



JUMBY BAY ISLAND
ANTIGUA - WEST INDIES



Off the Menu

A 10 Day Gastronomic Journey on Jumby

Off the Menu

A 10 Day Gastronomic Journey on Jumby

From February 5th – 14th, Jumby Bay Island is playing host to six chefs from some of the most sought after and highly-regarded luxury hotels in the world. Working in conjunction with our talented culinary team on island, including newly appointed Executive Chef Erick Sanz, these culinary craftsmen will be creating special menus across all of Jumby's dining outlets, inspired by their home countries and the culinary journeys that have brought them to the forefront of haute cuisine.

Enjoy French-Caribbean Cuisine at The Estate House, with specialty menus prepared by Chef Jean-Luc Lefrançois from Chateau Saint-Martin & Spa, Chef Tom Falicon of Hotel Du Cap-Eden-Roc, and Jumby Bay's own Chef Eustace Cabral.

Chef Erick Sanz, originally from Mexico, will provide daily specialty lunch menus at The Pool Grille, showcasing distinctive flavours unique to Latin America.

Celebrate Valentine's Day at The Veranda with a three-course Italian menu created by Chefs Osvaldo Presazzi, Roberto Nese, and Davide Somaschini from Grand Hotel Tremezzo, on Northern Italy's Lake Como, alongside Chef Paolo Lovari of Jumby Bay Island.

For a more family-centric experience on February 14th, Chef Farid Fazel, from Brenners Park-Hotel & Spa, in Baden-Baden, Germany, will prepare a special farm-to-table menu at the Jumby Bay Farm.

Each and every meal promises to be a joyful blend of culinary creativity and Jumby Bay magic.



Off the Menu

A 10 Day Gastronomic Journey on Jumby

DAY 1

Monday, February 5th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- The Veranda - Specialty menu with classic Italian dishes | 6:30 pm - 9:30 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari
- Estate House - Four course tasting menu celebrating French - Caribbean Cuisine | 6:30 pm - 9:30 pm | Chefs Jean-Luc Lefrançois, Tom Falicon and Eustace Cabral

DAY 2

Tuesday, February 6th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- The Veranda - Specialty menu with classic Italian dishes | 6:30 pm - 9:30 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari
- Estate House - Four course tasting menu celebrating French - Caribbean Cuisine | 6:30 pm - 9:30 pm | Chefs Jean-Luc Lefrançois, Tom Falicon and Eustace Cabral

DAY 3

Wednesday, February 7th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- The Veranda - Specialty menu with classic Italian dishes | 6:30 pm - 9:30 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari
- The Pool Grille: West Indian Hangout. A social evening infused with Caribbean sounds and flavours | 6:30 pm - 9:30 pm | Chef Jean-Pierre Tuitt and our talented local Antiguan chefs.

Off the Menu

A 10 Day Gastronomic Journey on Jumby

DAY 4

Thursday, February 8th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- The Veranda - Specialty menu with classic Italian dishes | 6:30 pm - 9:30 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari
- Dinner at the Farm - Family style special farm to table menu | 6:30 pm - 9:30 pm | Chef Farid Fazel

DAY 5

Friday, February 9th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- The Veranda - Specialty menu with classic Italian dishes | 6:30 pm - 9:30 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari
- Estate House - Four course tasting menu celebrating French - Caribbean Cuisine | 6:30 pm - 9:30 pm | Chefs Jean-Luc Lefrançois, Tom Falicon and Eustace Cabral

DAY 6

Saturday, February 10th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- The Veranda - Specialty menu with classic Italian dishes | 6:30 pm - 9:30 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari
- Estate House - Four course tasting menu celebrating French - Caribbean Cuisine | 6:30 pm - 9:30 pm | Chefs Jean-Luc Lefrançois, Tom Falicon and Eustace Cabral

Off the Menu

A 10 Day Gastronomic Journey on Jumby

DAY 7

Sunday, February 11th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- White Night at The Veranda Beach - Live cooking by our guest chefs featuring speciality dishes; classic buffet salads and antipasti dishes | 6:30 pm - 9:30 pm

DAY 8

Monday, February 12th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- The Veranda - Specialty menu with classic Italian dishes | 6:30 pm - 9:30 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari
- Estate House - Four course tasting menu celebrating French - Caribbean Cuisine | 6:30 pm - 9:30 pm | Chefs Jean-Luc Lefrançois, Tom Falicon and Eustace Cabral

DAY 9

Tuesday, February 13th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- The Veranda - Specialty menu with classic Italian dishes | 6:30 pm - 9:30 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari
- Estate House - Four course tasting menu celebrating French - Caribbean Cuisine | 6:30 pm - 9:30 pm | Chefs Jean-Luc Lefrançois, Tom Falicon and Eustace Cabral

DAY 10

Wednesday, February 14th

Lunch

- The Pool Grille - Specialty menu with a distinct South American flavour | 11:30 am - 3:00 pm | Chef Erick Sanz
- The Veranda Display Kitchen - Antipasti, pizzas, salads and bread selection | 12:00 pm - 4:00 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari

Dinner

- The Veranda - Three course Italian menu to share for Valentine's Day | 6:30 pm - 9:30 pm | Chefs Osvaldo Presazzi, Roberto Nese, Davide Somaschini, Paolo Lovari
- Dinner at the Farm - Family style special farm to table menu | 6:30 pm - 9:30 pm | Chef Farid Fazel