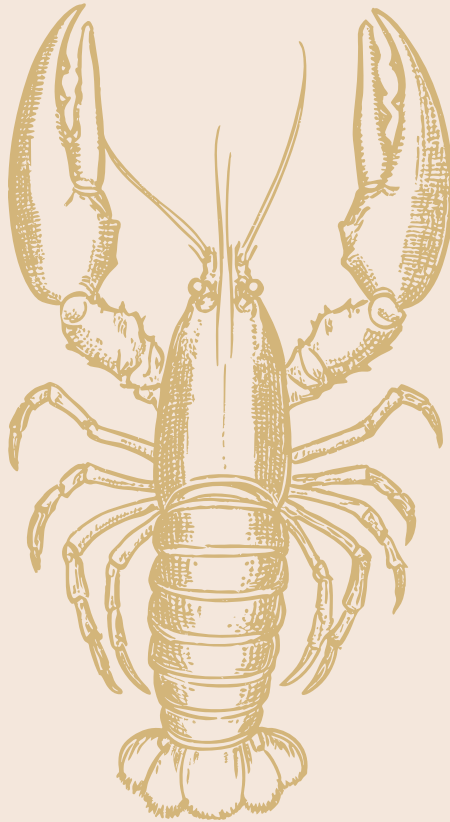


Christmas Menu



REEF BAR
SEASIDE DINING

Menu

oyster - appel granita - cucumber - sour cream

smoked eel - confit potato - caviar

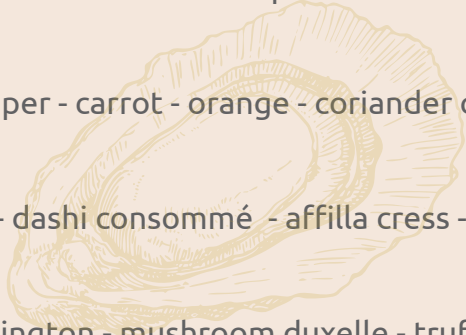
snapper - carrot - orange - coriander cress

langoestine - dashi consommé - affilla cress - watermelon

chicken wellington - mushroom duxelle - truffle - spinach

traditional dessert with caribbean twist

\$229 p.p



Wine

Champagne Michel Hernoux

Summerhouse - 2023

Domaine LaPorte Pouilly Fumé - 2022

Château Prieuré la Marzelle Saint Emilion Grand Cru - 2020

\$30 p.p



Our Chefs

European Cuisine with a Caribbean Soul



Head Chef - Senne Blomme

Starting his career in Belgium and driven by an adventurous spirit, Bollo has developed a cooking style deeply rooted in the French-Belgian tradition, enriched with the vibrant flavor nuances of the Caribbean and South America. The result is dishes that feel familiar yet carry a tropical twist.

Guest Chef - Bruno Timperman

A Belgian chef from Bruges and chef-owner of Restaurant BRUUT, known for a style defined by seasonal ingredients, minimalist plating, bright acidity, elegance, and a strong focus on pure flavors. Bruno brings his refined Belgian terroir-driven cuisine to our Caribbean setting.

