

Tea Menu

Refreshments

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Port & Sherry

Roy's Rum Punch

Rum, Scotch, Bourbon, Rye, Gin, Vodka, Brandy, Sherries, Liqueurs & Ports,
Beer & Stout, Red & White Wines, Sparkling Wines

Tea

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Selection of Fine Teas & Herbal Infusions

Roaring Iced Tea (1/2 lemonade & 1/2 iced tea)

Traditional Iced Tea

Fresh Fruit Punches or

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Lemonade, Limeade, Orange, Grapefruit, Apple, Pineapple, Mango, Tamarind (seasonal),
June Plum, Guava Nectar, Carrot, Ginger Beer, Sorrel (December), Peanut Punch,
Irish Moss, Banana Shake, Sour-Sop

Soft Drinks

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Assorted Soft Drinks including Ting, Kola Champagne, Ginger Beer

Ice Cream

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Homemade Sorbet, Ice Cream & Milk Shakes

Tea Sandwiches

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Cucumber

Chicken

Eggs

Cheese

Cheese Rolls

Pastries

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Cakes - Orange, Plain, Banana Bread, Lemon, Apple Cinnamon, Chocolate,
Fruit Selection, Plantain Tarts, Brownies, Chef's Selection of Cookies

Dinner Menus

Dinner 1 *Indonesian Night*

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Vegetable Tempura

dipped & lightly fried vegetables

Spicy Lemon Grass Soup

made with fresh vegetables & shrimp
flavoured with fine oriental spices

Asian style Seafood, Chicken or Pork

prepared with exotic herbs & spices
served with vegetables & steamed rice

Custard Tart

served with a caramel & cocoa sauce

Blue Mountain Coffee or Tea

the world's best coffee grown in Jamaica & a selection of fine teas

Dinner 2
Taste of Jamaica

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Tomato & Mango Salad

with a delicious ginger dressing

Pepper Pot Soup

made with callaloo (Jamaican spinach) and served hot

Fricassee Chicken

served with rice & peas and baked plantain

Banana & Pineapple Flambé

with a light rum sauce

Blue Mountain Coffee or Tea

the world's best coffee grown in Jamaica & a selection of fine teas

Dinner 3
Lobster Night



Roasted Egg-Plant

topped with a spicy dressing

Pumpkin Soup

traditional favourite, served hot

Rum Flambé Lobster

with anise butter sauce &
served with sauté vegetables & cream pasta

Floating Island

A French specialty of meringue floating on light custard
and topped with caramel sauce

Blue Mountain Coffee or Tea

the world's best coffee grown in Jamaica & a selection of fine teas

Dinner 4
Plantation Feast

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Apple Ginger Soup

garnished with cream, parsley & cinnamon, served hot or cold

Lobster Cocktail

lobster with a fruit & vegetable salad
served with a mayonnaise sauce

Sugar Cane Skewered Cornish Hen

flavoured with lemon pepper on roasted sweet potatoes,
Creole vegetables & coconut sauce.

Coconut Cream Pie

Blue Mountain Coffee or Tea

the world's best coffee grown in Jamaica & a selection of fine teas

Dinner 5
Fish Delight

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Island Gazpacho

Chilled puree of fresh Jamaican vegetables

Pear-Gorgonzola Salad

with walnuts & grapes

Red Snapper baked in a Banana Paillote

with baked plantain & Creole rice

Sweet Potato Pudding

a Jamaican favourite, made with sweet potatoes & coconut

Blue Mountain Coffee or Tea

the world's best coffee grown in Jamaica & a selection of fine teas

Dinner 6
From The Grill

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Jamaican Red Pea Soup

a hearty soup made from red kidney beans

Roaring Mixed Salad

romaine, watercress, tomato, cucumber, coconut, scallion,
mint & jalapenos tossed with olive oil, lime juice, coriander & basil

BBQ Chicken & Fish

with roasted vegetables

Apple Pie

à la mode

Blue Mountain Coffee or Tea

the world's best coffee grown in Jamaica & a selection of fine teas

Dinner 7
Curry Lovers

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Spicy Cucumber & Honey Dew Salad

with papaya & fresh grated coconut

Cream of Avocado Soup

served cold

Curry of the Day

Chicken, Seafood or Goat prepared with an exotic
Thai or West Indian curry served with island vegetables,
rice & fried plantain

Island Lime Pie

made with freshly picked Jamaican limes

Blue Mountain Coffee or Tea

the world's best coffee grown in Jamaica & a selection of fine teas

Dinner 8
Sunday Dinner

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Carpaccio de Marlin Fume

served chilled

Pumpkin Soup

a delicious blend of pumpkin, herbs & spices, served hot

Traditional Roast Chicken

tasty whole chicken marinated in aromatic herbs,
stuffed & oven roasted to perfection, served with a delicious gravy,
rice & peas, baked plantain & island vegetables

Soufflé Grand Marnier

served hot

(allow 15 min waiting time)

Blue Mountain Coffee or Tea

the world's best coffee grown in Jamaica & a selection of fine teas

Lunch Menus

Lunch 1

A Touch of Italy

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Spinach Salad with Brie Cheese

with a walnut & honey dressing

Risotto with Seafood

arborio rice and seafood

Pineapple or Orange Sorbet

Lunch 2

Calypso

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Pineapple & Bean Salad

with Jalapenos

Stuffed Chocho with minced beef

Jamaican squash stuffed with prime ground beef

Bread Pudding

bread baked in the oven with milk & eggs
and served with whipped cream, or apple, vanilla or custard sauce

Lunch 3
Beach Picnic

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Chilled Tomato Soup

Traditional Jamaican Fried Chicken & Potato Salad
with pineapple & mango

Jam Cake

plain yellow layer cake with guava jelly filling

Lunch 4
In The Garden

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Caesar Salad

Chef's recipe topped with croutons & Parmesan cheese with a Roaring touch
to the popular Caesar dressing

Roaring Pavilion Pizza

Choose your favourite ingredients: cheese, vegetables, anchovy, chicken, and bacon
then leave the rest to the Chef

May we suggest a Shandy (Red Stripe Beer & Ginger Ale) to go with your pizza?

Lemon Cheese Cake

Lunch 5
Orient Express

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Chilled Oriental Salad

A selection of green beans, red peppers, mushrooms, corn, zucchini, peas & scotch bonnet, seasoned with cilantro, honey & lime

Polynesian Style Fried Fish

with orange & pineapple sauce
served on a banana leaf with basmati rice

Banana Cream Pie

Lunch 6
Jerk Pit

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Greek Salad

Jerk Chicken, Pork & Fish

with grilled plantain, roast yam, breadfruit & vegetables

Lemon Cake

Lunch 7

By The Pool

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Grilled Vegetables

Roaring Burgers & Fries

prime ground beef or chicken with a selection of garnishes:
cheddar & Swiss cheeses, lettuce, tomato, cucumbers, avocado,
pickles, onions, scotch bonnet pepper, pineapple and condiments

Ice Cream & Milk Shakes

made with Roaring homemade ice cream

Lunch 8

Sunshine

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Papaya & Melon Cocktail with Sauterne Wine

garnished with Star Fruit & Peppermint

Wok Fried Shrimp

with stir fried vegetables in a secret sauce and rice

Lime Sorbet

Breakfast Selections

Fresh Juices

Orange, Grapefruit, Apple, Pineapple, Mango, Sour-sop, June Plum, Guava Nectar, Tomato, Carrot, Ginger Beer, Tamarind & Sorrel (seasonal), Fruit Punch/Smoothie, Banana Shake

Fresh Fruit (seasonal) - whole, sliced or salad

Orange, Grapefruit, Tangerine, Pineapple, Watermelon, Mango, Bananas, Papaya (Pau-Pau), Naseberry, Othaheiti Apple, Sweet-sop, Coconut, Sugar Cane, Plums, Guava, Star Apple, Custard Apple, Golden Cup, Sweet Cup, Jack Fruit, Almond, Guinnep, Kiwi, Grapes, Passion Fruit

Cereals

Hot - Porridge/Oatmeal, Cream of Wheat, Cornmeal, Banana, Hominy Corn
Cold - Corn Flakes, Frosted Flakes, Cherrios, Rice Krispies, Raisin Bran, Muesli, Granola

Eggs to Order

Scrambled, Fried, Poached, Omelets

Specialty Items

Eggs Benedict, French Toast, Pancakes, Waffles and Crepes, Corn Beef Hash with Poached Egg

Sides

Bacon, Sausage, Turkey/Chicken Bacon

Compliments

Yogurt, Granola, Fruit Compotes, Whipped Cream, Guava Jelly, Seville Orange Marmalade, Jams, Honey, Corn Syrup, Maple Syrup

Jamaican Choices

Ackee & Saltfish, Escoveitch Fish, Mackerel - Regular or Rundown
Liver and Bacon - With a choice of Boiled Green Bananas, Yam
Steamed Callaloo or Steamed Cabbage, Plantain, Grilled Tomatoes, Avocado
Johnny Cakes (Fried Dumplings), Bammy (Cassava Cakes) or
Festival (Fried Flour & Cornmeal Dumplings)

Bakery Items

Banana, Corn & Bun Breads, Assorted Muffins, Banana & Coffee Cakes