



BELMOND
CAP JULUCA
ANGUILLA

DINING UNDER THE STARS

BELMOND CAP JULUCA

ANGUILLA



LEAD YOUR LOVED ONE TO THE PRISTINE SANDS OF MAUNDAYS BAY AT SUNSET. WAITING FOR YOU ON THE SHORELINE IS A ROMANTIC CANDLELIT DINNER FOR JUST YOU TWO, SERVED WITH STUNNING VIEWS ACROSS THE CARIBBEAN.

CHOOSE FROM A THREE OR FOUR COURSE MENU AND INSPIRING SETTINGS TO CREATE YOUR IDEAL DINNER. WHETHER FOR TWO OR A GROUP OF FAMILY AND FRIENDS, SAVOR THE TASTE OF BELMOND UNDER THE STARS.

MENUS

Choose from a three or four course dinner menu, displayed on the following page and especially created for this occasion.

Three-Course Dinner Menu
225 USD PER PERSON

Four-Course Dinner Menu
250 USD PER PERSON

TEMPTING EXTRAS

Mark it with style! Surprise your loved one with a special detail to enliven the night.

- FLOWERS Variety of arrangements available
150 USD, INCLUDING A FLORAL CENTERPIECE

- MUSICIAN Enhance your dinner with beautiful live music. A set lasts up to two hours.
700 USD

- BLOOMING SOAK After a quiet stroll down Maundays Bay, retreat to your candlelit beachfront haven. Waiting for you is a floral bath, with petals leading the way to the tub.
150 USD

- CHAMPAGNE & SWEETS Finish the evening in style with a bottle of Moët & Chandon and a selection of sweets
195 USD

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STARTERS

(Choose from)

Burrata (7,8,12,15)

Grilled watermelon, slow roasted tomatoes pureè, Arugula, pine nuts

Crispy Goat Cheese Fritters (1,3,7,12,15)

Seasonal salad leaves, smoked yellow beet Coulis, balsamic dressing

Local Catch Tartar (1,4)

Catch of the day Tartar, avocado, passion fruit sauce, crispy shallots

Soup of the Day (15,V)

Inspired daily from our local farmers harvest

FIRST COURSE

(Choose from)

Lobster Linguine Fra Diavolo (1,2,3,7)

Confit of local tomato, chili, Champagne sauce

Crayfish Risotto (2,7)

Martini Bianco, dill, cherry tomatoes

Ricotta Ravioli (1,3,7,8,15)

Pumpkin cream, crispy quinoa and hazelnuts

FISH

(Choose from)

Red Snapper Cioppino (2,4,14)

Tomato and saffron fish broth, fennel, mussels

Herb Crusted Salmon (4,7)

Corn Panna cotta, sauteed green asparagus, Beurre Blanc sauce

Jerk Ahi Tuna (4,11)

Fried rice, sweet potato emulsion

MEAT

(Choose from)

Free Range Chicken Breast (7)

Truffle mash potato, broccolini, Madeira chicken jus

Black Angus Beef Tenderloin (1, 3,7)

Olive oil crushed new potato, wild mushroom, red wine sauce

New Zealand Rack of Lamb (7)

Marsala roasted carrots, white bean pureè, lamb jus

DESSERT

Chef's Selection

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FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) Suitable for vegans

ALL PRICES ARE IN US DOLLARS AND ARE SUBJECT TO 15% SERVICE CHARGE • 24 HOUR RESERVATION REQUIRED • ACTIVITIES AND PRICES SUBJECT TO CHANGE



MAUNDAYS BAY, AI-2640, ANGUILLA, BRITISH WEST INDIES
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#TASTEOFBELMOND