



LITTLE HARBOUR
ESTATES
ANGUILLA

SAMPLE MENUS



THE BEACH HOUSE LE BLEU INDIGO

BREAKFAST DAILY MENU

DAIRY

Whole, Skim, Unsweetened, Almond, Low Fat Vanilla yoghurt, Granola

FRESH FRUIT

Seasonal and locally sourced fruits

ROTATED BAKERY OPTIONS

Banana Bread, Bagels, Blueberry Muffins, Croissants

CEREALS

Granola and assorted small size cereal selection

PRESERVES

Assorted jams and jelly, Nutella, cream cheese, peanut butter

FRESH JUICES & DRINKS

Orange Juice, Grapefruit Juice, Green Smoothies, Coffee, Tea, Espresso, Stevia, Splenda

TO ORDER

Eggs cooked in any style

Sausage and Bacon

House made pancakes and waffles

ROTATED BREAKFAST SPECIALS

Caribbean Breakfast Sandwich

Johnnie Cake, Fried Egg, Sweet Plantain, Avocado

Mexican Breakfast

Huevos Rancheros

English Breakfast

Bacon, Sausage, Egg, Beans, Mushroom and Tomatoes

Live Omelet Station



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HOS D'OEUVRES

Saltfish and Callaloo Fritter | Ackee Dip

Coconut Crusted Shrimp | Mango Curry Sauce

Jerk Tuna Sliders | Carrot Bun | Lime Mayo | Charred Pineapple & Tomato

Cracked Conch | Scallion Aioli | Citrus

Conch Chowder Shots

Cuban | Tostones | Roast Pork | Mustard | Pickles | Local Cheese

Beef Empanadas | Queso | Salsa Seasonal Offerings

FIRST

Red Snapper Ceviche | Mango | Thai Chilli | Lime | Coriander
Frita Plantains

or

Pumpkin Soup | Pumpkin Bread | Pumpkin Mousseline | Pumpkin Sheet
Granulated Pumpkin Seeds

SECOND

West Indian Curried Conch | Coconut Dumplings | Lemongrass Foam

or

Lobster Cake | Tomato Tartar Sauce | Bitter Greens | Melon
Champagne Mango Dressing

THIRD

Poached Red Snapper | Coconut Crust | Coo Coo | Dhal Broth
Callaloo | Coconut pudding | Fried Garbanzo Beans | Curry Oil

or

Crayfish Tail | Bouillabaisse | Conch Sofrito | Pearl Onions
Lemon Froth | Turnips | Lima Beans | Bacon Wrapped Lobster and Salmon Mousseline

or

Roast Pork Belly | Tamarind | Yucca | Pork Demi
Tomato | Orange | Chipotle | Ginger | Mango

DESSERT

Caribbean Black Rum Cake | Molasses | Passionfruit Leather

Banana Pudding | Roasted Pineapple | Coconut Sorbet

FRENCH

HOS D'OEUVRES

Yukon Gold Potato Blinis | Beluga

Salmon Tartare

Sweet Red Onion | Crème Fraiche | Cornichons

Fresh Oyster

FIRST

Salad of Haricots Vert

Tomato Confit | Chive Oil | Tomato Powder

or

Beef Tartare

Horse Radish Panna | Smoke

SECOND

Lobster Pancakes

Pea Shoot Salad | Ginger Carrot Emulsion

or

Scallop Tuna Terrine

Avocado | Radish | Passion Fruit

THIRD

Braised Beef Short Ribs

Root Vegetables | Pomme Crisp

or

Lobster Wellington

Tarragon | Celeriac

FOURTH

Classic Vanilla Crème Brûlée

Chocolate Mousse | Peanut | Citrus

MEXICAN

HOS D'OEUVRES

Mexican Carna Asada Sopes

Refried Beans | Pulled Pork | Queso Avocado

Chorizo Molotes | Tomato Salsa

Tostadas

Shrimp/Beef Taquitos

FAMILY STYLE

Shrimp Fajitas

Guacamole | Shredded Cheddar | Sour Cream | Salsa

BBQ Popcorn Chicken Tacos

Mango Lime Sour Cream | Cilantro | Pickle Red Cabbage

Agave Chipotle Steak Burritos

Pork & Beef Chili Con Carne

Street Corn

Lime | Paprika

Fiesta Rice

Texture Salad

Candied Pecans | Pickled Red Cabbage
Peaches | Local Greens

DESSERTS

Cinnamon Sugar Churros

Mexican Chocolate

Flan Mexican Chocolate Cake

Mocha Ice Cream

SOUTHERN AMERICAN

HOS D'OEUVRES

Le Petit Po Boy's

Fresh Oysters | Horseradish Crème

FAMILY STYLE

Dirty Fried Chicken

Smothered Pork Chops

Gumbo

Shrimp and grits

Jambalaya

Collard Greens

Mac N Cheese

Succotash

Pecan Peach Salad | Golden Apples

DESSERTS

New Orleans Beignets

Cranberry Compote | Root Beer Anglaise

FOR THE TABLE

Corn Bread

Buttermilk Biscuits

Bacon Butter

THAI

HOS D'OEUVRES

Golden Bags

Crab | Kaffir Lime | Plum Sauce

Rice Paper Roll

Seasonal Vegetables | Tamarind | Fresh Herbs

Thai Chicken Satay

Peanut Sauce

FAMILY STYLE

Yum Som O

Thai Beef Salad

Gang Keaw Wan

Chicken Green Curry | Steamed Jasmine

Phad Thai Goong

DESSERTS

Crispy Mango N Sticky Rice Spring Roll

Black Sesame Seed Ice Cream

Thai Coconut Cassava Pudding

JAPANESE

HOS D'OEUVRES

Crispy Rice | Spicy Tuna | Avocado | Unagi

Sushi Rolls

Crab Salad | Avocado | Shrimp Tempura

Rainbow Salmon | Mango | Cream Cheese | Cucumber

Chicken Yakitori | Pickle Watermelon Rind

Vegetable Spring Rolls | Sweet Chili

FIRST

Duck Ramen Noodle Soup | 8 Minute Egg | Bok Choy | Edamame

or

Tuna Jerky | Candied Grapefruit | Ginger | Sesame

SECOND

Taiwanese Steam Bao Bun | Pork Belly | Miso Aioli | Gochujang | Radish

or

Prawn Pot Stickers | Soy Lobster Jus

THIRD

Miso Cod | Sesame Pudding | Enoki Mushroom Salad
Candied Cilantro Stem | Coriander Ponzu | Sesame Brittle

or

Steam Branzino | Scallion | Ginger | Soy

FORTH

Pistachio Banana Spring Rolls | White Sesame Gelato | Green Tea