



Ana's
LUNCH
on the beach

COMPLIMENTARY COCKTAILS
CABANA COMPLIMENTARY SERVICE

APPETIZERS

DICKENSON BAY BASKET
SEAFOOD MIX

OR

ANA'S VEGGIE BASKET
ZUCCHINI, SQUASH, CARROTS,
BROCCOLI, CAULIFLOWER FRITTERS.

MAIN

SAUTEE BUTTON MUSHROOMS
IN GARLIC BUTTER SAUCE

OR

COFFEE BRAISED SHORT RIBS
SERVED WITH POLENTA
AND BRUSSELS SPROUTS.

USD \$ 50.00

MAY 7TH TO 13TH

INCLUSIVE OF 15% ABST, EXCLUDING 10% SERVICE CHARGE



Ana's

CANDLELIGHT DINNER

on the beach

4 COURSE MENU

SERVED WITH A COMPLIMENTARY GLASS OF WINE

FIRST COURSE

POTATO SKINS

STUFFED WITH AVOCADO, CHEESE, BACON, SOUR CREAM & SCALLIONS

OR

BRANDY FLAME CLAMS TOMATOES SAFFRON BROTH

SECOND COURSE

GRILLED STEAK SALAD BABY ARUGULA AND SHAVED PARMESAN.

OR

ANTIGUA NATIVE FARM SALAD

LETTUCE, CUCUMBERS, ONIONS, TOMATOES,

BALSAMIC & HERBS VINAIGRETTE TOPPED

WITH CRISPY FRIED SHALLOTS

THIRD COURSE

REFRESHENER SPOON

FOURTH COURSE

GRILLED OCTOPUS

VEGETABLES MARINATED IN SPICY VINAIGRETTE

OR

LAMB BROCHETTES

SWEET PEPPERS, ZUCCHINI AND ONIONS WITH A GREEK

CITRUS SAUCE, FRESH ROSEMARY, ORANGE, LIME & GRAPEFRUIT JUICE

OR

SAUTEE BUTTON MUSHROOMS

IN GARLIC BUTTER SAUCE

USD \$ 75.00

MAY 7TH TO 13TH

INCLUSIVE OF 15% ABST, EXCLUDING 10% SERVICE CHARGE



Ana's
LUNCH
on the beach

COMPLIMENTARY COCKTAIL
CABANA COMPLIMENTARY SERVICE

APPETIZERS

CRAB & SCALLOPS CAKES
WITH PINEAPPLE SALSA
& JALAPENO TARTARE SAUCE

ANA'S VEGGIE BASKET

ZUCCHINI, SQUASH, CARROTS,
BROCCOLI, CAULIFLOWER FRITTERS.

MAIN

SAUTEE BUTTON MUSHROOMS
IN GARLIC BUTTER SAUCE

OR

POLLO ALLA BOSCAIOLA

BONELESS CHICKEN BREAST LIGHTLY DIPPED IN EGGS
SERVED WITH WILD MUSHROOMS IN A WHITE WINE
SAUCE

USD \$ 50.00

MAY 14TH TO 21ST

INCLUSIVE OF 15% ABST, EXCLUDING 10% SERVICE CHARGE



Ana's

CANDLELIGHT DINNER

on the beach

4 COURSE MENU

SERVED WITH A COMPLIMENTARY GLASS OF WINE

FIRST COURSE

CEVICHE'S SHRIMP, FISH, OCTOPUS

OR

COCONUT AND MANGO CROQUETTES

STUFFED WITH AVOCADO, CHEESE, BACON, SOUR CREAM & SCALLIONS

SECOND COURSE

ANTIGUA NATIVE FARM

LETTUCE, CUCUMBERS, ONIONS, TOMATOES,
BALSAMIC & HERBS VINAIGRETTE TOPPED
WITH CRISPY FRIED SHALLOTS

OR

GRILLED CHICKEN SALAD

BABY ARUGULA AND SHAVED PARMESAN

THIRD COURSE

REFRESHENER SPOON

FOURTH COURSE

GREEK SPINACH

WITH FETA & YOGURT GARLIC DRESSING

OR

LATIN STYLE SALMON

CASSAVA CRUSTED CAJUN SPICED AND CILANTRO & LIME MOJO

OR

GORGONZOLA CRUSTED FILET 8OZ

PORT DEMI-GLACE AND GARLIC MASH POTATOES
& ROASTED ONIONS & RADISH

USD \$ 75.00

MAY 14TH TO 21ST

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