



L'AZURE

DINNER MENU

FLAT BREADS

L'AZURE'S PLUM TOMATO FLAT BREAD ♥
WITH FRESH BASIL, ROASTED GARLIC AND MELTED PARMESAN

CARIBBEAN SPICY GINGER SHRIMP FLAT BREAD
WITH GRILLED PINEAPPLE, FETA CHEESE AND ROASTED TRI COLOR PEPPERS

GARLIC CHICKEN FLAT BREAD
WITH GRILLED PINEAPPLE, ROSEMARY, FETA CHEESE AND PLUM RIPE TOMATO

APPETIZERS

BREADFRUIT LEAK SOUP

CHEF'S SOUP OF THE DAY ♥

LOBSTER SALAD, AVOCADO AND MANGO SALSA IN VOL AU VENT SHELL

JUMBO TEMPURA SHRIMP WITH WASABI DIPPING SAUCE

PAN ROASTED SEA SCALLOPS WITH SESAME SOY DRESSING AND WILD ROCKET

FRITTO MISTO OF CALAMARI, PICO DE GALLO WITH TOMATO SALSA

BLUE SWIMMER CRAB CAKE, RED OAK SALAD, RED CHILI AND GARLIC MAYONNAISE

MARINATED SEAFOOD SALAD, MESCLUN GREENS WITH SOY AND GINGER SEAFOOD MIX

DUCK CREPE, TRI COLOR PEPPERS AND SHREDDED DUCK MEAT,
WITH RED CURRY AND COCONUT SAUCE

GOAT CHEESE BRUSCHETTA, GRILLED GOAT CHEESE ON BRUSCHETTA WITH TOMATO,
PINEAPPLE SALSA AND PESTO SAUCE ♥

GRATIN OF ROCK SHRIMP AND GNOCCHI, BUSH BASIL VELOUTE

SMALL SALADS

WILD ORGANIC ARUGULA WITH GOAT CHEESE, GRILLED ASPARAGUS SPEARS,
TOASTED ALMONDS, MANGO VINAIGRETTE ♥

CLASSIC CAESAR SALAD WITH GRANO PANDO SHAVINGS

GREEK SALAD WITH FETA CHEESE, CUCUMBERS, TOMATOES, SLICED RED
ONIONS AND KALAMATA OLIVES ♥

MESCLUN MIX ARUGULA WITH PINEAPPLE, CHERRY TOMATO,
CRUMBLE GORGONZOLA CHEESE AND BALSAMIC VINAIGRETTE ♥

CHERRY TOMATO AND WATERMELON SALAD, SHAVED PARMESAN
AND PEPPERCORN VINAIGRETTE ♥

FIRE ROASTED VEGETABLES WITH TOMATO CRUDIOLA, CAPRESE DRESSING ♥

ENTRÉE SALADS

CARIBBEAN MARKET VEGETABLES WITH MANGO, PLUM TOMATO,
BUTTERNUT SQUASH AND MARINATED TOFU ♥

GRILLED CHICKEN WITH ROASTED PEPPERS, TOMATO, CAPERS,
CAESAR DRESSING AND PARMESAN CHEESE

TAMARIND GLAZED SNAPPER WITH PAPAYA, PINEAPPLE SALSA,
BEAN SPROUTS, MESCLUN MIX AND CUMIN VINAIGRETTE

FIRE ROASTED SHRIMP WITH SPINACH, CHICK PEAS, ROASTED PEPPERS,
CUCUMBER AND FETA CHEESE

FISH AND SEAFOOD

SEAFOOD PENNE PASTA WITH LOBSTER, SHRIMP, FISH, SCALLOPS, MUSSELS,
CLAMS AND SWEET CHILI SAUCE

PAN SEARED SALMON MACADIONE SAUTÉED VEGETABLES

STEAMED PAPILLOTTE OF REEF FISH, MEDITERRANEAN VEGETABLES,
AND SOAVE FUME

CAJUN STYLE BLACKENED MAHI-MAHI, PAPAYA AND RED ONION SALSA
WITH CORIANDER, MINT COUS COUS

OVEN ROASTED LOBSTER TAIL WITH HERB MASH POTATO, GRILLED VEGETABLES,
LEMON GARLIC BUTTER AND CREAMY SPICY SAUCE

VEGETARIAN CURRY, MADRAS STYLE WITH VEGETABLES
AND STEAMED BASMATI POPPADUMS ♥

SHIITAKE WILD FOREST MUSHROOM SPRING ROLL
WITH GINGER SPICED GREEN LENTILS ♥

STEAMED CRAB LEGS WITH GARLIC MASH, INFUSED SAUTÉED VEGETABLES,
WITH GARLIC AND LEMON BUTTER

POULTRY AND MEAT

BREAST OF CHICKEN CORDON BLEU, LINGUINI, ASPARAGUS AND MASCARPONE CREAM

PAN ROASTED CERTIFIED ANGUS BEEF RIB EYE, GLAZED PAK CHOI,
SZECHAUN BUTTER

CAJUN STYLED BLACKENED ANGUS BEEF TENDERLOIN, SPICE PLANTAIN GALETTE,
FINE BEANS ALMANDINE

BAJAN HERBED INFUSED PORK TENDERLOIN WITH FOUR SQUARE SPICE RUM,
HERBED POLENTA, SAUTÉED SPINACH AND APPLE CHUTNEY

PAN ROASTED LEMON VEAL WITH SPINACH MASH AND CRISPY BACON STRIP

CRUSTED RACK OF NEW ZEALAND LAMB, CARAMELIZED RED ONION MASH
AND FIRE ROASTED VEGETABLES