



lua
BEACH HOUSE

FESTIVE *dining*

LUABEACHHOUSE.COM

For reservations please call +1 (649) 941-8285 or email: lua@southbankresort.com
Visit www.OpenTable.com



CARIBBEAN BBQ *night*

December 22th & 29th

\$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

Coconut Shrimps / Trinidadian Samosa

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

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*

December 25th
À la carte

to begin...

Beet Root and Goat Cheese ^{GF, N, V} — 31

Beetroot gel, goat cheese and beet ravioli, caramelized pistachio

Pan Seared Foie and Black Truffle ^N — 39

Poached figs, toasted brioche, smoked almonds

Hokkaido Scallop Tartar ^{GF} — 39

Avocado, Leche de tigre, orange gel, golden Kaluga caviar

to cherish...

Roasted Turkey Breast — 58

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

Butternut Squash Cannelloni ^V — 38

Aged balsamic, Pomodoro sauce, sage

to indulge...

Christmas Pudding — 21

Brandy custard, vanilla ice cream

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NEW YEAR'S EVE GRAND PARTY

island masquerade

December 31st

\$395 per person

to inaugurate...

Hamachi Tartar and Caviar ^{GF}

Lemon zest, chives, oscietra caviar, green apple jelly, roasted jalapeno emulsion

to begin...

Wagyu Beef Tartar

Cured egg yolk, capers, pearl onions, black winter truffle

Arctic Char Crudo ^{GF}

Avocado mousse, salmon caviar, pickled baby radish, jalapeño

Endive and Roasted Pear ^V

Vegetable XO, aged parmesan, toasted lemon crumbs, goat cheese

to cherish...

Line Caught Wild-Striped Bass ^{GF, N}

Crushed potatoes, burned cauliflower puree, Romanesco, kimchi butter broth

South Caicos Wood-Fired Lobster ^{GF}

Crab-stuffed zucchini flowers, burned garlic sabayon, salmon roe and chive butter sauce

Winter Truffle Risotto ^{GF}

Stuffed morals, parmesan foam

to relish...

Braised Wagyu Beef Cheeks ^{GF}

Whipped potatoes, petit vegetables, crispy Jerusalem artichokes

Free-range Organic Truffle Chicken ^{GF}

Purple potato, maitake, haricot vert, game jus

Green Goddess Orchiette ^{N, V}

Kale pesto, spring onion, fennel, toasted hazelnuts

to indulge...

Valrhona Dark Chocolate Mousse ^{GF}

Maraschino cherries, chocolate soil

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NEW YEAR'S EVE GRAND PARTY

island masquerade

for kids
December 31st
\$155 per child

to begin...

Spaghetti ^V
with Butter

OR

Mac 'n Cheese ^V

Elbow pasta, cheddar cheese sauce

to cherish...

Chicken Fingers

French Fries

OR

Grilled Fish ^{GF}

Broccolini

to indulge...

Brownie

with ice cream

OR

Fresh Fruit Bowl ^{GF, V}

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island masquerade

December 31st

bottle selection

Vodka

Ketel One 1L ^C – \$160.00
Titos 1L ^C – \$130.00
Grey Goose 1L ^C – \$195.00

Tequila

Don Julio Reposado 750ml – \$260.00
Clase Azul Reposado 750ml ^C – \$560.00
Don Julio 1942 Reposado ^C 750ml – \$475.00
Patron Silver 750ml – \$540.00

Gin

Bombay Sapphire 750ml ^C – \$110.00
Hendricks 1L – \$155.00
Tanqueray London Dry 1L ^C – \$135.00

Whiskey

Crown Royal ^C – \$140.00
Macallan 12 yr. – \$250.00
Johnny Walker Black Label 12 yr. ^C – \$230.00

Champagne

Dom Perignon Rose – \$975.00
Dom Perignon Brut – \$600.00
Louis Roederer Cristal Brut – \$850.00
Laurent Perrier Cuvee Brut – \$130.00
Laurent Perrier Cuvee Brut Rose – \$230.00
Piper-Heidsieck Cuvee Rare Brut – \$460.00
Moet & Chandon – \$145.00
Veuve Clicquot – \$165.00

Cocktails

The Arc – \$22
Watermelon Crush – \$20
Lua Paloma – \$20

^C – Paired with a mixer of your choice and a fresh garnish

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