



ONYX SAMPLE MENU

DAY 1

LUNCH

Poke Bowls

Spicy tuna tartare or teriyaki chicken, sushi rice, edamame, wakame, carrot and col sesame slaw, mango & cucumber

Rice Pudding Gelato
Mango & passion fruit

DINNER

Crispy Pork & Prawn Wontons
Sesame & citrus ponzu

Wild Sea Bass with Yuzu Miso
Champagne sauce, cauliflower purée & broccolini

Coconut & Raspberry Panna Cotta

DAY 2

BREAKFAST

Seasonal Fruit Selection, Pecan & Maple Granola
Greek Yogurt, Warm Cinnamon Rolls, Fresh Hydration Juice

LUNCH

Caribbean Lobster Roll
Fresh Coleslaw | French Fries | Homemade Spicy Mayo

Pineapple Sorbet
Roasted Coconut Shards & Pistachio Crumble

DINNER

Grilled Scallops, Brown Butter & Citrus

Slow-Cooked Pork Ribs, Asian-Style Glaze
Crispy Potatoes, Fennel & Cucumber Salad
House Chili Oil

Deconstructed Yuzu & Ginger Pie

DAY 3

BREAKFAST

Fruit Platter, Banana & Berry Smoothie
Sourdough English Muffins with Eggs, Bacon & Cheese

LUNCH

Vitello Tonnato
Tomato & Oregano Salad | Homemade Sourdough
Orange & Mint Granita

DINNER

Fig & Crispy Ham Crostini
Marinated Olives
Homemade Fresh Pasta, Chef's Selection
Individual Tiramisu

DAY 4

BREAKFAST

Fruit Platter, Granola & Yogurt
Cold Brew, Herbal Tea, Blueberry Muffins

LUNCH

Grilled Prawns with Mango Chutney
Crispy Rice, Green Salad with Avocado & Herb Dressing, Tomato Gazpacho

Pistachio Gelato, Ginger Crumble

DINNER

Gildas
Crostini with Brie, Sobrasada & Honey

Slow-Cooked Lamb Shoulder
Mint Raita, Carrot Purée
Pickled Carrot Salad with Pomegranate & Mint

Olive Oil & Orange Cake
Whipped Mascarpone

DAY 5

BREAKFAST

Fruit Selection, Yogurt & Granola, Fresh Orange Juice, Pastries
Savory Crêpes with Ham, Cheese & Sunny-Side Egg

LUNCH

Jerk Chicken Skewers with House Pita Bread
Tomato & Radicchio Crudités | Hummus | Whipped Herbed Feta
Green Leaves, Pink Onion & Parsley Salad

Caramelized Rum Pineapple, Lemon Sorbet

DINNER

Guacamole with Corn Chips

Red Snapper with Coconut Red Curry Sauce
Mizuna & Apple Salad, Sesame Dressing

Sticky Toffee Pudding, Vanilla Gelato

DAY 6

BREAKFAST

Fruit Selection, Pecan & Maple Granola, Yogurt
Banana Bread with Whipped Mascarpone, Green Smoothie

LUNCH

Sesame-Seared Tuna Tataki
Herb Huancaína | Sourdough Crostini | Roasted Potatoes with Smoked Salt

Mango Sorbet, Pineapple & Mint

DINNER

Homemade Sourdough with Smoked Butter
Hash Brown Canapé, Smoked Salmon & Crème Fraîche

Miso-Maple Braised Short Ribs
Mashed Potatoes & Fried Leeks, Roasted Cauliflower Steak
Herb & Pecan Gremolata (Vegetarian Option)

Basque Cheesecake, Berries & Balsamic Sauce

DAY 7

BREAKFAST

Fruit Selection, Granola & Yogurt, Citrus Juice
Sourdough Toast with Avocado, Mushrooms, Burrata & Cherry Tomatoes

LUNCH

Red Prawn Veil with Burrata
Beetroot & Citrus Salad | Sourdough Bread
Lemon Sorbet, Olive Oil, Pear Brunoise & Basil

DINNER

Crab Cakes with Spicy Sweet Sauce
Asian-Glazed Salmon, Ginger, Lime & Sesame Soba Noodles,
Avocado Purée & Charred Lemon
Miso Brownie
Salted Caramel Gelato, Walnut Crunch

