



LA LUNA

FLAT BREAD TO SHARE

Artisan Flatbread with Peppers, Tomatoes, Mushrooms

SOUP AND SALAD

La Luna Caesar

Salad Made to your Liking, Assorted Daily Ingredients

Wild Mushroom Soup

Assorted Mushrooms

ENTREES

Island Herb Crusted Beef Tenderloin With Lobster Tail

Sautéed Garden Vegetables, Potato Gratin

(Jerk Spicing Available)

Grilled Whole Lobster

Garlic Butter, Shoe String Potatoes

(Seasonal)

Crispy Pan Seared Cornish Hen

Blue Cheese Polenta, Pan Jus

Tofu and Vegetable Stir-fried Stuffed Peppers

Tomato Pesto Sauce

DESSERT

Chocolate Decadent Cake

Lemon Tart



HARMONY BREAKFAST

TRADITIONAL

Eggs How you Like Them, Bacon, Sausage, Home Fried Potatoes and Toast

CLASSIC

Eggs Benedict with Creamy Hollandaise, Home Fried Potatoes and Tomato Slices

OMELETS

Create your Own

Bacon	Peppers	Olives
Sausage	Tomatoes	Cheddar Cheese
Ham	Chives	Mozzarella Cheese
Onion	Mushrooms	Jalapeños

AUNTIE EM'S FAMOUS FRENCH TOAST

Extra Thick Sliced Raisin Bread Stuffed with Savory Cream, Browned in Eggs and Cinnamon, Topped with Warmed Banana Foster and Maple Syrup

COCONUT BAY'S FRENCH TOAST CROISSANT SANDWICH

House Made Croissant, 2 Egg Omelet and Bacon
Topped With Icing Sugar and Maple Syrup

BLUEBERRY PANCAKES

Light and Fluffy Pancakes Overflowing with Blueberries
Topped with Whipped Butter and Maple Syrup

ACCOMPANIMENTS

Cereals	Yogurt	English Muffins
Oat Meal	Pastry Basket	Bagels
Fruit Plates	Toast	Smoked Salmon

Fresh Fruit Juice, Coffee and Assorted Teas are Available



PERFECT NIGHT

Dinner Menu

STARTER

- / Shrimp Cocktail
Tangy Creole Sauce
- / Smoked Salmon
Saffron Cilantro Dressing
- / Coconut Chicken Strips
Duo Curry Sauce
- / Crisp Fried Vegetable Spring Roll
Chili Garlic Dipping Sauce

SALAD

- / Garden Green Leaf Salad Wrap
Baked Goat Cheese, Toasted Walnuts, Champagne Vinaigrette
- / Traditional Caesar Salad
Herbed Croutons, Parmesan and Bacon Crisps

ENTRÉE

- / Garlic Shrimp Paired with a Herb Crusted Filet Mignon
Au Jus, Roasted Root Vegetable, Galette Potato
- / Spinach and Mushroom Stuffed Chicken Breast,
With Rum Raisin Glaze
Sweet Potato Puree, Roasted Vegetables
- / Crab Crusted Snapper Filet
Champagne Beurre Blanc,
Rice pilaf, Ribbon Vegetables
- / New Zealand Lamb Chops Grilled
Port Wine Reduction
Roasted Garlic Potato, Sautéed Vegetable Medley

DESSERT

- / Chef' Sweet Sampling Plate
Chefs Choice of Miniature Desserts
- / Double Chocolate Temptation
Chocolate on Top of Chocolate
- / Banana and Coconut Mousse
Served with Fresh Fruits