Menu

Very dear guests, this menu was created in such a way that the dishes give you an idea of the Chef's cuisine, but do not hesitate to share with him your culinary preferences, he remains at your disposal.

Bon Appétit !

BAJACU

where beauty leads to serenity…

Bajacu, dream residence in Caribbean paradise

Island of Providentiales, Turks and Caicos

Breakfast

- Eggs Benedict
- Fried eggs
- Scrambled eggs
- Omelet
- Oat meal
- Pancakes
- Fresh fruits salad
- Low fat yogurt and mixed berries
- English bread and muffins
- Bacon & ham
- Homemade marmalades
- Fresh fruit juice, tea, coffee

GLUTEN FREE ORGANIC VEGETARIAN

Lunch

(The chosen proposition will be served for all the guests)

- Chicken breast, chutney, sweet spices and kale salad
- Hamburger / Cheeseburger, French fries and coleslaw
- Penne salad with chicken and Cesar dressing, mixed salad
- Chicken salad, Romaine lettuce, spaghetti with tomato vinaigrette
- Stuffed tomatoes with exotic rice, fennel salad with lemon juice and olive oil
- Vegetables risotto, tomato, basil and mozzarella salad
- Quinoa and rocket salad with lightly seared Red snapper

GLUTEN FREE ORGANIC VEGETARIAN

- Grilled king prawns with papaya, tomatoes and avocados salad
- Conch fritters with coleslaw, green peas and rice.
- Red snapper ceviche, marinated in lime, mango and fresh cilantro
- Omelet with herbs and baby spinach salad.
- Crudités platter: grated carrot, celeriac in remoulade dressing, tomato salad

GLUTEN FREE ORGANIC VEGETARIAN

Sunset snacks

- Salsa and corn chips
- Guacamole
- Quesadillas
- Spring rolls
- Tortilla (Spanish omelet)
- Chutney toasts
- Goat cheese toasts with truffle oil
- Crudités with homemade dip


GLUTEN FREE


ORGANIC


VEGETARIAN

Starter

- Crème de carottes, orange and ginger
- Tomatoes gazpacho and bell pepper brunoise
- Chilled green coconut soup
- Beetroots and Granny Smith apples tartar with rocket, avocado and mustard sorbet
- Crab millefeuille, guacamole and pink grapefruit
- Roasted bell peppers confit, fresh goat cheese and capers
- Vegetables confit, poached egg, sherry vinegar and tomato coulis
- Mixed green salad

Dinner

- Beef fillet with sautéed potatoes and béarnaise
- Chicken curry, coconut milk served with creole style rice
- White asparagus risotto with white truffle oil
- Roast chicken, potatoes-basil purée and thyme gravy
- Grouper, vegetables confit, and tomatoes vinaigrette
- Red snapper, marinated tomatoes, olive oil and balsamic vinegar
- Seared tuna, pineapple and cilantro rice, ginger and soya sauce
- Spaghetti Bolognese
- Pesto penne
- Grilled king prawns with papaya, bell peppers and sweet onions brunoise
- Spiny lobsters served upon request (charged in extra)

GLUTEN FREE ORGANIC VEGETARIAN

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Dessert

- Bananas flambées with Bambara rum
- Crème caramel
- Coconut flan with mango
- Pineapple and fresh cilantro
- Floating island
- Congolais and Piña Colada sorbet
- Chocolate Marquise, custard & cranberries
- Grand Marnier soufflé and candied citrus zest
- Chocolate soufflé (70%)
- Key lime crêpes
- Turk and Caicos chocolate rum cake
- Homemade ice creams and sorbets

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