



E A S T E R

On The Beach

Inviting dishes created by Chef Andrew Mirosch with live music entertainment + bonfire

Hot Stations

Steamed shrimp in butter garlic,
parsley and tequila

Steamed chicken and shallot dumplings

Local vegetable soup with okra, sweet potato, black eye peas
and kale, ginger, cilantro, turmeric, allspice, garlic, thyme
and coconut milk

Salmon red curry with spinach

Live Cooking Stations

Andrew's 22 hour smoked brisket carved at
the station

Fresh sustainably harvested king prawns
grilled over charcoal with smoky chipotle,
lemon and thyme butter

BBQ Haitian chicken thigh marinated in allspice, ginger,
soy, cilantro, garlic and Scotch bonnet chilis

Panko crumbled jerk spiced fried fresh
mixed fish pieces

Salads + Sushi

Seafood ceviche salad, red and green bell pepper, orange, onion,
lime, jalapeno chili, diced fresh mango and corn chips

Roasted vegetable salad with warm cauliflower, broccoli, baby
carrots, organic kale, shaved radish, orange segment, potatoes
with charred sweet corn and a light orange and hazelnut dressing

Green salad with romaine lettuce, cucumber, tomato, red
onions, and olive oil vinaigrette dressing

Island slaw

Selection of sushi

Desserts

Cheese plate, biscuits, and fruits

Brownie slices

Warm sticky date pudding

Chocolate mousse cups

Whipped cream

Chocolate sauce

Custard

Berry compote



BLUE WATER
BISTRO

Happy Hour at Pink Bar 5:30pm-6:30pm

Dinner Served at 7:00pm

\$90 per adult, \$50 per child under 12

Excludes beverages

Reservations required. Please contact Guest Services or email: bluewater@wymara.com

Please advise your server if anyone in your party has food allergies or dietary restrictions.

Prices are listed in US Dollars and are subject to a 12% tax and 10% service charge. Additional gratuity is at one's discretion.