



*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

**CONCH CROQUETTE – CRISPY ON THE OUTSIDE, SOFT ON THE INSIDE, MADE WITH FRESH CONCH ENHANCED WITH CREOLE HERBS.**

**COD AND POTATO CROQUETTE – A DELICATE MIX OF SHREDDED COD AND HOMEMADE MASHED POTATOES, LIGHTLY BREADED AND GOLDEN. GLUTEN-FREE VERSION AVAILABLE.**

**SMOKED SALMON ÉCLAIR – LIGHT CHOUX PASTRY FILLED WITH SMOKED SALMON AND LIME MOUSSE, GARNISHED WITH FRESH DILL.**

**MINI LOBSTER & SHRIMP SANDWICH – A DELICIOUS MIX OF SHELLFISH WITH CURRY AND COGNAC MAYONNAISE.**

**CRISPY SUSHI RICE WITH TUNA TARTARE – A BASE OF CRISPY RICE TOPPED WITH SEASONED FRESH TUNA TARTARE.**

**MINI TRUFFLE & MUSHROOM PUFF PASTRY PIZZA – CRISPY PUFF PASTRY TOPPED WITH MUSHROOM DUXELLES AND TRUFFLE OIL.**

**MINI TOMATO & BURRATA PIZZA – CONFIT TOMATO, CAPERS, MICROGREENS, AND CREAMY BURRATA WITH OLIVES.**

**MANGO & SAUCE CHIEN VERRINE – FRESH MANGO CUBES, FRAGRANT CREOLE SAUCE, AND MELTING BURRATA.**

**EGGPLANT PARMIGIANA BITE ON CRISPY PARMESAN BISCUIT – DELICIOUS BITE INSPIRED BY ITALIAN TRADITION, FEATURING ROASTED EGGPLANT, HOMEMADE TOMATO SAUCE, AND A TOUCH OF PARMESAN, SERVED ON A CRISPY SAVORY BISCUIT. VEGAN VERSION AVAILABLE.**

**FOIE GRAS SEMIFREDDO, AGED BALSAMIC HEART, WHITE CHOCOLATE AND COFFEE GLAZE, PARMESAN BISCUIT. A SUBTLE BLEND OF SWEETNESS, ACIDITY, AND SAVORY NOTES FOR A REFINED AND DARING BITE.**

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**CREATE YOUR PERSONALIZED MENU**

**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

**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**

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



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

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2025/2026

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.

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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.