

IN-VILLA CATERING OPTIONS

Enjoy the luxury of having lunch and dinner of your choice prepared in your villa by your exceptional and dedicated villa staff. Indulge in the true tastes of Jamaica with specially selected menu items including freshly made sandwiches, soups and salads, authentic juices made from local fruits and vegetables and delectable Caribbean fare prepared just for you.

How To Order Villa Lunch or Dinner

Please advise your housekeeper or the concierge at ext. 5103 or email concierge@roundhill.com at least 24 hours in advance if you would like to have lunch or dinner catered in your villa.

Please note that a staffing fee of **US\$75** per staff member is applicable*. this fee covers service for 3 hours. Should you wish to have a late dinner with service exceeding 10pm please advise your villa staff or concierge in advance so that the necessary arrangements can be made. There is an additional fee of \$10 per staff per hour after 10pm.

*For parties larger than 6 persons, please note the staffing fees below:

6 – 12 persons : Two staff required at US\$150 13 – 15 persons : Three staff required at US\$225 A setup fee will apply for parties of 20 or more.

VILLA LUNCH MENU

US \$35 PER PERSON

Selection is per family/group and is for complete villa rental only.

Please select one drink, one soup, one salad, two sandwiches/light dishes and one dessert.

LOCAL FRUIT JUICE PITCHER

Pineapple Lemonade
Pineapple Ice Cubes, Ginger, Lemon, Mint

Chilled Jelly Coconut Round Hill's Jelly Coconut

SOUPS

Chicken Pumpkin with Fresh Herbs Boneless Chicken, Local Pumpkin, Carrot, Potato, Onions, Fresh Herbs

Vegetable Pepper Pot Organic Callaloo, Yams, Carrot, Garlic, Onion, Coconut Milk, Scotch Bonnet Pepper

SALADS

Caesar Salad Garlic Croutons, Parmigiano-Reggiano Cheese, Caesar Dressing

Round Hill Organic Garden Mixed Greens Tomato, Cucumber, Villa Garden Herb House dressing

SANDWICHES/LIGHT DISHES

Jerk Chicken Wrap Grilled Chicken, Tomato, Lettuce, Jerk Mayo, Whole Wheat Wrap, Plantain Chips

Vegetable Wrap Tomato, Lettuce, Cucumber, Carrot, Herbs, Roasted

Squash, Whole Wheat Wrap, Plantain Chips

Ham and Cheese Wrap Smoked Black Forest Ham, Lettuce, Cheddar Cheese, Whole Wheat Wrap, Plantain Chips

Escoveitch Snapper Local Snapper, Pickled Vegetable, Steamed Seasoned Rice

Real Villa Fried Chicken Seasoned Chicken with Local Spices, Pickled Cabbage Slaw, Homemade Butter Rolls

DESSERTS

Seasonal Fruit Platter with Cookies All fruits are locally grown and served with homemade Jamaican cookies baked to order

Various Homemade Ice Cream or Sorbet All ice creams and sorbets are made in-house with local ingredients and no artificial flavors or color additives

VILLA DINNER MENU

US \$55 PER PERSON

Selection is per family/group and is for complete villa rental only.

Please select one drink, one soup, one salad, two entrees and one dessert.

LOCAL FRUIT JUICE PITCHER

Pineapple Fruit Punch Pineapple Ice Cubes, Ginger, Orange Juice, Mango

Lemongrass Sorrel Ice Tea Fresh Lemongrass, Sorrel, Ginger, Honey, Mint

SOUPS

Chicken Pumpkin with Fresh Herbs Boneless Chicken, Local Pumpkin, Carrot, Potato, Onions, Fresh Herbs

Red Peas

Local Red Peas, Yams, Carrot, Garlic, Onion, Coconut Milk, Thyme, Scotch Bonnet Pepper

SALADS

Round Hill Organic Garden Mixed Greens Tomato, Cucumber, Villa Garden Herb House Dressing

Jamaican Style Potato Salad with Fresh Herbs Mayo, Carrot, Escallion, Onion, Fresh Garden Herbs

Tomato Cucumber & Onion Salad Tomato, Cucumber, Onion, Fresh Herbs, Olive Oil, Cane Vinegar

ENTRÉES

Roasted B.B.Q Chicken or Jerk Chicken or Brown Stewed Chicken Local Seasoned Chicken, Mixed vegetable, Coconut Rice and Peas

Fresh Caribbean Fish (Steamed, Pan Roasted or Jerked) Local Fish seasoned and cooked to order, Mixed Vegetable, Coconut Rice and Peas

Nightly Villa Curry (Chicken or Shrimp or Local Vegetables) Coconut Milk, Curry Powder, Organic Vegetables, Homemade Chutney, Seasoned Rice

Pasta & Vegetables Roasted Vegetable, Basil Tomato Sauce, Roasted Garlic, Parmigiano-Reggiano cheese

DESSERTS

Various Homemade Ice Cream or Sorbet All ice creams and sorbets are made in-house with local ingredients and no artificial flavors or color additives

Chocolate Banana Cake Warm Caramel Sauce

Warm Rum & Raisin Bread Pudding

OUR CULINARY STORY

Inspired by Executive Chef Martin Maginley's philosophy of 'Lean, Clean, Caribbean Cuisine', Round Hill delights in offering the freshest, most authentic Jamaican ingredients and the best flavours of the island.

As part of our commitment to maintaining a sustainable environment and showcasing the best local produce, our on-site organic garden provides the kitchen daily with fresh herbs and vegetables which are infused and incorporated into our culinary offerings. The garden is located at the top of the bluff with sweeping views of both Round Hill Bay and Montego Bay as well as an ever-present cool, Caribbean breeze. Take your culinary journey a step further and experience a private chef's lunch in the garden or take a leisurely stroll or golf cart to visit the site.

In addition to our on-site garden, we are also proud supporters of the One Love Learning Foundation's School Yard Garden Project where students at two nearby primary schools cultivate crops such as kale and arugula. We in turn purchase this produce from the students and incorporate them into our daily dishes for your enjoyment.

Timeless elegance. Understated luxury.

Warm Jamaican heart.