

MONDAY DINNER MENU

KEYONNA BEACH RESORT ANTIGUA

APPETIZER

CONCH FRITTERS
Served with Spicy Fruit Chutney

HONEY ROASTED PUMPKIN SOUP
Served with Basil Tomato Bruschetta

ENTRÉE

COCONUT CRUSTED KING FISH
King Fish served Roasted Pepper Coulis and Risotto

STIR FRIED BEEF
Served with Fresh Market Vegetables,
Sweet Potato Mash, and Sweet Chili Sauce

JERK CHICKEN PASTA
Smoked Jerk Chicken Breast tossed with
Coconut Cream Run Down Sauce topped with
Local Fresh Vegetables

CURRIED VEGETABLES
Curried Market Vegetables served with Wild Rice
Accompanied with Spicy Fruit Salsa

DESSERT

PINEAPPLE MOUSSE
Served with Ginger Pineapple DressingTopped with
Cinnamon Whipped Cream and Cherry Sauce

PUMPKIN CHEESE CAKE
Served with Lemon Dressing

ASSORTED ICE CREAM



TUESDAY DINNER MENU

KEYONNA BEACH RESORT ANTIGUA

APPETIZER

FARMER JOSEPH GREEN LEAF SALAD
Lettuce, Tomato, Onion, with Balsamic Vinaigrette

SEAFOOD CHOWDER
Seafood with Vegetable in its Own Flavor

ENTRÉE

ESCOVITCH SNAPPER
Served with Local Pumpkin Rice
Accompanied with Sautéed Local Vegetables

GRILLED STRIPLOIN STEAK
Grilled Striploin Steak served with
Mashed Herb Potato, Vegetables and Demi Glaze

CHICKEN VEGETABLE PASTA
Homemade Cream Sauce, Strips of Chicken,
Onion, Sweet Pepper, Garlic, Thyme, Zucchini,
Carrot finished with Parsley and Cheese

CHEFS LOCAL RUN-DOWN VEGETABLE STEW
Served with Ground Provision
Topped with Fresh Herbs

DESSERT

KEYLIME PIE
Served with Passionfruit Coulis

CHOCOLATE LAVA CAKE
Served with Chef Kito's Guava Mint Dressing



WEDNESDAY DINNER MENU

KEYONNA BEACH RESORT ANTIGUA

APPETIZER

GRILLED PUMPKIN
Served with Goat Cheese and Basil Oil

RED BEAN SOUP
Served with Homemade Garlic Bread
& Fresh Thyme

ENTRÉE

GRILLED FISH
Served with Mac and Cheese, Corn on the Cob
Roasted Potato & Cole Slaw

BBQ CHICKEN
Served with Mac and Cheese or Roasted Potato
Corn & Cole Slaw

BBQ RIBS
Served with Mac and Cheese or Roasted Potato
Corn & Cole Slaw

RASTA PASTA
Served with Vegetables in a Light Coconut Sauce
Topped with Parmesan Cheese

DESSERT

SWEET POTATO PUDDING
Served with Island Balls

ANTIGUAN RUM CAKE
Served with Local Ice Cream and
Chocolate Dressing



THURSDAY DINNER MENU

KEYONNA BEACH RESORT ANTIGUA

APPETIZER

SPINACH SOUP
Spinach Soup threaded with
Strips of Smoked Salmon

SEAFOOD SALAD
Sauteed Seafood, with Lemon Vinaigrette and
Local Lettuce

QUIONA SALAD
Quiona, Sweet Pepper, Onions, Squash, Carrots
with House Dressing

ENTRÉE

SHRIMP GNOCCHI PASTA
Shrimp, Gnocchi Pasta, Tomato, Onion, Garlic
Green Vegetables Served with Herb Cream Sauce
and Garlic Bread

BLACKENED TUNA
Vegetable Couscous served with Market Vegetable,
Marinated with Lemon, Herb Capers Butter Sauce

PARMESAN CHICKEN BREAST
Herb Polenta served, Grilled Vegetables
Parmesan Chicken Breast, with Lemon Juice Capers
and Butter Sauce

PASTA PRIMAVERA
Carrots, Spring Bean, Red Pepper, Green Pepper,
Onion, Tomato, Zucchini, Pesto Sauce

DESSERT

TIRAMISU
Served with Roasted Pumpkin Seed

PASSION FRUIT PANNA COTTA
Served with Mango Dressing



FRIDAY DINNER MENU

KEYONNA BEACH RESORT ANTIGUA

APPETIZER

GRILLED EGGPLANT AND BLUE CHEESE MOUSE
Sweet Pepper Dressing & Lemon Balsamic Glaze

MUSSELS & SEAFOOD BROTH
Poached Seafood Served with Antiguan Fresh Herb Topped with Lemon and Alfalfa Sprouts

ENTRÉE

FISH OF THE DAY
Pan Seared Fish served with Herb Rice, Zucchini Squash, Puree served with Lemon Butter Sauce

HERB CRUSTED BEEF
Grilled Beef, Roasted Parsley Potatoes Carrots & Bordelaise Sauce

CORNISH HEN
Pineapple Jerk BBQ Cornish Hen accompanied with Potato Hash, Tomato and Spinach

GRILLED SESAME TOFU
Served with Fresh Noodles and Vegetables with Pesto Tomato Sauce

DESSERT

KITO'S ÉCLAIR
Topped with Passion Fruit Dressing

TROPICAL FRUIT GAZPACHO
Served with Local Sorbet

ASSORTED LOCAL ICE CREAM



SATURDAY DINNER MENU

KEYONNA BEACH RESORT ANTIGUA

APPETIZER

CEVICE CONCH
With Tomato, Avocado and Onion

MUSHROOM CREAM SOUP
Mushroom, Onion, Garlic, Scallion, Thyme, Coconut milk, served with Chef Kito's Garlic Bread

BEET VEGETABLE SALAD
Beet, Mixed Greens, Tomato, Cucumber and Pumpkin Dressing

ENTRÉE

DRUNKEN SHRIMP PASTA
Guyanese Prawns Tossed with Julienne Vegetables in a Cavalier Rum Cream Sauce

PAN SEARED WAHOO
Wild Rice, Vegetables and Creole Sauce

STUFFED CHICKEN BREAST
Chicken Breast Stuffed with Spinach and Cheese Served with Pumpkin Rice, Vegetables with White Wine Butter Sauce

GNOCCHI PRIMAVERA
Tossed Herb Vegetables with Gnocchi Pasta in Pesto Sauce

DESSERT

CHEESE CAKE
Passion Fruit Dressing & Fruit Salsa

COFFEE COUPE
Coffee Gelee, Chantilly Cream, Crumble, Coffee Ice Cream, with Biscotti

SELECTION OF LOCAL ICE CREAM AND ASSORTED ISLAND SORBERT



SUNDAY DINNER MENU

KEYONNA BEACH RESORT ANTIGUA

APPETIZER

HERB VEGETABLE POTATO BALLS
Served with Pineapple Sauce

SEAFOOD PATOFU
Shrimp, Mussels, Local Fish Simmered with Vegetables and Coconut milk

ENTRÉE

PAN SEARED FISH
Grilled Vegetables, sautéed ground provision With Brandy Mushroom Cream Sauce

COUNTRY STYLE SWEET AND SOUR PORK
Served with Roasted Plum Tomato, Vegetables and Herb Mashed Potato

CURRY CHICKEN
Chicken Strips, Ginger, Onion, Garlic, Basil, Chili, Green Curry Sauce with Rice and Sautéed Vegetables

VEGETARIAN SPECIAL
Pasta served with Sauteed Vegetables and Herb Tomato Sauce

DESSERTS

FRIED BANANA SPRING ROLL

COCONUT MOUSSE
Topped with Sesame Caramel Sauce

ASSORTED LOCAL ICE CREAM
With Chocolate Cherry Glaze