



La Terrace Luncheon

First impressions

Marinated Tuna Tartare	14
Infused with dill and lemon juice served with a papaya coulis	
Avocado mousse and Crab meat	14
Lime marinated local crab, baby greens, avocado mousse, scotch bonnet aioli	
Antipasti	16
Cured meats, marinated cherry peppers, grilled vegetable	
Jackfruit Carpaccio (market availability)	14
Prosciutto, ricotta cheese, island vinaigrette	
Royal Plantation Garden Salad	12
Romaine lettuce, cucumber, radish, carrot & cherry tomato mango vinaigrette	
Caesar Salad	12
Crouton, grated parmesan cheese, anchovies and house made dressing	
Organic chicken breast	16
Gulf shrimp	18
Fresh tomato mozzarella salad	16
Served with a basil dressing, balsamic syrup	
Soup du Jour	8
Chef's speciality of the day	

Please be understanding if certain dishes, ingredients are restricted due to market availability



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Main Characters

Day boat catch of the day	28
Chef's Daily special of freshly caught fish	
St Elizabeth organic chicken breast	26
Onion, tomato, green pepper, garlic, cherry peppers, white wine & demi- glace	
Pork Sandwich	26
Pork tenderloin, melted brie, crisp baguette, island sweet potato fries	
Wiener schnitzel	30
Green salad, charred lemon and caper sauce	
Marinated Flank Steak	34
Mixed leaves, French fries, red wine reduction	
Penne Pasta alla Sorrentina	18
Olives, basil, fresh mozzarella and pomodoro sauce	
Sautéed garlic shrimp	32
Linguine Pasta, garlic butter, and fresh herbs	
Smoked Salmon Fettuccini	28
Dill cream sauce, flying fish caviar	

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Royal Plantation
OCHO RIOS, JAMAICA

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All prices are in US currency

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