue Cheese

BRUSSELS CAESAR SALAD

Creamy Caesar Dressing, Shaved Parmesan and Bread Crumbs

FRIED ARTICHOKEs

Olives Tapenade, Lemon and Pickled Onion

MAIN COURSE

SPAGHETTI PUTTANESCA

Homemade Tomato Sauce, Capers, Basil and Anchovies

GRILLED SNAPPER FILET

Leeks Puree, Roasted Leeks and Fried Carrot

DRY RUB BEEF TACOS

Soft Shell, Aged Cheddar, Cajun Spice, Tenderloin, Spicy Mayonnaise

DESSERT

CASIS ENTREMET

Raspberry Sobet

CHOCOLATE-ALMOND BROWNIE

Vanilla Ice Cream and Toasted Almonds

LUNCH MENU

PINE CAY

APPETIZER

TOMATO & TORTILLA SOUP

Corn Chips & Avocado

ZUCCHINI LINGUINI SALAD

Basil Pesto, Kalamata Olives & Pine Nuts

CONCH FRITTERS

Shriacha & Garlic Aioli

MAIN COURSE

SHRIM TIKKA SKEWERS

Flat Bread & Pickled Onion & Carrot Salad

CRISPY SKIN SEABASS

Carrot Purée, Grilled Cauliflower &

GRILLED BEEF TENDERLOIN

Potato Dauphinois, Celery, Chips & Jus

DESSERT

CRÉME CARAMEL

Dulce de Leche

KEY LIME PIE

Cream Chantilly and Nutmeg

LUNCH MENU

PINE CAY

APPETIZER

ENSALADA DE CAMBUTE LOCAL

Pimientos Crujientes, Limón y Vinagre

TOSTONES DE PLÁTANO VERDE

Culantro, Frijoles Refritos, Queso Feta

ENSALADA DE KALE

Piñones Tostados, Queso Parmesano y Pasas de Arándanos

MAIN COURSE

SOLOMILLO DE CERDO

Berenjenas Picantes y Repollo Encurtido

CAMARONES GRILLADOS

Arroz Jazmín, Piña Rostizada, Brócoli

TACOS DE PESCADO MECHADO

Aguacate, Cebolla y Mayonesa de Culantro

DESSERT

CREMA DE PRALINE Y AVELLANAS

Salsa Inglesa, Mantequilla Avellanada

PIE DE LIMON

Crema Chantilly

LUNCH MENU

PINE CAY

APPETIZER

CARROT GAZPACHO

Cucumber, Evoo & Tomato

FRIED ARTICHOKE

Marinara Sauce, Arugula & Parmesan

GRILLED ROMAINE SALAD

Green Goddess & Hearts of Palm

MAIN COURSE

GRILLED BEEF TENDERLOIN

Cassava Purée, Mushrooms & Chimichurri Sauce

SPINACH & MUSSELS RIGATTONI

Italian Sausage, Roasted Pepper, Garlic & Cream

PAN FRIED SNAPPER FILET

Cous Cous Salad, Smoked Romesco & Charred Cucumber

DESSERT

BAKED YOGURT

Mango Sauce

SALTED CARAMEL TART

Chocolate Sauce & Pistachio Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

JAMAICAN BEEF PATTY

Cauliflower Scovitch

CRISPY CALAMARI

Sriracha ranch



COBB SALAD

Blue Cheese, Bacon, Avocado & Hard Boiled Egg



MAIN COURSE

CHICKEN ENCHILADAS

Corn Tortillas, Aged Cheddar, Chipotle Sauce



PAN FRIED GROUPE

Garlic Purée, Heart of Palm & Sauce Vierge



CHINESE SPARE PORK RIBS

Basmati Rice, Scallions, Ginger and Honey Glaze

DESSERT

CITRON CAKE

Strawberry Compote & Mango Sorbet

VANILLA CREMME BRULÉE

Cream Chantilly



LUNCH MENU

PINE CAY

APPETIZER

TOMATO GAZPACHO

Cucumber & EVOO

PLANTAIN CRISPY TOSTONES

Avocado, Feta Cheese & Fried Beans

BRUSSELS CESAR SALAD

Parmesan Cheese, Spinach, Creamy Anchovie Dressing

MAIN COURSE

PORTUGUESE OCTOPUS RICE

Red Wine, Scallions, Smoked Paprika,

BEEF STEAK FAJITAS

Guacamole, Onion, Bell Peppers & Corn Tortillas

PAN FRIED SNAPPER FILET

Crispy Potato Rosti, Creamy Capers Sauce & Broccoli

DESSERT

YOGURT PANNA COTTA

Raspberry Coulis & Cream Chantilly

CHOCOLATE & COFFEE CAKE

Burnt Butter Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

COCONUT SHRIMP

Sweet Chili Mayonaisse & Pickled Onion

HEART OF PALM SALAD

Spinach, Hard Boiled Egg, Greens & Bacon

TOMATO & FRESH MOZZARELLA

Basil, Garden Tomatoes, Balsamic Glaze

MAIN COURSE

PAN FRIED SEA BASS

Romesco Sauce, Fennel, Charred Cucumber

RIGATTONI PUTTANESCA

Anchovies, Olives, Capers & Marinara Sauce

GRILLED CHICKEN TACOS

Soft Shell, Sharp Cheddar, Avocado and Salsa

DESSERT

VANILLA & HAZELNUT CAKE

Bailey's Ice Cream

PISTACHIO & LIME PETTIT

Caramel Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

CARROT GAZPACHO

Cumin, Coriander, EVOO & Peppers

GRILLED STREET CORN

Creamy Chili-Lemon Dressing, Spiced Corn Chips & Cilantro

KALE & SPINACH SALAD

Pinenuts, Goji Berries, EVOO, Pepitas & Habanero Dressing

MAIN COURSE

GRILED CHICKEN LEGS

Roasted Sweet Potato & Creamy Wild Mushroom

FAROE ISLAND SALMON

Carrot Purée & Cous Cous Salad

SHRIMP & FRIED RICE

Vegetables, Soy & Scallions

DESSERT

MANGO PUDDING

Fresh Mango & Whipped Cream

CHOCOLATE PROFITEROLE

Coffee Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

GRILLED ROMAINE SALAD

Herbed Croutons, Creamy Dressing, Red Onion

LOCAL CONCH FRITTERS

Spicy Dressing, Lemon

MUSHROOM GRATIN

Maytag Blue Cheese, White Wine, Toast

MAIN COURSE

KUNG PAO CHICKEN

Steamed Rice, Cucumber, Scallions & Spicy Soy Glaze

BLACK ANGUS BEEF TENDERLOIN

Truffled Mashed Potatoes, Roasted Broccoli & Chimichurri

RED SNAPPER FILET

Creamy Cauliflower, Vierge Sauce, Bok Choi

DESSERT

CHOCOLATE & CARAMEL CAKE

Banana & Cookies Ice Cream

MEXICAN VANILLA CREMME BRULEE

Cream Chantilly

LUNCH MENU

PINE CAY

APPETIZER

CANNELLINI BEAN SALAD

Spinach, Olives, Feta Cheese & Cherry Tomato

GRILLED BROCCOLI SALAD

Apple, Orange & Capers Dressing

CARROT GAZPACHO

Cumin, Evoo & Pumpkin Seeds

MAIN COURSE

BBQ RIBS

Scalloped Potatoes, Coleslaw Salad

TUNA POKE

Mango, Wakame, Suhsi Rice & Edamame

CHICKEN QUESADILLA

Cheddar, Salsa, Guacamole & Homemade Ranch

DESSERT

MOHALABIYA

Passion Fruit Sauce

BAKED CHEESE CAKE

Mix Berries Compote

LUNCH MENU

PINE CAY

APPETIZER

ONION RINGS

Homemade Ranch & Caviar

JAMAICAN BEEF PATTY

Scovitch, Spicy Cabbage, Lime

HEARTS OF PALM SALAD

Mixed Greens, Feta Cheese, Dijon Mustard Vinaigrette

MAIN COURSE

PERUVIAN CHAUFU RICE

Clams, Calamari, Soy Sauce, Ginger

CHICKEN PHAENANG

Basil, Green Beans, Red Curry Coconut Sauce

VIRGINIA HAM SANDWICH

Crispy Lettuce, Brioche Bun, Mustard & Maytag Blue Cheese

DESSERT

MANGO PUDING

Blueberry & Chocolate Crisp

CHOCOLATE & ALMOND TORTE

Apricot Sorbet

LUNCH MENU

PINE CAY

APPETIZER

COBB CONCH SALAD

Crispy Lettuce, Avocado, Tomatoes & Creamy Egg Yolk

ROASTED BELL PEPPER

Hearts of Palm, Pumpkin Seeds & Romesco

GARDEN TOMATOES SALAD

Fresh Mozzarella, Basil and EVOO

MAIN COURSE

PLANTAIN TOSTONES

Roasted Pork Shoulder, Avocado Cream & Feta Cheese

SHRIMP & RICE

Saffron Seafood Broth, Calamari & Vegetables

ROASTED CHICKEN LEG

Creamy Mashed Potato, Grilled Cabbage & Huancaína Sauce

DESSERT

BAKED CHEESECAKE

Raspberry Compote

CHOCOLATE TART

Cinnamon & Orange Sorbet

LUNCH MENU

PINE CAY

APPETIZER

WATERMELON SALAD

Feta Cheese, Cucumber & Balsamic Reduction

STREET CORN

Cilantro & Spicy Togarashi Mayonnaise

GRILLED ROMAINE SALAD

Berries Vinaigrette, Avocado & Croutons

MAIN COURSE

SHRIMP FRIED RICE

Leeks, Fried Egg, Sweet Peas & Soy

GRILLED SEARED TUNA

Cauliflower Pureé, Asparagus & Sauce Vierge

BLACK ANGUS BEEF TENDERLOIN

Smoked Mashed Potato, Roasted Brussels & Creamy Mushrooms Sauce

DESSERT

CHOCOLATE & WALNUT BROWNIE

Fudge Sauce & Vanilla Ice Cream

HAZELNUT - ALMOND PETIT

Coffee Ice cream

LUNCH MENU

PINE CAY

APPETIZER

WATERMELON SALAD

Feta Cheese, Cucumber & Balsamic Reduction

STREET CORN

Cilantro & Spicy Togarashi Mayonnaise

GRILLED ROMAINE SALAD

Berries Vinaigrette, Avocado & Croutons

MAIN COURSE

SHRIMP FRIED RICE

Leeks, Fried Egg, Sweet Peas & Soy

GRILLED SEARED TUNA

Cauliflower Puree, Asparagus & Sauce Vierge

BLACK ANGUS BEEF TENDERLOIN

Smoked Mashed Potato, Roasted Brussels & Creamy Mushrooms Sauce

DESSERT

CHOCOLATE & WALNUT BROWNIE

Fudge Sauce & Vanilla Ice Cream

HAZELNUT - ALMOND PETIT

Coffee Ice cream

LUNCH MENU

PINE CAY

APPETIZER

GREEK SALAD

Feta Cheese, Cerignola Olives, Cucumber, EVOO

PLANTAIN & SHRIMP CEVICHE

Lime, Red Onions & Cilantro

WATERMELON GAZPACHO

Chilled Soup, Bell Peppers & Avocado



DAIRY FREE

MAIN COURSE

PAN FRIED SEA BASS

Anise Seed & Pumpkin Purée, Fennel & Spinach

SWEET & SOUR PORK SHOULDER

Steamed Rice, Spicy & Tangy Sauce, Roasted Broccoli

BLACK ANGUS BEEF TENDERLOIN

Hasselback Potato, Cauliflower & Charred Carrots



DAIRY FREE



DAIRY FREE

DESSERT

PISTACHIO & LIME ENTERMET

Chocolate Ice Cream

VANILLA & RASPBERRY CAKE

Passion Fruit Sorbet



DAIRY FREE

LUNCH MENU

PINE CAY

APPETIZER

SPINACH & GREENS SALAD

Hard Boiled Eggs, Bacon Bites & Pickled Onions

GREEN PLANTAIN TOSTONES

Black Bean Purée, Avocado, Sour Cream & Feta

CHICKPEA SALAD

Zucchini, Mint, Carrot & Mushrooms

MAIN COURSE

GRILLED BIG EYE TUNA

Hearts of Palm Creamy Rice & Fennel Salad

PULLED PORK SANDWICH

Creamy Coleslaw, Pickles & Fried Onions

GRILLED CALAMARI QUESADILLA

Blue Cheese, Mozzarella & Parmesan, Tomato Salad

DESSERT

MANGO & ALMOND PETIT

Vanilla Ice Cream

KEY LIME PIE

Cream Chantilly

LUNCH MENU

PINE CAY

APPETIZER

GARDEN GREENS & QUINOA SALAD

Grilled Avocado, Charred Cucumber & Herbs

CANNELINI BEAN HUMMUS

Roasted Pepper, Cruditee & Pimentón

CARROT GAZPACHO

Croutons, Tomatoes & EVOO

MAIN COURSE

LAMB KOFTA

Pita Bread, Roasted Tomato, Pickles & Mint- Yogurt Sauce

ITALIAN SAUSAGE PASTA

Spinach, Sun-dried Tomato & Garlic Creamy Sauce

RED SNAPPER FILET

Hearts of Palm Purée, Greens & Asparagus

DESSERT

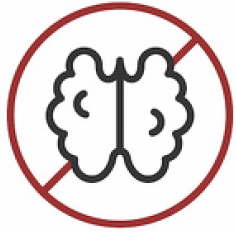
BAKED YOGURT

Cream Chantilly & Mango Coulis

LINZER TORTE

Strawberry Sorbet

LUNCH MENU



NUT FREE

PINE CAY

APPETIZER

GRILLED CESAR SALAD

Creamy Sriracha Dressing, Parmesan Shaves & Crouton

FRIED ARTICHOKE

Pimenton Aioli & Rocket

ROASTED CAULIFLOWER SALAD

Harissa, Greek Yogurt Zatziki



DAIRY FREE

MAIN COURSE

FISH TACOS

Guacamole, Chipotle Mayo & Iceberg

GRILLED CHICKEN LEGS

Charred Zucchini, Tomato & Chimichurri Sauce

TUNA POKE

Sushi Rice, Vegetables, Mango, Edamame & Ponzu



DAIRY FREE



DAIRY FREE



DAIRY FREE

DESSERT

CLASSIC TIRAMISU

Chocolate Ice Cream

LEMON POT DE CREMME

Blueberry Compote

LUNCH MENU



APPETIZER

FRIED CALAMARI

Spicy Marinara Sauce, Lime

WEDGE SALAD

Iceberg Lettuce, Crispy Bacon, Sharp Cheddar & Creamy Dressing

CARROT GAZPACHO

Chilled Soup, Croutons, Cucumber & EVOO

MAIN COURSE

PERUVIAN LOMO SALTADO

Flank Steak, Onion, Tomato, Fries & Soy

GRILLED SNAPPER FILET

Sauce Vierge, Romesco & Cassava Sticks

GRILLED SHRIMP

Steam Rice, Hoisin, Sesame Seeds & Scallions

DESSERT

BLUE FOREST PETTIT

Cherry Compote & Saffron Ice Cream

ORANGE & LEMON CAKE

Strawberry Coulis



LUNCH MENU

PINE CAY

APPETIZER

GRILLED STREET CORN

Chili, Lemon Mayonnaise & Bacon

HEART OF PALM SALAD

Avocado, Edamame, Cilantro & Garden Herbs

CARROT FRITTERS

Feta, Oregano & Tzatziki

MAIN COURSE

CRACKED CONCH SANDWICH

Spiced Aioli, Crispy Lettuce & Pickles

HONEY & PEPPER GRILLED CHICKEN SKEWER

Couscous, Mesclun Salad & Fried Onion

DRIED RUB FLANK STEAK

Cassava Purée, Chimichurri & Napa Cabbage

DESSERT

RED VELVET CAKE

Strawberry Sorbet

KEY LIME PIE

Whippe Cream

LUNCH MENU

PINE CAY

APPETIZER

THE MERIDIAN QUICHE

Asparagus & Creamy Mushrooms

WALDORF SALAD

Apple, Celery Dressing, Grapes & Walnuts

SHRIMP MAC N CHEESE

Grilled Shrimp, Fried Garlic & Scallions

MAIN COURSE

FISH TACOS PASTOR

Corn Tortillas, Pickled Onions, Lime

FAROE ISLAND SALMON

Kappa Maki & Citrus Salad

BLT SANDWICH

Brioche, Crispy Bacon, Tomatoes & Romaine Lettuce

DESSERT

CHOCOLATE ALMOND CAKE

Mango Sorbet

PANDAN ENTREMET

Passion Fruit Sorbet

LUNCH MENU

PINE CAY

APPETIZER

CLASSIC CAESAR SALAD

Herbed Croutons, Creamy Anchovies Dressing & Shaved Parmesan

FRIED ARTICHOKEs

Grilled Lime & Miso Mayonnaise

BLUE CHEESE & MUSHROOMS QUICHE

Shaved Fresh Mushroom & Garden Greens

MAIN COURSE

CRISPY SKIN SALMON FILET

Romesco Sauce, Spinach & Zucchini

TOASTED BAGEL & HAM SANDWICH

Tomato, Lettuce, Garden Herbs Mayo & Homemade Chips

COSTA RICAN CHIFRIJO

Steamed Rice, Beans, Fried Plantain Tostones, Avocado, Salsa & Fried Pork

DESSERT

RED VELVET PETTIT

Strawberry Sauce & Mango Sorbet

VANILLA & CHOCOLATE PROFITEROL

Pistachio Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

THE MERIDIAN QUICHE

Asparagus & Creamy Mushrooms

WALDORF SALAD

Apple, Celery Dressing, Grapes & Walnuts

SHRIMP MAC N CHEESE

Grilled Shrimp, Fried Garlic & Scallions

MAIN COURSE

FISH TACOS PASTOR

Corn Tortillas, Pickled Onions, Lime

FAROE ISLAND SALMON

Kappa Maki & Citrus Salad

BLT SANDWICH

Brioche, Crispy Bacon, Tomatoes & Romaine Lettuce

DESSERT

CHOCOLATE ALMOND CAKE

Mango Sorbet

PANDAN ENTREMET

Passion Fruit Sorbet

LUNCH MENU

PINE CAY

APPETIZER

WHITE QUINOA SALAD

Greens, Radish, Avocado & Orange Vinaigrette

CHEESE AND KIDNEY BEAN TURNOVERS

Pickled Cabbage, Spicy Mayonnaise

MUSHROOM CASEROLE

Bread Toast, Creamy Mushrooms & Brandy.

MAIN COURSE

SMOKED SALMON BAGEL

Capers Alioli, Spinach & Red Onions

SHRIMP KABOBS

Chimichurri, Roasted Potatoes & Asparagus.

SWEET & SOUR PORK SHOULDER

Pineapple, Steamed Rice, Crispy Won ton

DESSERT

SACHER TORTE

Apricot, Chocolate & Baileys Gelato

SPICY PRUNE PETIT

Cardamon & Saffron Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

SNOWPEA SALAD

Roasted Peppers, Mushrooms, Fried Vermicelli & Kinchi Vinaigrette

SHRIMP MAC & CHEESE

Creamy Sauce, Cayenne & Cheddar Breadcrumbs

KALE SALAD

Lemon, Raisins & Parmesan

MAIN COURSE

SMOKED SALMON BAGEL

Capers Aioli, Pickled Red Onions, Roasted Beets

GRILLED BEEF TACO

Lettuce, Fennel Salsa, Chipotle Broth & Avocado

GRILLED SQUID

Rocket Gremolata, Smoked Mash Potato, Blistered Tomato

DESSERT

ORANGE & CINNAMON PUDDING

Chocolate Almond Crumble

SACHER TORTE

Apricot Sauce, Vanilla Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

FRIED ARTICHOKES

Rocket Mayonnaise, Parmesan & Lemon

SPINACH GREEK SALAD

Feta Cheese, Cucumber, Pepper, Tomatoes & Olives

CORN & CHEESE TORTILLA

Sour Cream, Smashed Avocado & Cheese

MAIN COURSE

PULLED PORK SANDWICH

Coleslaw, Pickles & Onions

SHRIMP PENNE ARRABBIATA

Basil, Chili Flakes, Garlic & Tomato

GRILLED RUBY SNAPPER FILET

Romesco Sauce, Roasted Potatoes & Charred Leeks

DESSERT

CHOCOLATE BROWNIE

Chocolate Sauce & Vanilla Ice Cream

BAKED CHEESE CAKE

Berries Compote

LUNCH MENU

PINE CAY

APPETIZER

CHICKPEA HUMMUS

Vegetable Crudités, Pita Bread, Garden Mint

MUSSELS AU GRATIN

Garlic Butter & Toast

CANNELLINI BEAN SALAD

Olives, Red Wine Vinaigrette, Feta Cheese & Greens

MAIN COURSE

BONELESS ROASTED CHICKEN LEGS TOSTADAS

Avocado, Spicy Bean Purée, Asparagus & Cabbage Relish

SMOKED HAM SANDWICH

Red Onion, Herbs Mayonnaise, Dijon Mustard & Cheddar Cheese

GRILLED SNAPPER FILET

Cassava Sticks, Cuban Mojo & Daikon Salad

DESSERT

KEYLIME PIE

Chantilly Cream

CHOCOLAT PETTIT

Cardamon & Saffron Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

VEGETABLES TEMPURA

Ponzu Dressing

TOMATO GAZPACHO

Cucumber, Red Wine Vinegar, Cherry Tomatoes

MUSHROOM CEVICHE

Shiitake, Champignon, Ahí Sauce, Lemon & Toasted Quinoa

MAIN COURSE

COSTA RICAN "CHIFRIJO"

Kidney Beans, Steamed Rice, Fried Pork Shoulder, Grilled Avocado

SOFT SHELL CONCH TACOS

Lettuce, Salsa & Chipotle Mayo

GRILLED FAROE ISLAND SALMON

Heart of Palm Cream, Roasted Peppers & Coconut Oil,
Pigeon Peas & Mango Relish

DESSERT

MUD PIE CHEESE MOUSSE

Chocolate Sauce & Baileys Gelato

BLUEBERRY & ALMOND TORTE

Mango Coulis & Pineapple Sorbet

LUNCH MENU

PINE CAY

APPETIZER

ROMAINE SALAD

Sun Dried Tomato Vinaigrette, Herbed Croutons & Avocado Cream

CHARRED BROCCOLI SALAD

Smoked Salmon, Capers Aioli, Pickled Onions

CORN IN THE COBBS

Chipotle Mayo & Cottija Cheese

MAIN COURSE

BLT SANDWICH

Brioche Bread, Lettuce, Tomato & Bacon

PAN FRIED SNAPPER FILET

Eggplant Purée, Meyer Lemon Gel & Napa Cabbage

RICE & SHRIMP

Scallions, Peppers & Diced Fennel Salad

DESSERT

WHITE CHOCOLAT & YOGURT PANNA COTTA

Crunchy Pearls & Berries

RED VELVET PETTIT

Pandan Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

CARROT GAZPACHO

Pumpkin Seeds, Fresh Basil, Red Wine Vinegar & Evoo

FRIED ARTICHOKES

Creamy Egg Yolk Relish, Pickled Onions & Baba Ghanoush

MUNG BEAN SALAD

Chickpea, Garden Herbs, Walnuts, Sumac & Greens

MAIN COURSE

12HR BRISKET SANDWICH

Ranch, Pickles, Iceberg Lettuce, Cheddar Cheese

PAN FRIED GROUPER

Thai Curry, Spinach, Jazmin Rice, Tomato Vierge Sauce

LAMB KEBAB

Pita Bread, Roasted Tomatoes, Zucchini Yogurt-Mint Dressing

DESSERT

FLORENTINE TART

Pineapple & Vanilla Sorbet

CHOCOLATE BROWNIE

Fudge Sauce & Vanilla Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

FRIED CALAMARI

Caper Aioli & Grilled Lemon

GRILLED ROMAINE SALAD

Creamy Parmesan Dressing, Herbed Bread Crumbs

WATERMELON & FETA SALAD

Watermelon, Feta Cheese, Onions, Marcona Almonds & Mint

MAIN COURSE

PULLED PORK SANDWICH

Brioche Bun, BBQ Sauce, Homemade Pickles, Mustard Aioli & Fries

PAN FRIED SNAPPER FILET

Spicy Baked Beans, Italian Sausage & Gremolata

ROASTED BONELESS CHICKEN LEGS

Mole, Cashews Pickled Onions Baby Carrots

DESSERT

OPERA SLICE

Brown Butter Ice Cream

PANDAN ENTREMET

Mango Sorbet

LUNCH MENU

PINE CAY

APPETIZER

MUSHROOMS BRUSCHETTA

Baguette Toast, Blue Cheese & Rocket

SERRANO HAM CROQUETTES

Spanish Garlic Aioli & Sweet Paprika

ROMAINE HEARTS SALAD

Strawberrries, Hearts of Palm, Feta & Fried Onion

MAIN COURSE

FAROE ISLAND SALMON

Cauliflower Purée, Quinoa & Avocado

SHRIMP STIR FRY

Pineapple, Vegetables & Jasmine Rice

GRILLED FLANK STEAK

Roasted Potato, Horseradish Sour Cream & Zuquini

DESSERT

NEW YORK BAKED CHEESECAKE

Mix Berries Compote

FRESH FRUIT PAVLOVA

Coconut Gelato

LUNCH MENU

PINE CAY

APPETIZER

WEDGE SALAD

Homemade Ranch, Cheddar Crisps & Serrano Crisp

CHICKPEA SALAD

Avocado, Spiralized Vegetables & Herbs

WATERMELON GAZPACHO

Peppers, Charred Cucumber & EVOO

MAIN COURSE

GRILLED SNAPPER FILET

Corn Purée, Romesco & Baby Bok Choi

CHICKEN TOSTADA

Corn Tortilla, Guacamole, Black Beans & Salsa

HOMEMADE CAVATELLI

Spinach, Garlic, Italian Sausage & Parmesan Cheese

DESSERT

PECAN PIE

Cream Chantilly, Cream Anglaise & Vanilla-Cranberry Ice Cream

CLASSIC TIRAMISU

LUNCH MENU

PINE CAY

APPETIZER

GRILLED STREET CORN

Chili, Lemon Mayonnaise & Bacon

HEART OF PALM SALAD

Avocado, Edamame, Cilantro & Garden Herbs

ZUCCHINI FRITTERS

Feta, Oregano & Tzatziki

MAIN COURSE

CRACKED CONCH SANDWICH

Spiced Aioli, Crispy Lettuce & Pickles

HONEY & PEPPER GRILLED CHICKEN SKEWER

Couscous, Mesclun Salad & Fried Onion

DRIED RUB FLANK STEAK

Cassava Purée, Chimichurri & Spinach

DESSERT

RED VELVET CAKE

Strawberry Sorbet

KEY LIME PIE

Whippe Cream

LUNCH MENU

PINE CAY

APPETIZER

LOCAL CONCH SALAD

Peppers, Onions & Lemon Juice

PLANTAIN TOSTONES

Avocado, Beans Purée & Feta Cheese

COUSCOUS SALAD

Spinach, Greens, Cucumber, Peppadew & Mint

MAIN COURSE

SEABASS “AL PASTOR” TACOS

Romesco-Chipotle Dressing, Grilled Avocado, Greens & Cilantro

GRILLED SHRIMP

Cauliflower Filet, Olives Salsa & Kalamata Aioli

COCONUT BBQ SPARERIBS

Creamy Rice & Peas, Fennel Coleslaw

DESSERT

BAKED YOGHURT

Fresh Berries

WHITE CHOCOLATE BASIL PETIT

Pineapple & Lemon Sorbet

LUNCH MENU

PINE CAY

APPETIZER

WATERMELON & FETA SALAD

Caramelized Nuts & Balsamic Reduction

STUFFED ROASTED PEPPERS

Quinoa, Tomato, Cumin & Sweet Drops

SPINACH SALAD

Hard Boiled Eggs, Bacon & Pomegranate Vinaigrette

MAIN COURSE

LOBSTER MC & CHEESE

Sharp Cheddar, Parmesan Crust & Truffle Scented Oil

GRILLED FAROE ISLAND SALMON

Vierge Sauce, Purple Jam & Cauliflower Sauce

GRILLED TENDERLOIN

Malanga, Brown Butter Cabbage & Chimichurri

DESSERT

CHOCOLATE CARAMEL CHOUX

Mango Sorbet

BERRY PAVLOVA

Mojito Sorbet

LUNCH MENU

PINE CAY

APPETIZER

POACHED BOSC PEAR SALAD

Szechuan Pepper -Cardamom, Blue Cheese, Radish, Greens, Celery & Almonds

CLAMS & VEGETABLE CURRY

Fennel, Parsley & Bread Toast

FRIED CALAMARI

Lime & Spanish Paprika Mayo

MAIN COURSE

PAN FRIED RED SNAPPER FILET

Fingerling Potatoes, Sundried Tomato Pesto & Roasted Carrots

SMOKED HAM & TRUFFLED CHEESE SANDWICH

Spinach, Tomato, Mustard Aioli & Greens Salad

HOMEMADE CAVATELLI

Italian Sausage, Spinach, Peppers & Fresh Tomato

DESSERT

KEY LIME PIE

Whipped Heavy Cream

CHOCOLATE BROWNIE CHEESE CAKE

Chocolate Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

WEDGE SALAD

Herbed Croutons, Crispy Bacon & Creamy Parsley-Anchovy Dressing

ROASTED ZUCCHINI SALAD

Greens, Pecorino Cheese, Olives & Cherry Tomatoes

ROASTED BELL PEPPER HUMMUS

Pita Bread, Roasted Pepper, Vegetables Crudités

MAIN COURSE

ROASTED CORNISH HEN

Shaved Fennel & Fingerling Potatoes, Beer & Coriander Sauce

LAMB & CABBAGE WRAPS

Soy, Chili, Cashews, Kimchee, Spicy Korean BBQ & Homemade Chips

FRIED SHRIMP

Pineapple Relish, Spinach & Steamed Rice

DESSERT

PARIS BREST

Hazelnut-Chocolate Crème Pâtisserie & Green Apple Sorbet

BLUEBERRY FRANGIPANI

Tamarind Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

ROASTED CARROT GAZPACHO

Beets, Feta & Pumpkin Seeds

ROASTED HARISSA CAULIFLOWER

Mung Bean Salsa & Granola

GREEN BEAN SALAD

Grilled Potatoes, Pickeld Cabbage & Red Onion

MAIN COURSE

ROAST BEEF SANDWICH

Truffled Cheese, Dipping Sauce & Mesclun of Greens

SNAPPER FILET

Sweet Pea Purée, Asparagus & Sweet Potato Broth

GRILLED SQUID

Putanesca Sauce & Grilled Zucchinni

DESSERT

PISTACHIO & CHOCOLATE ENTREMET

Strawberry Sorbet

BANOFEE PIE

Coconut Gelato

LUNCH MENU

PINE CAY

APPETIZER

JAMAICAN BEEF PATTIES

Mango-Habanero Aioli

BRUSSELS CESAR SALAD

Croutons, Romaine & Creamy Dressing

CANNELINI BEAN SALAD

Zucchini, Feta, Tomato & Kalamata Olives

MAIN COURSE

GRILLED SEABASS

Casava Chips, Grilled Zucchini & Romesco

GRILLED DRY RUB FLANK STEAK

Spinach, Fingerling & Mushroom Sauce

SHRIMP PATHAI

Shrimp, Vegetables & Tamarind Sauce

DESSERT

WHITE CHOCOLATE YOGHURT PANNACOTTA

Fresh Berries

CHOCOLATE CAKE

Chocolate Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

WATERMELON GAZPACHO

Evoo, Peppers & Tomato

CARROT SALAD

Leek Purée, Cucumber, Spiced Granola & Basil- Honey Dressing

STREET SWEET CORN

Chilli Mayo, Bacon & Cilantro-Lime

MAIN COURSE

PULLED PORK SANDWICH

Pickled Cucumber, Coleslaw, Cajun Fingerling Fries

ITALIAN SAUSAGE HOMEMADE CAVATELLI

Spinach, Peppers, Artichokes, Garlic & Cream

GRILLED SNAPPER FILET

Gremolata & Quinoa Salad

DESSERT

KEY LIME PIE

Whipped Cream

MAGNA PETIT

Hazelnut Anglaise & Pistachio Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

MUSHROOM GRATIN

Blue Cheese, Herbs & Toast

GARDEN GREENS SALAD

Carrot-Ginger Dressing, Roasted Chickpeas, Avocado & Apple

SALMON POKE

Edamame, Mango, Spicy Aioli, Sushi Rice, Carrots & Sesame Seeds

MAIN COURSE

PORK MILANESE

Avocado-Tomato Salsa & Greens

COCONUT RED CURRY CHICKEN

Thai Basil, Green Beans, Steamed Rice & Scallions

DRY RUB SOFT SHELL BEEF TACOS

Cheddar Cheese, Lettuce, Cilantro & Pickled Onion

DESSERT

CARAMEL TART

Lavender Ice Cream

CHOCOLATE BROWNIE

Chocolate Sauce & Vanilla Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

CHARRED BROCCOLI SALAD

Cranberry & Horseradish Cream, Cheddar Crisps & Bacon

GREEK SALAD

Greens, Olives, Feta Cheese & Cucumber

SHIMP & SEABASS CEVICHE

Cilantro, Onions & Lemon

MAIN COURSE

GRILLED FLANK STEAK

Chimichurri, Fingerling Potatoes & Roasted Tomatoes

LOBSTER ROLL

Roasted Garlic Mayo, Tapenade & Fried Onions. Greens Salad

CURRY ROASTE CORNISH HEN

Pulao Rice, Cashews, Raisins & Fried Onion

DESSERT

CHOCOLATE TRUFFLE MOUSSE CAKE

Strawberry Sorbet

NOUGAT GLACE

Kumkat Compote

LUNCH MENU

PINE CAY

APPETIZER

EGGPLANT MUTABELL

Pine Nuts, Tahini & Pita Bread

GRILLED ICEBERG SALAD

Sriracha Cesar Dressing, Croutons & Parmesan Cheese

GARDEN TOMATOES SALAD

Watermelon & Basil Pesto

MAIN COURSE

ITALIAN SAUSAGE SPAGHETTI

Spinach, Artichoke, Sweet Peas & Parmesan Cheese

PAN FRIED SEABASS

Charred Cucumber Salad, Pickled Onion & Corn- Gralic Pur'e

FOCACCIA SANDWICH

Parma Ham, Truffled Cheese, Grilled Zucchini, Tomato & Salad

DESSERT

YOGHURT PANNACOTTA

NEW YORK BAKED CHEESECAKE

Mixed Berries Compote

LUNCH MENU

PINE CAY

APPETIZER

PUMPKIN SOUP

Roasted Cauliflower

RED BEAN CORN TURNOVERS

Pickled Cabbage & Spicy Mayo

HEART OF PALM SALAD

Strawberry Vinaigrette & Greens

MAIN COURSE

MAC AND 3 CHEESE

Manchego, Cheddar & Parmesan, Garden herbs & truffle scent

CHINESSE BEEF STEW

Steamed Ginger Rice & Bok Choi

SOFT SHELL GRILLED FISH TACOS

Kalmata Aioli & Kale Slaw

DESSERT

MILK CHOCOLATE CREAMY

Spicy Kumquat Confit

LEMON ENTREMET

Black Currant Coulis & Blueberry Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

MUSHROOM CEVICHE

Peruvian Aji Sauce, Red Onion & Lime

SWEET POTATO SALAD

Nuts, Fennel & Greens

CHICKPEA HUMMUS

Spicy Lentil Ragu & Pita Bread

MAIN COURSE

PAN FRIED SNAPPER FILET

Arugula Pesto, Sautéed Kale & Gnocci

STIR-FRIED BEEF SANDWICH

Red Onions, Tomato & Soy Dressing

HOMEMADE SPINACH CANNELLONI

Ricota & Caramelized Onion, Fresh Tomato Sauce

DESSERT

PISTACHIO ENTREMET

Citron Sauce & Strawberry Sorbet

KEY LIME PIE

Mexican Vanilla Chantilly

LUNCH MENU

PINE CAY

APPETIZER

FRIED PLANTAIN TOSTONES

Kidney Bean Purée, Avocado & Feta Cheese

SHRIMP SUMMER ROLL

Mango, Nappa Cabbage & Spicy Dipping Sauce

ROASTED BEET SALAD

Spinach, Goat Cheese & Candied Walnuts

MAIN COURSE

CHICKEN FRIED RICE

Fried Egg, Kimchee, Brócoli & Honshimiji

LAMB KEBABS

Cucumber, Yogurt- Mint Dressing, Tomato Basil Salsa & Pita Bread

ITALIAN SAUSAGE SPAGHETTI

Garden Basil & Manchego Cheese

DESSERT

BAKE WELL TART

Strawberry Compote & Mexican Vanilla Ice Cream

BITTER CHOCOLATE MOUSSE

Mexican Vanilla Macaroon Crumb & Mango Sorbet

LUNCH MENU

PINE CAY

APPETIZER

CUCUMBER & BRUSSELS SALAD

Bacon & Carrot Emulsion

TEMPURA VEGETABLES

Sesame Seed & Ponzu Dressing

SEASONAL STRAWBERRY SALAD

Greens, Mint & Garden Basil

MAIN COURSE

CHICKEN SATAY

Cashew Satay Sauce, Steamed Jasmine Rice & Scallions

BROWN BUTTER CAULIFLOWER STEAK

Couscous, Honey Mustard, Radishes, Anchovies

GRILLED FLANK STEAK

Spinach, Caramelized Onions, Fennel & Roasted Sweet Potato

DESSERT

STRAWBERRY POT DE CREAM

Almond Biscotti

MOELLEUX AU CHOCOLATE

Lime & Pomegranate Sorbet

LUNCH MENU

PINE CAY

APPETIZER

ZUCHINI FRITERS

Green Goddess Parmesan Dressing

BEETS SALAD

Red Potatoes, Carrots, Hard Boil Egg & Horseradish Dressing

GRILLED ROMAINE SALAD

Croutons, Anchovies Dressing & Parmesan Cheese

MAIN COURSE

LOBSTER VIGORON

Plantain Slaw, Rice Cracker & Avocado

LOMITO SALTADO

Red Onion, Fries & Chili-Soy Dressing

BLT SANDWICH

Bacon, Lettuce, Tomato & Dijon Aioli

DESSERT

BLUEBERRY & VANILLA BUTTER CAKE

Caramel Ice Cream

CHOCOLATE SWISS ROLL

Brown Butter Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

SUMAI DUMPLIN SHRIMP & PORK

Vinegar Soy Sauce

ORZO PASTA SALAD

Tonnato Dressing, Smoked Egg & Parmesan

HEART OF PALM TOM YUM

Hot & Sour Broth, Mango & Coconut Milk

MAIN COURSE

SEAFOOD PAELLA

Aioli, Clams, Mussels, Shrimp & Saffron

BEEF BULGOGI

Flank Steak, Kimchee, Lettuce & Marinated Pears

PORK MILANESE

Pomodoro Sauce, Romao Cheese, Basil & Creamy Polenta

DESSERT

WHITE CHOCOLATE ENTREMET

Casis Sorbet

CHERRY PETIT

Mango Sorbet

LUNCH MENU

PINE CAY

APPETIZER

TOMATO GAZPACHO

Fresh Vegetables, Focaccia & Tapenade Toast

SMOKED DUCK EGG ROLLS

Apple & Soy Dipping Sauce

ROASTED BEET SALAD

Carrot, Radishes & Mustard Vinaigrette

MAIN COURSE

FISH SOFT SHELL TACOS

Greens, Cheddar, Spicy Mayo & Salsa

ROASTED CORNISH HEN

Garlic Butter Potato & Pickled Onions

SHRIMP SKEWER

Pineapple Salsa & Coleslaw

DESSERT

STRAWBERRY MILLE FEUILLE

Cremme Patissiere & Chocolate Ice Cream

NOUGAT GLACE

Apricot Sorbet

LUNCH MENU

PINE CAY

APPETIZER

CONCH SALAD

Onion, Peppers & Lemon Juice

STREET CORN

Chili Mayo & Tortilla Crisps

QUESO FUNDIDO

Hearts of Palm & Mushrooms

MAIN COURSE

LAMB KEBAB

Garlic- Yogurt Sauce, Green Salad & Pita Bread

CIOPINNO

Shrimp, Tomato & Artichokes

COSTA RICAN CHIFRIJO

Kidney Beans, Steamed Rice & Fried Pork

DESSERT

BAKED CHOCOLATE TART

Hazelnut Ice Cream

CARROT & PINEAPPLE CAKE

Mexican Vanilla Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

SALMON TARTARE

Avocado, Daikon, Corn Chips

BELL PEPPER HUMMUS

Garlic Pita Bread, EVOO Celery & Olives

COLD BROCCOLI SOUP

Coffee Sourdough, Blue Cheese

MAIN COURSE

LOBSTER FRIED RICE

Soy, Green Onions, Garlic Butter

FISH AL PASTOR TACOS

Cilantro, Grilled Pineapple, Red Onion, Spicy Mayo

BEEF FAJITAS

Mushrooms, Corn on the Cob, Queso Fresco

DESSERT

MANGO & PASSION FRUIT PUDDING

CREMME BRULÉE

LUNCH MENU

PINE CAY

APPETIZER

LOBSTER SALPICÓN

Clamato, Cucumber & Evoo

WEDGE SALAD

Walnut Ocopa Dressing, Feta, Kalamata

POTATO STUFFED EMPANADAS

Chicharrón, Pickled Cabbage & Habanero

MAIN COURSE

DISNEYLAND GRILLED CHEESE

Kimchee, Mozzarella & Onion Rings

PAN FRIED SNAPPER FILET

Kale Pesto, Quinoa Salad & Vegetables

BRAZILIAN FEIJOADA

Black Bean Stew, Beef, Avocado, Daal crisp & Anatto Rice

DESSERT

DARK CHOCOLATE MOUSSE CAKE

Bailey's & Rum Ice Cream

WHITE CHOCOLATE BANANA PARFAIT

Oreo Cookies Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

POTATO LOBSTER SALAD

Honey Mustard, Arugula & Celery

ROASTED BROCOLI SOUP

Pumkin Seeds & Truffle Oil

MESCLUN OF GREEN SALAD

Radish, Candy Beets, Zucchini & Apple

MAIN COURSE

PORK MILANESA

Heirloom Tomato & Avocado Salad

CREAMY SEA FOOD RICE

Seafood, Parsley & Parmesan Cheese

PAN FRIED SNAPPER FILET

Smoked Fish Cake & Silky Coconut Sauce

DESSERT

HAZELNUT PETIT

Apricot Sorbet

CARROT & COCONUT CAKE

Mexican Vanilla Ice Cream

LUNCH MENU

PINE CAY

APPETIZER

CESAR SALAD

Croutons, andouille & Balsamic Cesar Dressings

CRACKE'D CONCH

Sweet Chilli Mayo & Greens

ZUCCHINI YAKITORI

Avocado Puree & Soy Sauce

MAIN COURSE

GROUPER PAPILOTE

Onions, Cauliflower & Capers

ROASTED BEEF SANDWICH

Mustard Mayonnaise, Blue Cheese & Fries

BBQ RIBS

Coleslaw & Cheddar

DESSERT

CHOCOLATE TRUFFLE CAKE

Banana & Cookies Ice Cream

KEYLIME PIE

Whipped Cream

LUNCH MENU

PINE CAY

APPETIZER

MESCLUM OF GREENS

Feta Cheese, Grapes, Carrots, Mustard Vinaigrette



ROASTED RED PEPPER HUMMUS

Carrots, Asparagus & Celery



SHRIMP FETTUNA

Garlic, Aioli, Tomato & Basil

MAIN COURSE

SPAGHETTINI PUTTANESCA

Capers, Olives & Tomato



RED SNAPPER FILET

Butternut Squash, Broccoli Florets

ROASTED CAULIFLOWER & QUINOA BOWL

Mushrooms, Broccoli, Avocado, Arugula, Almonds, Olives



DESSERT

CHOCOLATE TART

Pandan Ice Cream

VANILLA PANNACOTTA

Mixed Fresh Berries



LUNCH MENU

PINE CAY

APPETIZER

MESCLUM OF GREENS

Pumpkin Seeds, Crispy Bacon & Cherry Tomato



COLD WATERMELON GASPACHO

Sweet Drops, Berries & EVOO



PINE CAY CEVICHE

Sea Bass, "Ají Leche de Tigre" & Roasted Corn



MAIN COURSE

PAN FRIED GROUPE

Steamed Jasmin Rice, Coconut Curry & Napa Cabbage



CARROT SPAGHETTI

Andouille Sausage, Bok Choi & Grilled Eggplant

GRILLED FLANK STEAK

Baked Potato, Chives-Sour Cream & Grilled Pineapple



DESSERT

BAKED YOGHURT

Mango Coulis

ALMOND & CRANBERRY CAKE



LUNCH MENU

PINE CAY

APPETIZER

MESCLUM OF GREENS

Artichokes, Greens & Peppadew



ROASTED BEET SALAD

Carrot Purée, Feta Crumbles, Poached Eggs



SNOWPEA SALAD

Kimchi, Napa Cabbage & Crispy Noodles



MAIN COURSE

"CHIFRIJO"

Steamed Rice, Kidney Beans, Salsa & Fried Pork



GRILLED FAROE ISLAND SALMON

Quinoa- Mango Salad, Munch Bean Hummus & Roasted Broccoli

PLANTAIN SHRIMP "GALLOS"

Corn Tortillas, Papaya Relish & Kale Creole Salad



DESSERT

RED VELVET CAKE

Berries Compote, Balsamic Vanilla Gelato

BLUEBERRY ALMOND CAKE

Apricot Sorbet



LUNCH MENU

PINE CAY

APPETIZER

GREEN PLANTAIN CEVICHE

Peppers, Onions & Lemon-Cilantro Sauce



PEPPERS SALAD

Basil, Oregano, Tomato & Fresh Mozzarella



KALE SALAD

Raisins, Beets & Pumking Seeds



MAIN COURSE

GRILLED FLANK STEAK TACO

Lettuce & Romesco Sauce



HERBS ROASTED CHICKEN LEGS

Roasted Vegetables & Bok Choi

QUINOA BOWL

Roasted Vegetables, Kale, Avocado & Cilantro



DESSERT

MANGO CREAMY

Mint-Mango Salsa



VANILLA CREAM BRULÉE

Chocolate Sauce and Mexican
Vanilla Ice Cream

LUNCH MENU

PINE CAY

APPETIZERS

MUNG BEAN SALAD



Medley Tomato, Cucumber, Pickled Red Onion

MESCLUN SALAD



Pepadew, Olives & Feta Cheese

AVOCADO SUMMER ROLL



Sundried Tomato, Cilantro, Lime & Sesame.

MAIN COURSE

GRILLED GROUPER FILET



Capers & Lemon, Roasted Potatoes

APPLE BAKED BBQ RIBS

Roasted Endives & Smashed Potatoes

GRILLED SHRIMP TACOS



Mango Salsa, Mesclun & Homemade Hot Sauce

DESSERT

QUINOA CUSTARD



Mango Sorbet

RED VELVET CAKE

Chocolate Ice Cream

LUNCH MENU

PINE CAY

APPETIZERS

NICOISE SALAD



Hardboiled Eggs, Tomato, Olives & Seared Tuna

SWEET POTATO SALAD



Bacon, Celery & Honey- Dijon Mustard

COCONUT SHRIMP

Caribbean Jerk Aioli

MAIN COURSE

GRILLED BURGER

Brioche Bun, Bacon, Cheese & Condiments. Served with tin cut Fries

LOBSTER MC & CHEESE

Creamy Sauce, Cheddar Cheese & Green Salad

CESAR CHICKEN SANDWICH



Fresh Garden Salad & Assorted Chips

DESSERT

COCONUT CREAMY



Raspberry Compote & Chocolate Sorbet

PASSION FRUIT CHOCOLATE PRALINE CAKE

Coffee Ice Cream

LUNCH MENU

PINE CAY

APPETIZERS

BABY SPINACH SALAD

Hardboiled Eggs, Red Onion, Golden Raisins & Walnuts

SNOWPEA SALAD

Crispy Bacon, Mint, Pomegranate, Shaved Parmesan

GRILLED CARROT SALAD

Zucchini, Leeks & Apple

MAIN COURSE

CLASSIC GROUPE FINGERS

Fries & Tartare Sauce

ROASTED CHICKEN LEGS

Olives, Capers, Red Wine & Herbs

CAPRESE SANDWICH

Garden Basil Pesto, Tomato & Fresh Mozzarella

DESSERT

MEXICAN VANILLA CREAM BRULÉE

PASSION FRUIT CHOCOLATE PRALINE CAKE

Mexican Vanilla Ice Cream

LUNCH MENU

PINE CAY

APPETIZERS

GARDEN GREEN SALAD

Mesclun, Roasted Beets & Avocado

ROASTED TOMATO

Sumac, Zá'atar & Charred Onions

ZUCCHINI FRITTERS

Mint, Feta & Fennel

MAIN COURSE

PAN SEARED FLOUNDER

Charred Broccolini Sauce & Carrot Fries

TURKEY SANDWICH

Multi Grain Bread, Basil Pesto & Apple

TAMARIND GLAZED RIBS

BBQ & Ginger with Cassava Sticks

DESSERT

ALMOND FINANCIER

Pistachio Ice Cream

MEXICAN VANILLA PANNACOTTA

& Chocolate Ice Cream

LUNCH MENU

PINE CAY

APPETIZERS

GARDEN GREEN SALAD

Mesclun, Grilled Corn, Cherry Tomato & Chili-Lime Vinaigrette

ROASTED CAULIFLOWER SALAD

Golden Raisins, Yellow Curry & Greek Yogurt Vinaigrette

BAKED SWEET PLATAIN

Orange Juice, Cinnamon & Parmesan Cheese

MAIN COURSE

GRILLED SNAPPER

Quinoa & Mango Salad

ROASTED POTATO SALAD

Caribbean Losbter, Lobster Aioli & Peppers

SPAGHETTI & MUSSELS

Homemade Tomato Sauce, Garden Basil & Romao Cheese

DESSERT

BAKED CHEESECAKE WITH BANANA AND COOKIES ICE CREAM

MEXICAN VANILLA CRÈME BRULÉE

LUNCH MENU

PINE CAY

APPETIZERS

GARDEN GREEN SALAD

Mesclun, Grilled Corn, Cherry Tomato & Chili-Lime Vinaigrette

ROASTED CAULIFLOWER SALAD

Golden Raisins, Yellow Curry & Greek Yogurt Vinaigrette

BAKED SWEET PLATAIN

Orange juice, Cinnamon & Parmesan Cheese

MAIN COURSE

GRILLED BIG EYE TUNA

Quinoa & Mango Salad

ROASTED POTATO SALAD

Caribbean Losbter, Lobster Aioli & Peppers

SPAGUETTI & MUSSELS

Homemade Tomato Sauce, Garden Basil & Romao Cheese

DESSERT

CLASSIC TIRAMISU WITH COFFEE ICE CREAM

KEY LIME PIE & WHIPED CREAM

