

# 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

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

## Pricing

Age 13+ \$55 per person per day

Under 13 \$35 per person per day

\*No charge for children 3 and under

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.*

**Special Thanks** to Ali Wild & Lana Banks of [Across the Street Café](#) for their attentive and extraordinary meal design.

## Breakfast

### **Continental Breakfast will be served daily**

Homemade baked goods and 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 with Canadian bacon, poached eggs and Hollandaise

### **Eggs Content**

Pumpkin biscuits with pan fried whitefish, poached eggs and rum cream with fresh fruit salsa

## Lunch

### **Pico Ceviche**

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

### **Thai Beef Salad**

Grilled USDA steak sliced paper thin, tossed with Napa cabbage, sweet basil and fresh mint, chopped onion and pineapple in a lettuce boat with a side of sesame rice noodles

### **Thai Chicken Salad with Bhamie**

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

### **Quesadillas a la Oscar**

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

### **Caribbean Fish Salad**

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

### **Jamaican Pizza**

Homemade pizza with various selections – choice of vegetable, ham and pineapple, or jerk sausage

### **Pumpkin & Callaloo Torte**

Layers of crisp filo dough seasoned fresh pumpkin and sautéed callaloo baked and served with salad greens

### **Cheeseburger in Paradise**

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

### **Club Sandwich with Fries**

Traditional sandwich served with fries

### **Tomato Soup and Grilled Cheese with Bacon**

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

## *Appetizers*

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

Salty sweet sensation of lightly fried wontons with spicy peanut butter sauce

### **Basil Rolls with Shrimp and Rice Noodles with Apricot Pepper Dipping Sauce**

Fresh and light spring roll from the garden with seasoned shrimp

### **Crisp Fried Plantain Chips and Sweet Potato Chips with Guacamole and Tropical Salsa**

Estate grown plantains and sweet potatoes fried thin and crispy served with fresh avocado and herb guacamole and tropical cal trio salsa (mango, paw paw and pineapple with scotch bonnet and cilantro)

### **Salmon Pagodas with Chives**

Fried rice crackers with smoked salmon cream cheese, chives and pepper jelly drizzle

### **Jamaican Favorite Stomp and Go**

Bananas wrapped in bacon then broiled and served with fried cod fritters

### **Hummus Plate**

Toasted sesame butter with chick peas and lime, served with pita chips feta cheese and olives with a extra virgin olive oil and 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

### **Jamaican Jerk Chicken with Rice and Peas**

Whole chicken rubbed with traditional jerk marinade and slowly cooked over pimento wood served with Jamaican red "peas" cooked with rice, coconut milk and traditional seasonings, seasonal vegetable and salad

### **Crusted Red Snapper**

Fresh Red Snapper with a crunchy nut crust, pan seared and served with mashed sweet potatoes and sautéed green bean, marinated cucumber salad and cumin aeoli

### **Lamb Chops**

Braised chops with dark rum and herbs served with garlic mashed potatoes and steamed okra with artichoke and lemon tarragon sauce with a Caesar Salad

### **Curried Goat**

Jamaican styled slow roasted goat with spicy curry with steamed rice, and vegetable medley

### **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 with sassy saffron rice and seasoning beyond compare

### **Rubbed Pork Tenderloin**

Tenderloin medallions served over baked yams with mango chutney and a side of seasoned okra with mixed greens salad

### **Old Fashion Pot Roast**

Tender slow cooked beef and vegetables served with hearty salad and homemade biscuits

### **Brown Fish Stew**

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

### **Shrimp in Coconut sauce**

Sautéed shrimp tossed in a light coconut curry with sliced okra and cho cho over yellow rice with stir fry veggies

### **Pesto Alfredo**

Pasta tossed in a creamy Alfredo sauce made with fresh basil pesto and poached chicken breast served with garlic bread and squash medley

### **Chicken Cordon Bleu**

Chicken breast stuffed with parma ham and cheese, pressed, baked, rock and roll

### **Barbecue Chicken**

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

### **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

## Desserts

### **Lemon Soufflé**

Delicate and warming soufflé with a hint of lemon

### **Coconut cake**

Decadent layer cake with fresh grated coconut and coconut milk

### **Chocolate Ganache Cake**

Individual Tia Maria infused cake with ganache topping

### **Carrot Cake**

Freshly grated carrots with nuts and cream cheese icing

### **Flan**

Creamy Spanish-baked custard

### **Fresh Fruit Cocktail**

All the flavor of the island in one great dish

### **Baked Alaska**

### **Key Lime Pie**

### **Bread Pudding**

*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.*