

Caribbean king fish chowder with a hint of bourbon

Butternut squash velouté with cacao dust and crumbled cashew DF, V, CN

Five spice pork belly on sweet corn cream

Slow cooked pork belly on roasted corn puree with honey balsamic glaze DF, GF

Parmesan crusted shrimps

Crispy, cheese coated tiger shrimps on prosecco creole sauce

Cove's 365 vegan

An elegant mold of seasoned red quinoa, tofu, curried garbanzo beans and avocado, covered with beetroot vinaigrette leaves VG, GF

Citrus champagne sorbet

Fire grilled surf and turf

Beef tenderloin from cove's fire grill, local lobster and peppers kebab on seasoned flat potatoes, organic vegetables and thyme butter GF

Pink fish all green

Cast iron seared salmon fillet, dabbed with Italian parsley crust on English peas risotto, and lime bercy sauce GF

New year's pasta..." linguine" with vegetarian stroganoff

Al dente pasta tossed in olive oil and covered with button mushrooms and sweet peppers in a rich paprika cream available with gluten free pasta

Duck on merlot

Oven roasted duck breast on truffle sweet potato puree, asparagus spears and a merlot reduction sauce DF, GF

Red velvet tiramisu

Pistachio cake roll

Homemade cake roll served with vanilla ice cream

Any 4-course selection US\$ 140 subject to 10% vat and 13% service charge

31st December 2025





