

The logo features the word "Luau" in a white, elegant script font, with the "L" being particularly large and stylized. Below it, the words "BEACH HOUSE" are written in a clean, white, all-caps sans-serif font.

Luau  
BEACH HOUSE

FESTIVE *dining*

LUABEACHHOUSE.COM

For reservations please call +1 (649) 941-8285 or email: [restaurants@gracebayresorts.com](mailto:restaurants@gracebayresorts.com)  
Visit [www.OpenTable.com](http://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





# Caribbean BBQ Night Menu

December 23rd & 30th

\$98 per person

## *seafood station*

Prawn Cocktail  
Pickled Conch  
Snapper Ceviche  
Seared Tuna with Pineapple Achaar

## *saucers and condiments*

Cocktail Sauce/Marie Rose/Tabasco/Lemon Ties

## *salad station*

Bajan Coconut Coleslaw<sup>GF</sup>  
Local Avocado, Tomato and Cucumber Salad<sup>GF</sup>  
Jerk Chicken and Grilled Pineapple Salad  
Caribbean Grapefruit, Rocket Leaves and Raisins  
Eggplant and Tomato Chokha<sup>GF</sup>

## *roast station*

Glazed Baby-Back Pork Ribs  
Lucian Spiced Lamb Leg

## *snacks station*

Bahamian Conch Fritters  
Trinidadian Samosa

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





# 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

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





# *Christmas Eve*

## 3-Course Wine Dinner Menu

December 24th

\$135 per person

### **Hokkaido Scallop Tartar** <sup>GF</sup>

avocado, leche de tigre, orange gel

### **Saddle of Lamb** <sup>GF</sup>

potato puree, seasonal field mushroom, artichoke, edamame, lamb jus

### **Baba au Rhum**

orange foam, candied citrus peel, citrus powder, orange coulis

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.





# 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

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





# 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

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





# 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

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





# WHERE ISLAND *moments* ARE MADE

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SMALL  
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