

APPETIZER

ESCARGOTS

Baked in Herb Garlic Butter

US\$13.00

CARIBBEAN MARLIN PLATE

Thinly sliced Caribbean Marlin served with Marlin Ceviche & Tropical Fruit Salsa, Lime and Balsamic Vinaigrettes

US\$14.00

BLUE MUSSELS

Served in a White Wine Herb Broth

US\$16.00

CLASSIC SHRIMP COCKTAIL

Served with Vodka Jalapeño Cabbage Slaw and Pickled Cucumber

US\$20.00

SPICY STUFFED CRAB BACK

Flaky Crab Meat spicily seasoned and served with an Asian Slaw

US\$14.00

CURRIED ACKEE ON SPICY BLINI

Scotch Bonnet Flavoured Savoury Pancake, Coconut Cream Drizzle

US\$11.00

CONFIT OF JERKED CHICKEN

On Sweet Potato Tostones, Lime Pepper Jelly

US\$11.00

Kindly ask your Server for current rate of exchange

Please advise maître d' of any food allergies



TERRA NOVA
ALL-SUITE HOTEL

SOUP

SOUP DU JOUR

US\$9.00

LOBSTER BISQUE*

Rich Lobster Soup finished with Cream & Brandy

US\$12.00

CHICKEN CONSOMMÉ

Clarified Chicken Soup served with a tiny Dumpling
filled with Chicken

US\$9.00

SOUP SAMPLER

Trio of Demitasse Soups

US\$10.00

SALADS

CHEF'S SALAD DECONSTRUCTED

Untossed Salad of Lettuce, Curried Cashews, Olives,
Crumbled Blue Cheese, Quail Eggs and Cherry Tomatoes
with House Dressing

US\$12.00

CRUNCHY ASIAN SLAW

Chiffonade of Cabbage, Toasted Almonds, Sweet and Sour Dressing
topped with Crispy Wonton Strips

US\$10.00

THE TERRA NOVA CAESAR SALAD

Garlic Anchovy Dressing, Crostini and Shaved Parmesan

US\$12.00

BLUE MOUNTAIN GREEN SALAD

Fresh mixed Mountain Greens, Cucumber Ribbons
with House Vinaigrette

US\$9.00

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**Seasonal*



TERRA NOVA
ALL-SUITE HOTEL

CHEF'S VEGETARIAN TABLE

SPLIT PEAS SOUP

Sieved split peas soup infused with local Pimento and Thyme, topped with chiffonade of crispy Kale.

US\$10.00

RISOTTO DUMPLINGS

Deep fried Risotto Dumplings filled with Green Peas, and Black Mint, served on Sun Dried Tomato Pesto & flavourful mixed Herb Oil.

US\$12.00

RAMEKIN TRIO

Roasted Beet Risotto

Garlic & Ginger Pumpkin au gratin

Caramelised Broccoli with drizzle Bechemel Sauce

US\$12.00

ORGANIC SALAD

A salad of fresh mountain greens served with a sprinkle of crunchy Sweet Brown Rice and Garlic Crisps.

US\$11.00

SCOTCH BONNET POLENTA

Spinach & Polenta Bake, pan-fried & scallion seasoned, topped with roasted Pumpkin, Garlic Ginger Buerre Blanc, served with Red Pepper & Black Bean Lime Salsa, & grilled Brussel Sprouts.

US\$22.00

VEGETABLE SPAGHETTI

Fresh vegetables in herbed Cream Sauce crusted with Breadcrumbs & Parmesan Cheese.

US\$22.00

TERRA NOVA THALI

Platter of Spicy, Curried Eggplant, Cumin flavored Sweet Brown Rice, Vegetable Korma, oven Roasted Tomato Choka and Coconut Chutney.

US\$22.00

MUSHROOM & SPINACH RISOTTO

Rich, creamy Arborio rice with Mushrooms, Spinach, Parmesan and a splash of Lemon Juice.

US\$22.00

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TERRA NOVA
ALL-SUITE HOTEL

MAIN COURSE SALADS

GRILLED FILET MIGNON CAESAR SALAD

With Mushrooms

US\$30.00

GRILLED CHICKEN CAESAR

US\$22.00

GRILLED SALMON ON FRESH GREENS

With Spinach, Red Onions, Toasted Almonds and Lemon Dill Dressing

US\$24.00

CARIBBEAN MARLIN SALAD

Sliced Caribbean Marlin on a bed of fresh Greens with Capers,
Red Onions and Tropical Fruit Salsa

US\$24.00

MAIN COURSE PASTAS

SHRIMP PENNE NOVA

Sautéed Shrimp with Capers and Penne Pasta
in a light Creamy Basil Sauce

US\$28.00

CHICKEN PENNE NOVA

Strips of Grilled Chicken, Sun Dried Tomatoes in a
White Wine Rosemary & Basil Reduction

US\$25.00

SPAGHETTI LOBSTER*

Char-grilled Lobster Tail with Spaghetti
in a Light White Wine Tomato Broth

US\$40.00

SEAFOOD RISOTTO*

With Grilled Shrimp, Lobster, Scallops, Mussels, Herbs and Parmesan

US\$28.00

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TERRA NOVA
ALL-SUITE HOTEL

ENTREES FROM THE LAND

CHATEAUBRIAND FOR TWO

Sautéed Fresh Mushrooms, Fresh Vegetables and Béarnaise Sauce
US\$80.00

CHAR-GRILLED RIB EYE

US Choice 8 oz served with Peppercorn Sauce
US\$40.00

GRILLED FILLET MIGNON

With Sautéed Mushrooms and Béarnaise Sauce
US\$40.00

TERRA NOVA FILLET MIGNON

Prime Fillet Mignon, grilled and topped with
Lobster Morsels in a Beurre Blanc Sauce and served over
Irish Potato Pancake & Green Beans
US\$48.00

NEW YORK STRIP LOIN

Flame Grilled with Pimento Compound Butter
US\$42.00

BRAISED OXTAIL

Marinated in Jamaican Herbs and Spices then Slow Cooked au jus
US\$27.00

JERKED DOUBLE PORK CHOP

With a Tropical Fruit Chutney and Duchesse Sweet Potatoes
US\$28.00

RACK OF LAMB

New Zealand Lamb Rack Marinated in Rosemary and Garlic,
Grilled and Served with Red Wine Jus and Mint Relish
US\$39.00

CONFIT OF DUCK A L'ORANGE

Partially deboned Leg Quarter Slowly Cooked, flavoured with Orange,
Cumin and Rosemary, glazed with Grand Marnier and presented on
Ortanique Orange Sauce and Sweet Potato Duchesse
US\$30.00

GRILLED CHICKEN QUARTER

Partially deboned Marinated in Herbs and Flamed with
Rum Fire and Candied Plantains
US\$22.00

TERRA NOVA MIXED GRILL*

Grilled Lobster, Grilled Snapper Fillet and Petit Filet Mignon, Skewered
Breast of Chicken offered with Bernaise & Lemon Basil Caper Sauces
US\$50.00

TERRA NOVA BURGER

Old Fashioned Burger topped with Mushrooms and Onions,
served with Seasoned Fries
US\$20.00

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TERRA NOVA
ALL-SUITE HOTEL

ENTREES FROM THE SEA

CAJUN SNAPPER

Spicy Blackened Snapper Filet topped with
Tropical Lime Fruit Salsa

US\$24.00

STUFFED SNAPPER FILET

Herb Crusted Snapper Fillet, filled with Spiced Crab
served with Onion Buerre Blanc

US\$27.00

JAMAICAN STYLE STEAMED SNAPPER

Snapper Filet in Bouillon served with Okra
and mildly flavoured with Scotch Bonnet

US\$24.00

GRILLED SALMON

with a White Wine, Lemon Caper and Basil Reduction

US\$28.00

BOUILLABAISSE*

Flavourful Seafood Stew of Snapper, Shrimp,
Mussels, Scallops and Lobster

US\$32.00

LOBSTER THERMIDOR*

Tender Lobster in a deliciously flavoured,
rich Cream & Mushroom Sauce

US\$40.00

MADRAS CURRIED SHRIMP

Topped with Freshly Grated Coconut & served with
White Rice & Chutney

US\$29.00

NUTTED SHRIMP

Shrimp rolled in Toasted Nuts, resting in a Creamy Coconut Sauce

US\$29.00

SURF AND TURF*

Grilled Tenderloin and Grilled Lobster served with
Mushrooms and Garlic Butter

US\$50.00

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All fish may contain bones

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