



Chef Laura Antonelli

CREATE YOUR PERSONALIZED MENU

MINIMUM 3 COURSES
STARTING FROM €90 PER PERSON
+ CHEF FEE

4 COURSE TASTING MENU –
STARTING FROM €120 PER PERSON
+ CHEF FEE

CHEF SERVICE FEE:
€300 FOR GROUPS OF 2 TO 8 GUESTS
€350 FOR GROUPS OF 9 TO 14 GUESTS
€400 FOR GROUPS OF 15 GUESTS OR MORE
+ 4% GOVERNMENT TAX (TGCA – SAINT MARTIN FWI)

ALL MENUS INCLUDE HOMEMADE BREAD AND BUTTER TASTING.
LET US DESIGN A BESPOKE CULINARY EXPERIENCE TAILORED TO YOUR
TASTES, DIETARY NEEDS, AND EVENT STYLE.

1

AMUSE BOUCHE SELECTION

CHOOSE ONE FOR TASTING MENU
+ €35 SUPPLEMENT FOR CAVIAR AMUSE

**CRISPY RICE WITH JAPANESE-STYLE TUNA TARTARE
TOPPED WITH OPTIONAL CAVIAR**

**BONBON DE LAMBI
SPICED CARIBBEAN CONCH, DELICATE AND
FLAVORFUL**

**CORNETTO DI MELANZANA AFFUMICATA
SMOKY EGGPLANT CREAM IN A CRISPY CONE**

**RIBBON SANDWICH WITH MINI LOBSTER SALAD
ELEGANT AND RICH, A TWIST ON THE CLASSIC
FINGER SANDWICH**

**SUPPLÌ DI PASTA FRESCA AL PESTO E MOZZARELLA
CRISPY BITE OF FRESH BASIL PESTO PASTA AND
MELTED MOZZARELLA**

**PAIN BRIOCHE AU FOIE GRAS & TRUFFLE DUST
BUTTERY BRIOCHE WITH SILKY FOIE GRAS AND A
HINT OF BLACK TRUFFLE**

**GOAT CHEESE MERINGUE, PECAN & BALSAMIC
HONEY SWEET AND SAVORY MELT-IN-YOUR-MOUTH
COMBINATION**

**EGG YOLK GEL & CAVIAR ON SAVORY CANAPÉ
A LUXURIOUS ONE-BITE TREAT**



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2

FIRST COURSE

CAESAR SALAD 2.0

A REFINED TWIST ON THE CLASSIC, CRUNCHY AND CREAMY

MANGO & BURRATA SALAD

TROPICAL, CREAMY AND REFRESHING

TRICOLOR TOMATO & RICOTTA BRUSCHETTA

SWEETNESS, CREAMINESS AND CRUNCH ON ARTISAN BREAD

MARKET VEGETABLE VELOUTÉ

SMOOTH SOUP MADE FROM ORGANIC DAILY VEGETABLES

MIXED GREENS WITH PINEAPPLE VINAIGRETTE

FRESH AND FRUITY BALANCE

TOMATO CONFIT, CAPERS & BURRATA SAUCE

A MEDITERRANEAN FUSION IN A WARM SALSA

SCALLOP CARPACCIO WITH SOY & TRUFFLE ESSENCE

ELEGANT, SILKY AND UMAMI

3

MAIN COURSE

HOMEMADE PASTA OF THE DAY

WITH SAUCE OF YOUR CHOICE: PESTO, MUSHROOM, MEAT RAGÙ, TOMATO, OR CACIO E PEPE

SOUS VIDE BEEF TENDERLOIN

SERVED WITH POTATO DUO AND SEASONAL VEGETABLES

ROSSINI BURGER WITH FOIE GRAS

GOURMET BURGER WITH MATCHSTICK FRIES

SOUS VIDE PORK TENDERLOIN WITH MUSTARD &

TARRAGON SAUCE CREOLE RICE AND GLAZED ONIONS

CATCH OF THE DAY – CURRY VANILLA & COCONUT

SAUCE SWEET POTATO PURÉE AND VEGETABLES

PRAWNS IN SPICY TOMATO SAUCE

WITH NEW POTATOES AND GARDEN SALAD

SEARED SCALLOPS WITH BUTTERMILK, HERB OIL &

MICROGREENS

DELICATE AND MODERN PLATING

LOBSTER THERMIDOR SERVED WITH 2 SIDES – MARKET PRICE

HOMEMADE PASTA WITH GRILLED OR BAKED LOBSTER

BBQ OPTION AVAILABLE DEPENDING ON VILLA EQUIPMENT

PLEASE ASK YOUR CHEF ABOUT CUSTOMIZING A MENU FOR YOUR PRIVATE DINING EXPERIENCE.

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4

DESSERT

PAVLOVA

**CRISP MERINGUE, SOFT INSIDE, SEASONAL
FRUIT**

CRÈME BRÛLÉE WITH CARAMEL & POPCORN
A PLAYFUL TWIST ON THE CLASSIC

TIRAMISÙ

**WITH MASCARPONE CREAM AND A TOUCH OF
LIQUEUR**

PANNA COTTA "ZUCCHERO CLOUD"

SILKY CREAM TOPPED WITH SPUN SUGAR

ANANAS FLAMBE LOCAL ICE CREAM

FAMILY STYLE CATERING OR BUFFET

FAMILY-STYLE CATERING OR BUFFET

WE DELIVER THIS SELECTION OF DISHES DIRECTLY TO YOUR
VILLA FOR A MINIMUM OF 8 GUESTS, EITHER READY TO SERVE
WARM OR PREPARED FOR EASY REHEATING.

MAIN DISHES

CLASSIC BEEF LASAGNA 115€

LAYERED WITH RICH RAGÙ, BÉCHAMEL, AND PARMESAN

PASTA WITH FRESH TOMATO SAUCE 115€

A COMFORTING ITALIAN CLASSIC WITH BASIL AND OLIVE OIL

HERB-ROASTED CHICKEN 145€

JUICY AND GOLDEN, ROASTED WITH MEDITERRANEAN HERBS

COCONUT-CRUSTED SHRIMP 165€

CRISPY, SWEET, AND LIGHTLY SPICY

MAHI-MAHI WITH CURRY COCONUT SAUCE 150€

CARIBBEAN-STYLE, AROMATIC AND FLAVORFUL

WHOLE ROASTED BEEF TENDERLOIN 380€

SLICED AND SERVED WITH NATURAL JUS AND HERBS

SALADS & COLD DISHES

CAESAR SALAD 90€

ROMAINE, PARMESAN, CROUTONS, CREAMY CAESAR DRESSING

CAPRESE SALAD 110€

TOMATOES, MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL

MINI SANDWICH PLATTER 135€

BUTTER & CHEESE, HAM & CHEESE, STEAK SANDWICH

TUNA SALAD, SMOKED SALMON & CREAM CHEESE

SIDE DISHES

CREOLE RICE 48€

FLAVORED WITH HERBS AND SPICES

MIXED GREEN SALAD(LIGHT VINAIGRETTE DRESSING) 48€

MASHED POTATOES 48€

CREAMY AND BUTTERY

ROASTED POTATOES 48€

CRISPY OUTSIDE, TENDER INSIDE

CONFIT VEGETABLES 65€

SLOW-COOKED SEASONAL VEGETABLES IN OLIVE OIL

DESSERTS

CLASSIC TIRAMISU 110€

MASCARPONE, ESPRESSO, AND COCOA

FUDGY CHOCOLATE BROWNIES 90€

RICH, CHEWY, AND INDULGENT



20225/2026

CARIBBEAN REFINED PRIVATE DINING EVENTS

AMUSE-BOUCHE

PASSION FRUIT ESPUMA AND AGED RUM
SERVED ON A CRISP TAPIOCA CHIP

ALLERGENS: SULPHITES

PAIRING WELCOME COCKTAIL +12€

**RUM PASSION FIZZ – RUM BLANC, PASSION FRUIT PURÉE, LIME JUICE, GINGER
SYRUP, TOPPED WITH SODA**

STARTER

TUNA CRUDO
CRISPY SUSHI RICE, RICE PAPER CHIPS,
TROPICAL MICRO SALAD

ALLERGENS: FISH, SESAME

FIRST COURSE

MANGO AND MASCARPONE RISOTTO
WITH BUTTER-POACHED LOBSTER AND VANILLA OIL

ALLERGENS: SHELLFISH, DAIRY

MAIN COURSE

SOUS VIDE BEEF TENDERLOIN
TAMARIND GLAZE, POTATO MILLE-FEUILLE,
CREOLE CHIMICHURRI

ALLERGENS: NONE

DESSERT

PIÑA COLADA SPHERE
COCONUT ICE CREAM AND PINEAPPLE COMPOTE

ALLERGENS: DAIRY, EGG, ALCOHOL

WHITE WINE:
PROSECCO BRUT DOCG
CRISP AND FRUITY WITH FINE BUBBLES – A REFRESHING START

TASTING MENU: €120 PER PERSON

+ CHEF SERVICE FEE:

€300 FOR GROUPS OF 2 TO 8 GUESTS

€350 FOR GROUPS OF 9 TO 14 GUESTS

€400 FOR GROUPS OF 15 GUESTS OR MORE

+ 4% GOVERNMENT TAX (TGCA – SAINT MARTIN FWI)

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ITALIAN REFINED PRIVATE DINING EVENTS
AMUSE-BOUCHE

CRISPY CONE WITH SMOKED EGGPLANT CREAM
A DELICATE BITE WITH DEEP SMOKY NOTES AND A VELVETY
TEXTURE.

ALLERGENS: GLUTEN, MILK (TRACES), SULPHITES
(IF VINEGAR USED)

STARTER

BRIOCHE BREAD BRUSCHETTA WITH WHIPPED RICOTTA AND
CONFIT CHERRY TOMATOES
A REFINED TWIST ON THE CLASSIC
BRUSCHETTA, COMBINING SOFTNESS, SWEETNESS,
AND VIBRANT ACIDITY.

ALLERGENS: GLUTEN, MILK

FIRST COURSE

FRESH TAGLIOLINI WITH LOCALLY
GROWN MUSHROOMS FROM SAINT MARTIN
SERVED WITH A REDUCED BALSAMIC CREAM

ALLERGENS: GLUTEN, EGG, MILK, SULPHITES

MAIN COURSE

SOUS VIDE CATCH OF THE DAY FILLET
WITH HERB-INFUSED OIL, POTATO AND GREEN PEA
PURÉE, AND PARSLEY SPONGE
A LIGHT YET SOPHISTICATED DISH THAT
HIGHLIGHTS THE FRESHNESS OF THE FISH THROUGH
DELICATE FLAVORS AND TEXTURES.

ALLERGENS: FISH, MILK (IN PURÉE),
SULPHITES (IF AROMATIC OILS OR
REDUCTIONS INCLUDE VINEGAR OR WINE)

DESSERT

MODERN TIRAMISU WITH ZABAGLIONE
AND BAILEYS CREAM CORE
FINISHED WITH GOLDEN COCOA DUST
A CONTEMPORARY TAKE ON THE
BELOVED CLASSIC, FEATURING A CREAMY
HEART AND A SHIMMERING FINISH.

TASTING MENU: €120 PER PERSON

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WINE PAIRING SUGGESTIONS

WHITE WINE

PROSECCO BRUT DOCG
CRISP AND FRUITY WITH FINE BUBBLES

SANCERRE BLANC (LOIRE VALLEY)
ELEGANT, MINERAL AND CITRUS-DRIVEN

CHARDONNAY (BOURGOGNE CÔTE D'OR)
ROUNDED, BUTTERY, AND TROPICAL

VIOGNIER (CONDRIEU OR CALIFORNIA)
FULL-BODIED AND FLORAL, WITH PEACH AND SPICE
NOTES

RED WINE

FRAPPATO (SICILY)
DELICATE, AROMATIC RED WITH CHERRY AND FLORAL
NOTES

PINOT NOIR
LIGHT-BODIED AND REFINED, WITH RED FRUIT
AND SUBTLE EARTHINESS

MALBEC (MENDOZA, ARGENTINA)
RICH AND VELVETY, WITH PLUM, COCOA AND GENTLE
SPICE

FRENCH CHAMPAGNE SELECTION

RUINART BLANC DE BLANCS (100% CHARDONNAY)
ELEGANT AND LUMINOUS, WITH AROMAS OF WHITE
FLOWERS, CITRUS, AND FRESH ALMONDS

BOLLINGER SPECIAL CUVÉE BRUT
(PINOT NOIR DOMINANT)
COMPLEX AND STRUCTURED, WITH NOTES OF
TOASTED BRIOCHE, RIPE FRUIT, AND SPICE.

LAURENT-PERRIER CUVÉE ROSÉ (100% PINOT NOIR)
AROMATIC AND FRUITY, WITH WILD STRAWBERRIES
AND RED CURRANTS.

WINE & CHAMPAGNE

PRICES AVAILABLE ON REQUEST.

**TASTING OF 3 SELECTED CHAMPAGNES OR WINE
AVAILABLE FOR GROUPS OF 4 OR MORE, STARTING
FROM €55 PER PERSON.**