

## Special Private Chef Options

---

We are proud to announce a new feature for your unforgettable stay at Virgin Gorda Villa. On request, a private chef will be serving you American Breakfast, a light Caribbean Lunch and a full 3-course Candlelight Dinner every day. You can choose from Caribbean and American specialties according to your dietary requirements.

### West Indian Caribbean Recipes from the Caribbean Dreams book

#### Caribbean Pumpkin Soup with Bacon

1 lb pumpkin  
1 white onion  
2 carrots  
1 cup white wine  
1 cup chicken stock  
3 rashers (strips) of fried bacon  
Caribbean salt, nutmeg, black pepper

Peel the pumpkin, carrots, and onion. Cut all the vegetables into big cubes. Bring the chicken stock (any other stock is fine too) and the wine to boil, add the vegetables and boil until they are soft. Liquidise in a blender, adding the spices. Pour the thick soup back into the pot and bring to a boil again briefly. Watch that it does not burn on the bottom and stir frequently. Cut the bacon into small pieces. Serve immediately in soup bowls and sprinkle the bacon on top.

Serves 4



#### Caribbean Cocktail Green Dreams

1 oz vodka  
1 oz creme de menthe  
1 oz creme de cacao  
1 oz lime juice  
Crushed ice

Mix all the ingredients in a shaker and pour over the ice. Serve in a small water glass. Great Aperitif!



*The Villa offers you and your esteemed party:*

- Champagne, cocktails and amuse-geules upon arrival
- Hearty American-Caribbean breakfasts with lots of tropical fruits
- Light and tasty lunches
- Three course gourmet dinners
- (all dietary requirements will be considered)
- Sodas, water, tea, coffee, and juices included.
- Daily, full time maid service

**At additional charge:**

- Excellent International wine selections (French, Italian, Spanish, German) from the owner's wine cellar, beers, spirits
- Aperitifs and fine Cuban cigars
- Bar drinks and cocktail delights

*Private Gourmet Chef Rate*

*Breakfast \$25 ~ Lunch \$40 ~ Dinner \$85*

*or*

*All three meals each day*

*\$150.00 per person / per day*

*\$75 per child under 12 per day*

*All food items are included in the rate.*



American Breakfast

- please let the Chef know about your preferences -

\*\*\*\*\*

Variety of Juices

White / Wheat Toast

Variety of Fruits

Variety of Cold Cereals

Eggs any style

Pancakes

French Toast

Bacon, Ham, Sausages

Fried Potatoes

Banana Bread

Corn Bread

Milk / Tea / Coffee

Price per breakfast and per person:

US\$ 25 plus 19% Service & Handling Fee

Menu Suggestions

"Caribbean Menu"

Crab Cakes with a sweet Chilli Sauce

\*

Goat Cheese with Tomatoes and Balsamic Vinegar

\*

Pan Fried Snapper with a Caribbean Creole Sauce,

Served with Basmati Rice

\*

Banana Fasta served with Ice Cream

\*\*\*\*\*

"Buffet Menu"

Create your own menu!

**Appetizers**

Crab Cakes

Conch Fritters

Shrimp

**Salads**

Tomato and Cucumber Salad

Caesar Salad

Pumpkin Salad

Green Tossed Salad

Tomato Salad with Green Onions and Thyme

**Main Courses**

Grilled Fish

Grilled Chicken

Anegada Rock Lobster

Lamb Chops

Grilled Steak



Side Dishes

Caribbean Peas and Rice

Mashed Garlic Potatoes

Grilled Vegetables

Eggplant Risotto

Sweet Potato Risotto



Desserts

Assorted Fruit Pies

Cookies

Cakes

Price per 4-course dinner and per person: US\$ 85 plus 19% Service & Handling Fee

Non alcoholic beverages are included

Dinner including Anegada Rock Lobster: plus US\$ 55-60

For reservations with the Chef to come to the villa, please ask the Guest Service Manager.