



Christmas SPECIAL MENU

100 \$ per person

APPETIZERS

Cucumber & Crab Roll

Fresh crab wrapped in thin cucumber ribbons with a smooth cream cheese finish.

Tropical Veggie Roll

Avocado, mango and lime wrapped in crisp seasonal vegetables.

STARTERS

Prawn & Avocado Tartare

Marinated prawns with creamy avocado and citrus dressing, served with banana chips

Fish & Lemongrass Coconut Soup

Fish broth infused with lemongrass and coconut milk, served with crispy toasted bread.

MAIN COURSE

From the Heart

Oven-Baked Lamb Chops

Tender lamb chops roasted and served with seasonal vegetables and roasted potatoes.

From the Ocean

Grilled Lobster

Fresh lobster grilled and brushed with lemon butter, served with mashed potato and sautéed vegetables.

or

From the Garden

Tropical Vegetable Curry

Creamy mango and lemongrass curry with colourful vegetables, coconut rice and cashew crumble.

DESSERTS

Trio of sweets

- Chocolate meringue cake with cinnamon
- Passionfruit mousse
- Coconut and pineapple mini cake

*May your Christmas be warm, joyful, and unforgettable
under the island sky.*

With love, The Island Pongwe.



New Years Eve

SPECIAL MENU

100 \$ per person

APPETIZERS

Octopus&Veggie Voul-au-vent

Crispy puff pastry filled with local octopus, garden vegetables and a touch of island herbs

Avocado and Mango Canape

A crisp bite topped with creamy avocado and fresh, vibrant mango salsa.

STARTERS

Shrimp, Avocado & Mango Cups

Juicy shrimps with creamy avocado and sweet mango salsa

Butternut Squash Soup with Chicken, Coconut&Ginger

Smooth and aromatic, served with warm garlic bread (Vegetarian option available without chicken)

MAIN COURSE

From the Heart

Slow cooked Beef Fillet

Parmesan and spring onion mashed potatoes, broccoli and green beans, roasted garlic and peppercorn sauce

From the Ocean

Grilled Lobster

Fresh local lobster, grilled and served with sautéed vegetables, roasted potato and lemon butter

or

From the Garden

Roasted Pumpkin

Oven-roasted pumpkin with vegetable rice, creamy mango & ginger sauce, feta crumble, coconut flakes and roasted cashews.

DESSERTS

The sweet finale

- White Forest Cake
- Chocolate meringue cake with cinnamon
- Passionfruit mousse

May the New Year shine bright with island magic, new beginnings, and unforgettable moments.

With love, The Island Pongwe.