

# *Highland House*

## *Montego Bay, Jamaica*

The meal service is a defining characteristic of the Highland House experience. Designed exclusively for the estate by two notable chefs, the menu blends international and local fare for a medley of delicious flavors. Breakfast and lunch are served under the vine-covered pergola by the pool, while dinner is formally presented at the grand roundtable. Attire can be as casual as your mood.

The Highland House features a special organic garden, and you are encouraged to accompany the gardener to pick fresh vegetables for your meals. In addition to the plentiful garden, you'll find trees with mangos, coconuts, bananas, plantains, avocados and papayas to enjoy!

Meal Plan Includes - 3 Meals per day\*, Iced tea and water, In-room coffee service, Unlimited fruit smoothies

### **Prices:**

- Age 13+ US\$455 per person per day
- Under 13 US\$35 per person per day
  
- Appetizers upon request at \$5 per person per day
- Unlimited Rum Punch at \$8 per person per day
- Or Appetizers and Unlimited Rum Punch at \$10 per day (value!)

Please note: Costs of sodas, alcoholic beverages, mixers, and snacks constitute an additional charge based on consumption.

Guests are asked to select meals in advance and pre-pay for groceries. Staff must be informed of dietary restrictions at time of menu selection. We can cater to both vegan and vegetarian dietary requirements.

Refunds of \$10 for breakfast or lunch and \$20 for dinner are given if meal is cancelled with 48-hour notice. We ask that you pre-select your menu choices as the garden is seasonal, and we may need to supplement the items necessary to deliver fresh fish and vegetables.

*In the spirit of community, the Highland House, in collaboration with [www.urbanfarming.org](http://www.urbanfarming.org), is sponsoring the planting of organic gardens at the Anchovy Primary School in Jamaica. The harvest supports both the school lunch program and the needy in the community. A portion of your rental fee will be donated to this important effort.*

Choose your group's meals from the options on the new house menu:

[Breakfast](#)

**Continental Breakfast will be served daily**

Homemade baked goods & fresh fruit from our *organic* garden  
Eggs are cooked to order upon request

[Lunch Selections](#)

For those of you who like to burn the midnight oil...

[Brunch for Lunch](#)

**Eggs Benedict**

Homemade English muffins w/ Canadian bacon, poached eggs & Hollandaise

**Eggs Content**

Coco bread w/ pan fried whitefish, poached eggs & rum cream w/ fresh  
fruit salsa

**Negril Panini**

Coco bread filled w/ ham, cheddar cheese, fresh tomato & egg

[Lunch](#)

[Large Salads](#)

**Pico Ceviche**

Marinated shrimp with tomatoes, lime, cilantro & sweet onion, a hint of  
island pepper on top of grilled flour tortillas, a bed of lettuce & crumbled feta

**Thai Chicken Salad with Bhamie**

Chicken breast grilled with Thai spices served over fresh field greens from  
the Highland House garden w/ grilled bhamie

**Jerk Chicken Salad with Bagels**

Spicy jerk chicken served over fresh field greens from the Highland House  
garden with grilled bhamie and bagels

**Caribbean Fish Salad**

Fresh thyme, toasted cashew, mango, onion & lime, tossed w/ jerk seasoning  
& albacore tuna with mayo over lettuce and tomatoes or as a sandwich

**Salad Nicoise**

Butter lettuce, albacore tuna, boiled eggs, capers, crispy blanched green  
beans, boiled potatoes & tangy vinaigrette

## Large Salads cont.

### **Greek Salad**

Green leaf lettuce, onions, vine-ripe tomatoes, kalamata olives, cucumbers, feta cheese & vinaigrette

## Sandwiches

### **Cheeseburger in Paradise**

Cliché, we know, but sink your teeth into this one: seasoned ground beef grilled & served on a bun with lettuce, tomato, red onion & pickle, drenched in cheddar cheese w/ homemade sweet potato fries & a spicy guava ketchup

### **Club Sandwich with Fries**

Traditional sandwich served w/ fries

### **Tomato Soup & Grilled Cheese w/ Bacon**

Ena's magnificent tomato & vodka cream soup w/ Jamaican bacon, melted cheddar cheese, crisp marinated cucumbers on multigrain toast w/ lettuce & mayo

## Hot Lunch

### **Quesadillas a la Oscar**

Flour tortillas, grilled w/ queso blanco & roasted chicken, served w/ red onion, pineapple salsa & sour cream (vegetarian upon request)

### **Thin Crust Pizza**

Homemade pizza with various selections – Chose from:

- Jamaican (marinara sauce, mozzarella cheese, jerk Sausage, red bell peppers & onions)
- Margherita (marinara sauce, mozzarella cheese, fresh tomatoes & sweet basil)
- Yankee (marinara sauce, mozzarella cheese & pepperoni)
- Vegetarian Delight (marinara sauce, mozzarella cheese, bell peppers, onions, mushrooms & fresh tomatoes)

*\*Special requests and substitutions can be made on site*

### **Pumpkin & Callaloo Torte**

Layers of crisp filo dough seasoned fresh pumpkin & sautéed callaloo baked & served w/ salad greens

## Appetizers

### **Fried Wontons with Thai Peanut Butter Dip**

Salty sweet sensation of lightly fried wontons w/ spicy peanut butter sauce

*Appetizers cont.*

**Basil Rolls w/ Shrimp & Rice Noodles w/  
Apricot Pepper Dipping Sauce**

Fresh & light spring roll from the garden w/ seasoned shrimp

**Crisp Fried Plantain Chips & Sweet Potato Chips  
w/ Guacamole & Tropical Salsa**

Estate grown plantains & sweet potatoes fried thin & crispy served w/ fresh avocado & herb guacamole & tropic cal trio salsa (mango, paw paw & pineapple w/ scotch bonnet & cilantro}

**Salmon Pagodas w/ Chives**

Fried rice crackers w/ smoked salmon cream cheese, chives & pepper jelly drizzle

**Jamaican Favorite Stomp & Go**

Bananas wrapped in bacon then broiled & served w/ fried cod fritters

**Hummus Plate**

Toasted sesame butter w/ chick peas & lime, served w/ pita chips, feta cheese & olives w/ a extra virgin olive oil & fresh herbs

*DINNER SELECTIONS*

*First Course*

Pepper Pot Soup

Gazpacho

Pumpkin Bisque

Cauliflower

Vegetable Soup

Coconut with Cho Cho

Red Pea Soup

\*Toss salad may be substituted for soup

*Main Course ~ Local Favorites*

**Jamaican Jerk Chicken w/ Rice & Peas**

Whole chicken rubbed w/ traditional jerk marinade & slowly cooked served with Jamaican red "peas" cooked w/ rice, coconut milk & traditional seasonings, seasonal vegetable

**Shrimp in Coconut sauce**

Sautéed shrimp tossed in a light coconut curry w/ sliced okra & cho cho over yellow rice w/ stir-fry veggies

### *Local Favorites cont.*

#### **Brown Stew Fish or Chicken**

Traditional Jamaican preparation, a classic, served w/ rice and peas, w/ a mixed greens salad

#### **Curried Goat or Chicken**

Jamaican styled slow roasted goat or chicken w/ spicy curry w/ steamed rice & vegetable medley

#### **Escovitch Fish**

A Jamaican favorite, filet of parrot fish or snapper, lightly fried, then topped w/ a slightly spicy, pickled onion, carrots & vinegar sauce, served w/ served w/ rice and peas & salad

#### **Coconut Fish**

Vincent's fabulous creation, snapper sautéed in a coconut milk run down sauce, served w/ rice and peas & callalo

### *The Americas & Beyond*

#### **Crusted Red Snapper**

Fresh Red Snapper w/ a crunchy nut crust, pan seared & served w/ mashed sweet potatoes & sautéed green beans, marinated cucumber salad & cumin aeoli

#### **Paella Cubana**

You can't believe how good it is until you've tried it. A Highland house favorite for many years, this dish combines slow simmered seafood w/ sassy saffron rice & seasoning beyond compare

#### **Rubbed Pork Tenderloin**

Tenderloin medallions served over baked yams w/ mango chutney & a side of seasoned okra w/ mixed greens salad

#### **Old Fashion Pot Roast**

Tender slow cooked beef & vegetables served w/ hearty salad & homemade biscuits

#### **Chicken Cordon Bleu**

Chicken breast stuffed w/ parma ham & cheese, pressed, baked, rock & roll

#### **Barbecue Chicken**

Smoked & grilled chicken smothered in Highland House's famous sweet & spicy barbecue sauce

## *The Americas & Beyond cont.*

### **Grilled Fish Creole Style**

A little flavor of New Orleans – sweet peppers and onions in a tomato marinade served over the fresh grilled catch of the day

### **Big Easy Shrimp**

The 65 year old recipe direct from Pasquale's in New Orleans, a rich, spicy, citrus blend of shrimp in the shell, spices & a decadent broth, served w/ red beans & rice & plenty of bread for dipping

## *Taste of Italy*

### **Pasta Alfredo**

Pasta tossed in a creamy Alfredo sauce made w/ fresh basil & poached chicken breast served w/ garden fresh bruschetta  
(vegetarian upon request)

### **Spaghetti Bolognese**

Our classic ragu of ground beef, spicy sausage, wine, herbs, carrots & peeled tomatoes tossed w/ spaghetti, served w/ garlic bread

### **Pasta Pesto**

Penne pasta tossed in homemade basil pesto, served w/ garden fresh bruschetta

### **Thin Crust Pizza**

Homemade pizza with various selections – Chose from:

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## *Desserts*

### **Soufflé**

Delicate & warming soufflé, choose one of the following flavors:

Lemon  
Chocolate  
Coconut

### **Coconut cake**

Decadent layer cake w/ fresh grated coconut & coconut milk

*Desserts cont.*

**Chocolate Ganache Cake**

Individual Tia Maria infused cake w/ ganache topping

**Carrot Cake**

Freshly grated carrots w/ nuts & cream cheese icing

**Flan**

Creamy Spanish-baked custard

**Fresh Fruit Cocktail**

All the flavor of the island in one great dish

**Baked Alaska**

A cake layer surmounted by a layer of ice cream, the whole is then covered thickly with meringue, lightly browned, what could be better?

**Key Lime Pie**

Fresh Key Limes is the secret ingredient to this light & refreshing pie, made w/ homemade graham cracker crust

**Bread Pudding**

Sheriann's famous bread pudding, this is a secret recipe & not to be missed

**Mango Sorbet**

All natural, made w/ handpicked mangoes from the garden, light & refreshing

*Everything is optional. We encourage you to be true to yourself. Sleep more if you need. Play more if you desire. It is our pleasure to make your stay a lasting and memorable one. ~ One love.*