

Restaurant La Ribera

South Pacific Night

Wednesday

Salad Bar

Calaloo Salad With Walnuts

Baby spinach with sliced mango & toasted walnuts

Chinese Pasta Salad

Rice flour pasta with light soya glazed red onions, sugar snap peas and shrimps, rice vinaigrette & sesame oil

Red Beet Salad With Orange Wedges

Red beet marinated with honey vinaigrette & orange juice

Eggplant With Sugar Peas And Bell Pepper

Grilled eggplant with red and yellow bell peppers, balsamic vinaigrette and olive oil

Mango Chutney Tropical Fruits Hearts Of Palm

Assorted Cold Cuts

Ham, assorted chesse, pastrami, turkey & sausage

Dressings

Thousand island, balsamico, oriental & house dressing

Crudite

Freshly cut vegetables with dip

Home Made Fresh Bread

Anise and Cumin Rolls

Mixed Seafood Skewer

Shrimp and fish with sour orange sauce



From The Buffet

Mangu

Mashed plantain with butter, and covered with smothered onions

String Beans Polynesian Style

String beans with garlic, e-charlottes, chili & coco milk

Mahi Mahi Tropical

Fillet of dorado sautéed in ginger butter with mango strips & sugar cane juice

Suckling Pig In Banana Leaves

Oven baked and marinated with exotic herbs (hawaiian style)

Wok Station

Ask The Chef For His Specials

Main Courses

Fresh Ahi Tuna Cutlet

Charcoal grilled tuna served on a smoked pineapple slice
with seasonal vegetables and banana chutney

Shrimp "Molokai"

Sautéed and served in a half coco shell with organic vegetables

Shrimp And Fish Skewer

With bell peppers, baja tomato culi and pilaf rice

Beef Medallion

Garnished with fried plantain vegetables and tamarind sauce



Breaded Pork Tenderloin

With spicy cumin and grilled sugar cane served in a light, creamy papaya chutney

Mahi Mahi "Ukelele"

Dorado fillet sautéed in fresh herbs and served with a curry coco reduction

Tahiti Sample

Ahi Tuna in peanut crust, shrimp shredded coco and pineapple wasabi

Polynesian Chicken

Grilled tender chicken breast marinated with soya, sugar cane, syrup, ginger and served with a sour mango sauce

Desserts

Pineapple Tartlets

Decorated with wild cherry nuts and tropical fruits

Coco Mousse

Served in a coco shell and fruit culi

Fruit Tartlets

With grand marnier liqueur

Marinated Strawberrys

With orange reduction and cointreau

Banana Pie

