



CHRISTMAS EVE DINNER

Indigo on the Beach

24th December 2020 | 18:00 – 21:30

AMUSE BOUCHE

Pumpkin Arancini, Smoked Mayonnaise

STARTER

Lobster Ravioli, Baby Leeks, Spinach, Lobster Bisque

Foie Gras, Ham Terrine, Pear Chutney, Brioche

Salmon Sashimi, Apple, Caviar, Dill Ponzu

Roasted Heritage Beets, Pistachios, Crumbled Goat Cheese, Tomato Confit, Balsamic Vinaigrette
Egg, Wild Mushrooms, Herbs Butter, Asparagus, Garlic Baguette

SOUP

Cauliflower, Truffle Velouté, Garlic Crostini

Pumpkin, Cinnamon Soup, Nutmeg Cream, Candied Pumpkin

MAIN COURSE

Honey Roasted Duck Breast, Sweetcorn Purée, Asparagus, Red Wine Jus

Pine Nut Crusted Rack of Lamb, Broccoli Rabe, Garlic Mash, Roasted Cherry Tomato

Lobster Tail, Roast Garlic Cauliflower Puree

Pan Seared Mahi-Mahi, Cannellini Bean Stew, Haricots Verts

Ricotta Gnocchi, Basil Pesto, Pumpkin Coulis

DESSERT

Traditional Christmas Pudding, Butterscotch Sauce

Spiced Cheesecake, Italian Burnt Meringue

Lemon Mousse Cake, Fresh Berries

Baked Apple Crumble, Vanilla Ice Cream, Butterscotch Sauce



CARLISLE BAY
ANTIGUA



CHRISTMAS DAY DINNER

Indigo on the Beach

25th December 2020 | 18:00 – 21:30

AMUSE BOUCHE

Salt Fish Arancini, Smoked Mayonnaise

STARTER

Smoked Duck Carpaccio, Orange, Cherry Tomato, Grain Mustard Emulsion
Lobster, Salmon Ravioli, Corn, Cilantro, Bouillabaisse
Foie Gras, Ham Terrine, Pear Chutney, Brioche
Shrimps, Scallops Tartare, Avocado, Caviar, Soy Ginger Emulsion
Ricotta Ravioli, Artichoke Velouté, Herbs Butter Sauce
Tomato Tart, Sweetcorn Puree, Garden Herbs Salad

SOUP

Cauliflower, Truffle Velouté, Garlic Crostini
Lobster Cappuccino Truffle Infused Brioche Toast

MAIN COURSE

Roast Turkey with Trimmings, Crushed Garlic Potato, Brussel Sprouts, Cranberry Sauce
Roast Leg Of Ham, Seasonal Vegetable, Mustard Thyme Jus
Pan Roasted Duck Breast, Marinated Red Onion, Potato Puree, Red Wine Jus
Dry Aged Beef Fillet, Roasted Salsify, Caramelised Shallot Purée, Potato Rosti, Thyme Jus
Pan Seared Chicken Breast, Heirloom Tomato, Asparagus, Olive Emulsion
Roast Grouper, Wild Mushrooms, Cauliflower, Lemongrass Butter Sauce

DESSERT

Traditional Christmas Pudding, Butterscotch Sauce
Antiguan Black Pineapple Panna Cotta, Sour Cream
Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream
Rich Chocolate Truffle Tart, Brandy sauce
International Cheese Board with Grapes, Marmalade and Crackers



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ANTIGUA



NEW YEAR'S EVE GRAND BUFFET



RAW SEAFOOD ICE BAR & LIVE SUSHI STATION

- Salmon, Hamachi, Tuna, Mahi-Mahi, Snapper, Poached Prawn, Mussels, Clams
- **Condiments:** Chopped Onion, Chopped Eggs, Capers, Chopped Chives, Sour Crème, Pickled Ginger, Soy Sauce, Wakame, Lemon

CHARCUTERIE DISPLAY

- Chorizo, Parma Ham, Salami, Mortadella, Air Dried Beef, Roast Beef, Sliced Coppa Ham, Smoked Gammon Ham, Spiced Turkey, Fish Terrine, Smoked Salmon, Chicken Liver Pate

MIXED SALAD

- Dorado, Shaved Baby Fennel, Orange Segments
- Roasted Beetroot, Goat Cheese, Walnuts Vinaigrette
- Deep Fried Tofu, Peppers, Noodles, Soy Dressing
- Grilled Plum Tomato, Marinated Mozzarella Cheese, Basil Pesto
 - Baby Octopus, Cumin Potato, Smoked Paprika
- Crusted Tuna, Green Beans, Olive, Citrus Dressing
 - Slow Cooked Lentil, Pork Salad
 - Beef Tataki, Ponzu Sauce
 - Asian Salad, Grilled Chicken, Soba Noodle
 - Pasta Salad, Eggplant, Tomato And Olive
 - Sprouts Beans Salad

SALAD

- Fresh Tomato, Cucumber, Carrot, Steamed Broccoli, Cauliflower, Chayote, Raw Papaya, Cocktail Onion, Couscous, Pimentos, Palm Heart, Kalamata Olive, Okra, Artichoke, Quinoa, Mixed Nuts, Mixed Seeds, Wakame, Anchovy, Roasted Onion, Roasted Garlic, Feta Cheese, Lentil Sprouts, Sweet Potato, Roasted Eggplant, Pumpkin, Kale

DRESSINGS

- Olive oil, Lemon dressing, Balsamic vinegar, Herbs dressing, Coconut oil, Cocktail dressing, Thousand islands, Caesar dressing, Tartar sauce, Mustard dressing

MIDDLE EASTERN MEZZE

Selection of dips from the Middle East

- Hummus, Baba Ganoush, Beetroot Hummus, Marinated Olive, Artichoke, Wakame, Red Pepper Dips, Falafel, Tabbouleh Salad

INTERNATIONAL CHEESE

- Cheeses, Mixed Nuts, Dried Fruits, Fresh Grapes, Assorted Marmalade, Homemade Grissini, Lavash, Crispy Crackers

SUSHI CORNER LIVE

Indulge your senses with an authentic speciality prepared by our Asian chef – Includes:

- Hand roll Maki, Uramaki, Nigiri, Tempura Roll Served with Traditional Accompaniments

SOUP KETTLE

- Lobster, Crab Soup, Ginger, Galangal, Coconut Milk, Cream of Wild Mushrooms, Truffle Oil

PASTA CORNER LIVE

A wide selection of fresh homemade pasta, including:

- Ravioli, Penne, Rigatoni, Tagliatelle, Linguini, Spaghetti

SAUCE

- Basil Pesto, Tomato Sauce, Creamy Mushroom Sauce, Carbonara, Beef Bolognese

CONDIMENTS

- Mushroom, Fried Eggplant, Kalamata Olive, Sundried Tomato, Parmesan Cheese, Fresh Basil, Bacon, Italian Sausage, Chicken, Salmon, Clam, Mussels, Tuna

CARVERY STATION

- Cinnamon spiced Roast Leg of Gammon, Pineapple Relish
- Roast Beef Ribeye, Yorkshire Pudding, Peppercorn Jus

BBQ CORNER

- Minute Steak
- Spiny Lobster
- Italian Sausage
- Tuna Steak
- Jumbo Prawn Skewer
- Corn on Cob

TANDOORI CORNER

- Chicken Malai Tikka, Hariyali Kebab, Lamb Kebab Mint Chutney, Pickle, Onion, Naan Bread

ETHNIC DISHES

- Chicken Cashewnut, Baby Corn, Oyster Sauce
 - Fried Beef Ginger, Teriyaki Sauce
 - Lamb Shank Rogan Josh
- Curry Goat, Caribbean Spices, Vegetable
 - Seafood Paella
 - Macaroni and Cheese Pie

FROM THE CHAFING

- Roasted Grouper, Grilled Leeks, Braised Shallots, Fava Beans
- Five Spiced Pork Belly, Sautéed Pok Choy, Soy Ginger Sauce
 - Jerk Spices Marinated Chicken
 - Red Bean Stew, Coconut
 - Corn Pie
 - Chickpea Stew
 - Roasted Pumpkin, Rosemary, Feta Cheese
 - Buttered Haricot Vert
 - Seasonal Steamed Vegetable
 - Roasted New Potatoes, Thyme

DESSERTS

A wide selection of the most exquisite desserts presented by our pastry team, including:

- Tarts to Gateaux, Mousses to Flans, Fruit Pies, French Pastries, Christmas Pudding and other traditional festive specialities...



CARLISLE BAY
ANTIGUA



CARLISLE BAY BRUNCH AT INDIGO ON BEACH 1ST JAN 2021



BAKER'S SELECTION

- Artisan Style Bread, Crackers, Selection of Danishes, Muffins, Croissants, Bagels
- Artisan Jams, Butter, Flavored Cream Cheese, Dried Fruit & Nuts

FRUITS AND CEREALS

- Fresh Fruit Assortment
- Stewed Winter Fruit Compote
- Poached Apples with Cinnamon
- Granola with Condiments, Honeycomb
- Bircher Muesli & Yoghurt

ACTION STATION

- Belgian Waffles (Sweets and Savoury)
- Peanut Butter, Banana, Toasted Nuts, Whipped Cream, Organic Maple Syrup
- Fried Free-Range Eggs, Bacon, Cheddar, Scallions, Pepper,

BREAKFAST SPECIALITY

- Traditional Free Range Eggs Benedict
 - Sautéed Mushroom
- Applewood Smoked Bacon
 - Chicken Sausage
 - Baked Beans
- Roasted Baby Potato

COLD CUTS

- Indulge in our international charcuterie delicacies, an array of condiments and in-house Prepared Flavoured oils and dressings
- A selected assortment of various seafood, shellfish, cured and smoked fish
- Selection of dips from the Middle East accompanied by an assortment of crisps

CHEESE BOARD

- Selection of Fine Cheeses served with Medjool Dates, Grapes, Chutney

SOUP

- Truffle Infused Mushroom Soup

CARVERY

- Roasted Whole Turkey with Mustard, Bacon, Sage, Cranberry Sauce

FROM OUR KITCHEN

- Confit Duck Leg, Mash Potato, Sweetcorn, Orange Sauce
- Pan Seared Mahi-Mahi, Leeks Fondue, Ginger Butter Sauce
- Grilled Tenderloin, Potato Gratin, Seasonal Vegetable, Thyme Jus
- Mushroom Risotto, Parmesan Cheese

DESSERTS

- Selection of Festive Desserts from our Pastry Team



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