



@thehuttlejumbby
#feelinghut

BEACH HUT DINNERS

Enjoy Dinner on the beautiful white sands of Little Jumby, at your own Private Beach hut. For groups from 2 guests up to 14 guests maximum.

Choose from our delicious Beach Hut Dinner Menus ranging from US\$115pp (one menu per whole group applies, Vegetarian and kids menus are also available upon request). With your own dedicated server, a Beach Hut Dinner is the ultimate way to enjoy the magic of the Caribbean.

LIVE BEACH KITCHEN - Menus C & D only. One of our incredible Hut Chefs will set up their outside kitchen at your Private Beach Hut and cook in front of you

*Selection must be submitted no less than 7 days in advanced of your booking.
If submitted less than 7 days, some dishes may be unavailable and will be subject to change according to availability.*



MENU A

\$115pp

FOCACCIA, *Tomato & Green Chilli Salsa*

SERRANO & MELON

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VENISON CARPACCIO

Cervena Red Deer, Wasabi Aioli, Parmigiano Reggiano, Capers

Or

MAHI MAHI TIRADITO

Passion Fruit Salsa & Coriander

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RED SNAPPER

Mojo Verde, Gremolata & Sorrel

Or

SPARE RIBS

Sweet Corn Puree, Pineapple, Corn, Salsa

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BANOFFIE PIE

Dulce De Leche, White Chocolate Chantilly, Caramelized Banana

Vegan & Vegetarian Menu and Children's menu available on request.

All Prices are in US dollars inclusive of ABST. A 12.5% service charge will be added to your bill. Payments by Card Only.

PEANUTS and Tree Nuts are used in our kitchen.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.



MENU B

Tapas to Share

\$135pp

FOCACCIA, *Tomato & Green Chilli Salsa*

SALT FISH CROQUETAS, *Preserved Lemon*

SHRIMP GYOZA, *Lemon Soy Sauce & Coriander Sauce*

POPCORN SHRIMP, *Spicy Mayo*

VENISON CARPACCIO

Cervena Red Deer, Wasabi Aioli, Parmigiano Reggiano, Capers

MAHI MAHI TIRADITO

Passion Fruit Salsa & Coriander

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SPAGHETTI VONGOLE

Garlic, Parsley, White Wine

GREEN SALAD

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BANOFFIE PIE

Dulce De Leche, White Chocolate Chantilly, Caramelized Banana

Vegan & Vegetarian Menu and Children's menu available on request.

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MENU C
(Live Beach Kitchen)
\$225pp

POPCORN SHRIMP, *Spicy Mayo*

FOCACCIA, *Tomato & Green Chilli Salsa*

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CRAB ORZO
Cornish Cock Crab, Lemon & Crab Sauce
Or

VENISON CARPACCIO
Cervena Red Deer, Wasabi Aioli, Parmigiano Reggiano, Capers

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SURF N' TURF
28 Days Dry Aged Tomahawk Steak, Whole Local Lobster, Greek Salad, Fries
Chimichurri | Green Seasoning Butter | Aioli
Serves 2 to share

GREEK SALAD

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BANOFFIE PIE
Dulce De Leche, White Chocolate Chantilly, Caramelized Banana

Vegan & Vegetarian Menu and Children's menu available on request.

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