



MENU

NASSAU EDITION

Michelin Star Experience 

In exclusive collaboration with Chef Rosely Bosch



Rosely Bosch: A Culinary Nomad with Bahamian Heart

Born amidst Provençal sunlight and Italian whispers, Rosely Bosch weaves magic with local Bahamian bounty, guided by French finesse and Italian passion. Every ingredient sings its own story on her plate, nurtured with respect and admiration for the farmers and fishermen who breathe life into the land and sea.

Sunday mornings at the markets of Provence sparked a childhood fascination for fresh produce, inspired by the legacy of the great Auguste Escoffier. Rome unveiled the soul of food, its power to connect and captivate. A chance encounter with the Michelin-starred Massimo Riccioli ignited a love for the artistry of both raw and cooked fish, leading Rosely to open her first restaurant, *le Coffee*, in Cannes.

Culinary and pastry school in Paris honed her skills, while her nomadic spirit painted her palate with the vibrant tastes of Morocco, Greece, Cambodia, and the Caribbean. Each journey deepened her respect for diverse cultures and their unique culinary languages, infusing her dishes with an endless tapestry of flavors.

Today, Rosely sways between private chef havens and restaurant consultations in her adopted paradise, Nassau. Her plates dance with Bahamian sunshine, French precision, and the Italian art of living - a testament to a chef who celebrates every bite as a tribute of life, culture, and the land that sustains us all.

Conch Signature Tasting

Cracked conch bites on fresh herb garden tartar sauce
 Conch goat pepper and batata potato in panko crust with silky goat pepper
 cocktail sauce
 Naked tomato stuffed with conch salad, orange supreme

Naked tomato stuffed with conch on bed of traditional Montague* conch salad
 Orange supreme & Bluefields farm* pea shoots in citrus and goat pepper
 marinade
 *

Inside outside tropical Montague Lobster duo Poached spiny lobster tail resting
 on tropical fruit tartar Mango cannelloni filled lobster & soy yuzu orange
 supreme and spicy dressing
 *

Fresh caught Montague hogfish tiger milk ceviche in circle Spring onions
 orange goat pepper oil
 *

Silk cucumber and avocado gazpacho goat pepper sour cream mousse Topped
 with poached corn cucumber & tomato macedonia Pickled red onion, paprika
 tuile & cilantro oil
 *

Chili Bahamian honey glazed roasted sweet potato on chickpea houmous
 Yogurt dressing, Bluefields farm* microgreens & crispy shallots

Pasta & Risotto

Large fresh caught Bahamian snapper and lime filled ravioli
In creamy butter champagne sauce
Topped with caviar and herb garden lemon balm oil
*

Massimo Bottura` inspired catch of the day tortelloni
Nassau grouper baked in white wine and lemon filled tortelloni
Immersed in fresh caught Bahamian fish broth with notes of lemongrass and
ginger
*

Gnocchi of local Bahamian sweet potato
Gorgonzola cream sauce & crispy bacon bits with herb garden oregano
*

Montague spiny lobster bisque risotto on lobster medallion
Parmesan tuile & parsley oil

Fish & Seafood

Fresh caught catch of the day roulade in mango powder crust cooked at low temperature

Sweet red bell pepper sauce & steamed turned local batata potato
Plantain coral tile

*

Montague fresh caught blackened snapper on skin cast iron grilled

Velvet sweet potato mousseline

Crunchy kale & plantain chips

*

Half Montague spiny lobster tail cooked in two stages

Poached then grilled in black truffle butter

Lobster bisque butter sauce

Black truffle Maccheroni and Cheese & glazed spring onions

*

Colonial inspired Lobster Wellington

Lobster tail swathed in sauteed portobello mushrooms

Coated in velvet local fish and parsley mousse wrapped in fresh garden herb
and chive pancake

Finished in a pure butter puff pastry with a lobster bisque saffron sauce

Meat & Poultry

36 hours sous vide cooked short ribs in rich Bahamian Believe* red wine and
Caribbean Sorrel sauce

Breaded yellow grits pave seared in butter and fresh herb garden thyme
Oven confit shallots

*

Whole Bahamian jerk Cornish hen cooked in its own juices and charred
Authentic Bahamian pigeon peas and rice
Jerk Cornish hen jus sprinkle of spring onions

*

Pork tenderloin infused with papaya and Bahamian honey glaze
Local pineapple Chutney
Butter braised Bok Choy cabbage

Desserts

White Valrhona chocolate and guava mousse

Matcha tea dacquoise biscuit

Guava coulis

*

Rich dark chocolate molten cake with flowing aged Bahamian rum Inagua

salt caramel heart

Smooth vanilla custard sauce

*

Exuma cay floating Island

Poached meringue on vanilla infused custard

Fresh caramelized Bahamian aged rum roasted pineapple

Topped with pineapple caramel and thyme

*

Bahamian classic John Waitling's aged rum cake

Silky Coconut whipped cream

*

Mango Millefeuille Layered crispy philo dough with mango cream

Mango gel and fresh mango

Mint garnish

Product and supplier glossary

Blue Field Farms :

Blue Fields Farms produces Nassau's freshest naturally grown salad blends, micro-greens and living herbs. Seeded in Nassau they are a local sustainable aquaponic farming operation revolutionizing agriculture in the Bahamas.

www.bluefieldsfarms.com

Montagu Fish Market :

Local fish market selling fish straight of the boat by the local fisherman. Montagu Beach fish market is home to one of the largest market selections of fish in the Bahamas.

Doongalik Farmer's Market :

Doongalik Farmer's Market is a celebration of healthy Bahamian eating, selling a variety of local produce including cucumbers, bananas, fresh fruit, fresh greens, sweet peppers sprouts and even sorbets.

John Waitling's Distillery :

John Waitling's Distillery has been providing high quality spirits in Nassau for a long time including their famous six year old Paradise rum.

Believe Wines :

Believe Wines is the first wine of the Bahamas made for Bahamians, by Bahamians. Their grapes are sourced with Italian grapes and barrelled aged and bottled in the Bahamas.

www.drinkbelievewines.com



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