



FESTIVE *dining*

LUABEACHHOUSE.COM

For reservations please call +1 (649) 941-8285 or email: restaurants@gracebayresorts.com

Visit www.OpenTable.com



Lua Beach House Brunch Menu

December 21st, 28th & January 4th

\$89 per person

to begin...

Mediterranean Burrata Salad

green peas, pickled shallots, toasted pine nuts, pea shoots, toasted sourdough

Farmer's Market Greek Salad

feta cheese, kalamata olives

Smoked Salmon Flat Bread

dill cream, red onion, fried capers, parmesan, fresh mozzarella

Coconut Shrimp

Scotch bonnet aioli

to indulge...

Koji-Roasted Chicken

leek and potato hash, red chimichurri, microgreens

Wood-Roasted Hanger Steak

cherry bomb chermoula, coal roasted brussels sprouts, feta, pickled cauliflower

Szechuan Cauliflower

garlic, szechuan pepper, onions, snow peas, jasmine rice

to cherish...

Salted Crème Brûlée

seasonal berries

GF-Gluten Free | N-Nuts | V-Vegetarian

Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at risk if the seafoods are consumed raw or uncooked. Prices are quoted in US Dollars and are subject to 12% Government Tax and 10% Service Charge. An 8% additional service charge is added for a party of 8 and more.



Caribbean BBQ Night Menu

December 23rd & 30th

\$98 per person

seafood station

Prawn Cocktail
Pickled Conch
Snapper Ceviche
Seared Tuna with Pineapple Achaar

sauces and condiments

Cocktail Sauce/Marie Rose/Tabasco/Lemon Ties

salad station

Bajan Coconut Coleslaw ^{GF}
Local Avocado, Tomato and Cucumber Salad ^{GF}
Jerk Chicken and Grilled Pineapple Salad
Caribbean Grapefruit, Rocket Leaves and Raisins
Eggplant and Tomato Chokha ^{GF}

roast station

Glazed Baby-Back Pork Ribs
Lucian Spiced Lamb Leg

snacks station

Bahamian Conch Fritters
Trinidadian Samosa

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Caribbean BBQ Night Menu

December 23rd & 30th

\$98 per person

hot line

Trini Shrimp Curry
Jamaican Chicken Curry
Antiguan Pepper Pot
Rice and Peas
Baked Macaroni
Vegetable Curry

live BBQ

Blackened Local Catch
Jerk Chicken
Local Lobster Tails

sauces

Tomato Salsa/Bajan Pepper Sauce/Mango
Chutney/Coconut Milk

desserts

Caribbean Rum Cake
Coconut Tart
Pineapple Upside Down Cake

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Christmas Eve

3-Course Wine Dinner Menu

December 24th

\$135 per person

Hokkaido Scallop Tartar GF
avocado, leche de tigre, orange gel

Saddle of Lamb GF
potato puree, seasonal field mushroom, artichoke, edamame, lamb jus

Baba au Rhum
orange foam, candied citrus peel, citrus powder, orange coulis

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Christmas Day Dinner Menu

December 25th

to begin...

Tomato Tartar – 22

balsamic tapioca, ajoblanco, almond tuile

Dordogne Foie Gras and Black Truffle Terrine – 39

port jelly, apple jam, maraschino cherries, brioche

to cherish...

Roasted Turkey Breast – 57

Christmas roasted potato, cauliflower gratin, parsnips, brussels sprouts with chestnut, bread stuffing, cranberry sauce and gravy

21-Day Dry-Aged Beef Wellington – 68

Christmas roasted potato, cauliflower gratin, parsnips, brussels sprouts with chestnut, Yorkshire pudding, gravy

24-carat Gold-plated Butternut Squash Risotto – 38

aged balsamic, amaretti cookie, sage

to indulge...

Christmas Pudding – 21

brandy custard, vanilla ice cream

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New Year's Eve Grand Party Menu

December 31st

\$375 per person

to inaugurate...

La Ratte - Potato and Caviar

sour cream, lemon zest, chives, oscietra caviar, edible glass

to begin... (choose one)

Wagyu Beef Carpaccio

crispy egg yolk, caper, shallots, pickled walnut ketchup, black winter truffle

Tuna and Avocado

Yuzu soy jelly, flying fish caviar, orange gel

Tomato Burrata

cherry bomb tomatoes, aged kokam vinegar dressing, balsamic pearls

to cherish... (choose one)

Line-caught Wild Seabass

burnt cauliflower puree, girolles, seafood butter broth

South Caicos Butter Poached Lobster

wood-roasted leeks, burnt garlic sabayon, spiced coconut and lobster velouté, pastry lattice

Wild Mushroom Risotto

stuffed morels, parmesan foam

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New Year's Eve Grand Party Menu

December 31st

\$375 per person

to relish... (choose one)

24-karat gold-plated Braised Short Ribs

whipped potatoes, baby-root vegetables, crispy Jerusalem artichokes

Free-Range Chicken and Foie Gras Pithivier

celeriac puree, hen of the wood, sweet corn, game jus

Eggplant Milanaise

ricotta and tomato salad, basil

to indulge...

Pot and Shovel

Valrhona dark chocolate mousse, seasonal berries, chocolate soil

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