



YOUNG ESTATES  
BARBADOS

IN-VILLA DINING

# Halliday's Menu

— BY SHERICE —

*Richard Young*

CURATED BY YOUNG ESTATES · BARBADOS

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WELCOME

# Dining, at Your Villa

Every dish is prepared in your villa by your private chef, using the finest produce the island has to offer.

*PLEASE NOTE*

*This is a sample menu. Selections are made as one choice for the whole group, served family-style — individual dishes cannot be ordered separately by members of the party. Children may be catered for as their own group, with their selection again chosen for the group rather than individually.*

I	Breakfast	TO BEGIN THE DAY
II	Sandwiches, Wraps & Salads	LIGHTER FARE
III	Main Dishes	THE EVENING TABLE
IV	From the Sea, Curry & Sides	MORE MAINS
V	Puddings	TO FINISH
VI	Children	LITTLE ONES
VII	Arrival & Daily Dining	PLAN YOUR STAY
VIII	Starter Packs & Grocery List	ARRIVAL PROVISIONING

YOUR CONCIERGE TEAM

For menu selections, dietary requirements & any special requests, please contact your Young Estates concierge team:

**TRICIA BECKLES**  
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**JUANITA SAMRODIA**  
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**SANDY ODELL**  
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TO BEGIN THE DAY

# Breakfast

*Please let us know of any allergies or special dietary requirements.*

## EGGS & CLASSICS

### SCRAMBLED EGGS

*Soft & creamy, cooked to your liking*

### FRIED EGGS

*Sunny side up or over easy*

### OMELETTES

*Made to order with your choice of fillings*

## PANCAKES & SWEET

### CLASSIC PANCAKES

*A fluffy stack with maple syrup & butter*

### CHOCOLATE PANCAKES

*Rich cocoa pancakes with syrup*

### CONFETTI PANCAKES (KIDS)

*Bright rainbow-sprinkle pancakes*

### BARLEY & OATMEAL PANCAKES (V)

*Wholesome barley & oat pancakes*

## FRITTERS & ISLAND FAVOURITES

### PUMPKIN FRITTERS

*Lightly spiced & golden fried*

### BAJAN FISHCAKES

*Traditional Bajan salt cod fritters*

## TOASTS & BAGELS

### AVOCADO & SMOKED SALMON TOAST

*Smashed avocado & smoked salmon on sourdough*

### BREAKFAST BAGEL

*Toasted bagel with your choice of fillings*

### POACHED EGGS

*Gently poached, served with toast*

### BOILED EGGS

*Soft or hard, as you like them*

### FRENCH TOAST

*Golden, dusted with cinnamon sugar*

### CHOCOLATE CHIP PANCAKES (KIDS)

*Studded with melting chocolate chips*

### OREO PANCAKES (KIDS)

*Cookies-and-cream pancakes*

### SPINACH FRITTERS

*Crisp savoury spinach fritters*

### BAJAN BAKES

*Warm golden fried dough*

### AVOCADO & TOMATO TOAST (V)

*Smashed avocado & vine tomato on sourdough*

TO BEGIN THE DAY

# Breakfast · Sides & Bowls

## SIDES & SAVOURY ADD-ONS

### BREAKFAST POTATOES

*Crisp seasoned breakfast potatoes*

### FRIED PLANTAIN

*Sweet, caramelised & golden*

### BACON

*Crispy smoked bacon*

### SAUSAGE

*Your choice of pork or chicken*

### BAKED BEANS (V)

*Saucy baked beans*

### SAUTÉED CABBAGE (V)

*Lightly sautéed island cabbage*

## BOWLS & LIGHT OPTIONS

### YOGURT & GRANOLA BOWL

*Yoghurt with granola, honey & berries*

### MANGO SMOOTHIE BOWL (V)

*Mango blend with fresh toppings*

### FRESH FRUIT BOWL

*Sliced seasonal island fruit*

## BAKED GOODS

### BANANA MUFFINS

*Freshly baked banana muffins*

### BREAKFAST SWEET POTATOES

*Golden roasted sweet potato*

### FRIED CHANA (V)

*Lightly spiced fried chickpeas*

### TURKEY BACON

*Leaner smoked turkey bacon*

### FRIZZLED COD FISH

*Sautéed flaked salt cod*

### CHICKPEA PATTIES (V)

*Spiced chickpea patties*

### AÇAÍ BOWL (V)

*Blended açai with granola & fresh fruit*

### BLUEBERRY SMOOTHIE BOWL (V)

*Blueberry blend with fresh toppings*

### OVERNIGHT OATS (V)

*Oats soaked with chia, banana & berries*

LIGHTER FARE

# Sandwiches & Wraps

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## CLASSIC BURGER

*Beef, chicken or halloumi on a hamburger bun with classic garnishes and a choice of Cheddar, Swiss, Blue or American cheese*

## CHIPOTLE RANCH CHICKEN WRAP

*Pepper Jack cheese, salsa fresca, guacamole & romaine lettuce wrapped in a warm tomato tortilla*

## TACOS

*Chicken, fish or vegetable tacos with soft corn tortillas, onions, tomatoes, cilantro & guacamole*

## CAESAR WRAP

*Grilled chicken or roasted vegetables with romaine, parmesan & Caesar dressing in a tortilla*

## FISH OR CHICKEN WRAP

*Your choice of fish or chicken wrapped with tomato, lettuce, cucumber, onion & sweet peppers, with a choice of ranch or sweet chilli sauce*

## ITALIAN B.L.T.

*Chicken breast with basil, bacon, olive tapenade & sun-dried tomato mayonnaise*

## CLUB SANDWICH

*Triple-decker with chicken, bacon, lettuce, tomato, egg & mayonnaise*

## CARIBBEAN LOBSTER ROLL

*Chilled lobster in lemon mayonnaise, served in a toasted buttered roll*

LIGHTER FARE

# Salads

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## CAESAR SALAD

*Crisp romaine, shaved parmesan & garlic croutons tossed in a classic Caesar dressing*

## CHICKEN & AVOCADO SALAD

*Grilled chicken, avocado & cherry tomatoes over dressed mixed leaves*

## NIÇOISE SALAD

*Seared tuna, green beans, boiled egg, new potatoes & olives*

## ASIAN CHICKEN SALAD

*Grilled chicken, shredded cabbage, carrot & a sesame-ginger dressing*

## GREEK SALAD

*Tomato, cucumber, red onion, feta & Kalamata olives with oregano & olive oil*

## COBB SALAD

*Grilled chicken, avocado, smoked bacon, boiled egg, tomato & crumbled blue cheese*

## SUPERFOOD QUINOA SALAD

*Quinoa, avocado, pomegranate, kale & toasted seeds*

## AVOCADO & PRAWN SALAD

*King prawns & avocado on crisp leaves with a citrus dressing*

THE EVENING TABLE

# Main Dishes

Please let us know of any allergies or special dietary requirements.

TO START

**SHRIMP COCKTAIL**

*Lettuce & spicy tomato dressing*

**BAJAN COD FISHCAKES**

*With a spicy tomato sauce*

MAINS

**COQ AU VIN**

*A rich French stew of tender chicken, red wine & vegetables, simmered to perfection*

**BAJAN FRIED CHICKEN**

*Chicken quarters in Bajan spices, tossed in flour & breadcrumbs, fried to crisp perfection*

**GRILLED OR FRIED CHICKEN BREAST SANDWICH**

*Boneless chicken breast in herbs & spices, grilled or fried, with your choice of side*

**ROSEMARY BAKED LAMB CHOPS**

*Seasoned with fresh rosemary & baked to perfection, with your choice of side*

**HALLIDAY'S SIGNATURE BURGER**

*Homemade burger on a toasted bun with lettuce, tomato, onion jam & fried plantain*

**CURRY · CHICKEN, BEEF OR LAMB**

*Slow-cooked with authentic Indian curry powder, fresh garlic & herbs, served with coconut rice*

**TOMATO BRUSCHETTA**

*Fresh basil & extra virgin olive oil*

**CRISPY COCONUT SHRIMP**

*Guava-ginger dipping sauce*

**CORDON BLEU**

*Chicken breast stuffed with Swiss cheese & wrapped in crispy bacon*

**ORANGE & GINGER BAKED CHICKEN**

*Bajan-spiced chicken quarters glazed with a signature orange & ginger BBQ sauce*

**PAN-SEARED STEAK**

*Pan-seared garlic butter steak with a peppercorn sauce & your choice of side*

**SHEPHERD'S PIE**

*Seasoned ground beef or lamb topped with creamy mashed potato, baked golden*

**VEGETABLE FRIED RICE (V)**

*Broccoli, carrot, red onion & rainbow peppers stir-fried with herbs, spices & rice*

**BEEF LASAGNE**

*Layered pasta with rich beef ragù & béchamel, served with garlic bread*

MAIN DISHES CONTINUED

# From the Sea

## BAJAN COU COU & FLYING FISH

*A traditional Bajan dish of cou cou — similar to polenta — with flying fish & okra*

## BAJAN STYLE FRIED FISH

*Fish in Bajan seasoning, flour, breadcrumbs & spices, deep-fried for a crisp finish*

## BLACKENED FISH

*Seasoned with bold spices & blackened for a smoky, spicy flavour*

## COCONUT CRUSTED SHRIMP

*Shrimp in a crisp coconut crust with your choice of dipping sauce*

## SIDES (V)

### MASHED SWEET POTATOES

*Locally grown sweet potatoes mashed with cream & butter for a rich, comforting side*

### ROASTED VEGETABLES

*A colourful medley of seasonal vegetables roasted with fresh herbs*

### HOMEMADE FRENCH FRIES

*Golden, crisp hand-cut fries*

## BAKED LEMON & GARLIC BUTTER FISH

*Your choice of fresh fish baked in homemade garlic butter, with your choice of side*

## ESCOVITCH FISH

*Fresh fish in coconut milk with carrot, okra, onion, sweet peppers & fresh herbs*

## FISH & CHIPS

*Crispy battered fish with golden fries — a classic, hearty meal*

## SEARED TUNA

*Sesame-crusting seared tuna with a soy, ginger & lime dressing*

### ROASTED POTATOES

*Crispy, golden roasted potatoes seasoned with fresh herbs for a satisfying side*

### STEAMED VEGETABLES

*A healthy mix of seasonal vegetables, steamed & lightly seasoned*

### SIDE SALAD

*Crisp mixed leaves, tomato & cucumber*

TO FINISH

# Puddings

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## CARAMELISED BANANAS

*Pan-caramelised in rum & brown sugar, served warm with a scoop of vanilla ice cream*

## FRESH FRUIT & BERRIES

*A platter of seasonal island fruit & berries, freshly sliced to order*

## BREAD PUDDING

*Warm bread pudding finished with a smooth vanilla custard sauce*

## KEY LIME PIE

*Zesty lime cream on a crisp biscuit base, finished with whipped cream*

## ICE CREAM & SORBET

*Your choice of ice cream & sorbet scoops with seasonal fruit & a crisp wafer*

## CHOCOLATE BROWNIE

*Warm chocolate brownie with vanilla ice cream & a rich chocolate sauce*

## APPLE PIE

*Spiced apple baked in a buttery crust, served with cream or ice cream*

## ENGLISH TRIFLE

*Layers of sponge, fruit, custard & cream with toasted almonds*

FOR THE LITTLE ONES

# Children's Menu

*A selection of favourites for younger guests. Your chef is happy to adapt any dish to suit.*

## MAINS

### HOMEMADE CHICKEN FINGERS

*Crispy breaded chicken strips*

### CHEESE PIZZA

*Stone-baked with mozzarella & tomato*

### GRILLED CHEESE SANDWICH

*Toasted with melted cheese*

### HOT DOG

*Classic hot dog in a soft bun*

### MEATBALLS

*Beef meatballs in tomato sauce*

## TACOS

*Choice of chicken, beef or veggie*

## SIDES & EXTRAS

### HOMEMADE FRENCH FRIES

*Golden, crisp & hand-cut*

### CORN ON THE COB

*Buttered sweetcorn on the cob*

### ALFREDO PASTA

*Creamy parmesan Alfredo sauce*

### FISH BITES

*Crispy golden battered fish bites*

### BEEF SLIDERS

*Mini beef burgers in soft buns*

### MAC & CHEESE

*Creamy baked macaroni cheese*

### HONEY & MUSTARD SALMON KEBABS

*Grilled salmon skewers in a sweet orange & honey-mustard glaze*

### QUESADILLA

*Cheese, chicken or beef*

### CHEESE POTATO

*Baked potato with melted cheese*

### PASTA WITH OLIVE OIL, SALT & CHEESE (V)

*Simple buttery pasta with parmesan*

YOUR FIRST DAY

# Arrival Meal

Please choose one main dish and one dessert the entire party would enjoy, for a family-style arrival meal.

MAIN DISHES

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|--|---|
| <p><input type="radio"/> <b>COQ AU VIN</b><br/>— red wine chicken stew</p> <hr/> <p><input type="radio"/> <b>BAJAN FRIED CHICKEN</b><br/>— crisp &amp; spiced</p> <hr/> <p><input type="radio"/> <b>PAN-SEARED STEAK</b><br/>— peppercorn sauce</p> <hr/> <p><input type="radio"/> <b>SHEPHERD'S PIE</b><br/>— beef or lamb</p> <hr/> <p><input type="radio"/> <b>CURRY</b><br/>— chicken, beef or lamb</p> <hr/> <p><input type="radio"/> <b>BAJAN COU COU &amp; FLYING FISH</b><br/>— with okra</p> <hr/> <p><input type="radio"/> <b>ESCOVITCH FISH</b><br/>— peppers &amp; herbs</p> | <p><input type="radio"/> <b>CORDON BLEU</b><br/>— Swiss cheese &amp; bacon</p> <hr/> <p><input type="radio"/> <b>ORANGE &amp; GINGER BAKED CHICKEN</b><br/>— BBQ glaze</p> <hr/> <p><input type="radio"/> <b>ROSEMARY BAKED LAMB CHOPS</b><br/>— with your choice of side</p> <hr/> <p><input type="radio"/> <b>HALLIDAY'S SIGNATURE BURGER</b><br/>— onion jam &amp; plantain</p> <hr/> <p><input type="radio"/> <b>VEGETABLE FRIED RICE</b><br/>— vegetarian</p> <hr/> <p><input type="radio"/> <b>BAKED LEMON &amp; GARLIC BUTTER FISH</b><br/>— fresh fish</p> <hr/> <p><input type="radio"/> <b>FISH &amp; CHIPS</b><br/>— with golden fries</p> |
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STARTERS

- SHRIMP COCKTAIL**  
— spicy tomato dressing
- BAJAN COD FISHCAKES**  
— spicy tomato sauce

SIDES

- ROASTED POTATOES**  
— golden & herbed
- STEAMED VEGETABLES**  
— fresh & seasonal

SALADS

- CAESAR SALAD**  
— romaine & parmesan
- COBB SALAD**  
— chicken, avocado & egg

PUDDINGS

- CARAMELISED BANANAS**  
— rum & brown sugar
- ICE CREAM & SORBET**  
— choice of scoops

PLAN YOUR STAY

# Daily Dining

*Note your preferred meals for each day and tick breakfast, lunch or dinner. Meal Three applies only where three meals are included — or simply speak with your chef on arrival.*

**DAY ONE**

## Meal One

- BREAKFAST
- LUNCH
- DINNER

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## Meal Two

- BREAKFAST
- LUNCH
- DINNER

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## Meal Three *if applicable*

- BREAKFAST
- LUNCH
- DINNER

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**DAY TWO**

## Meal One

- BREAKFAST
- LUNCH
- DINNER

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## Meal Two

- BREAKFAST
- LUNCH
- DINNER

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## Meal Three *if applicable*

- BREAKFAST
- LUNCH
- DINNER

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BEFORE YOU ARRIVE

# Grocery List

*Complete the form and return it to your concierge agent, and we will have your provisions waiting on arrival.*

VILLA NAME

Halliday's at Old Trees

GUEST NAME

TOTAL PERSONS

ADULTS

CHILDREN

ARRIVAL DATE

DEPARTURE DATE

FOOD ALLERGIES & DIETARY RESTRICTIONS

PREFERRED STARTER PACK & ANY SPECIAL REQUESTS

*Prefer to choose your own provisions? We are happy to shop to a bespoke list — just send it across ahead of your stay.*

ARRIVAL PROVISIONING

# Starter Packs

Arrive to a fully stocked villa — choose the pack that suits your party and we will have everything ready.

Pack A	US\$300
SERVES 2–4 PERSONS	
<ul style="list-style-type: none"> <li>1 box of cereal</li> <li>Small ground coffee</li> <li>1 box of tea bags</li> <li>1 carton of milk</li> <li>2 cartons of juice</li> <li>1 loaf of bread</li> <li>1 case of bottled water — 12</li> <li>½ lb sugar</li> <li>1 lb of bacon</li> <li>½ lb butter</li> <li>1 lb of cheese</li> <li>1 dozen eggs</li> <li>Bottle of jam</li> <li>Small ketchup</li> <li>Small mayonnaise</li> <li>Small cooking oil</li> <li>Bottle of salad dressing</li> <li>2 lbs of potatoes</li> <li>1 lb of onions</li> <li>1 lb of carrots</li> <li>1 lb of broccoli</li> <li>2 lbs of rice</li> <li>6 sodas — selected</li> <li>6 beers — selected</li> <li>Assorted fruits</li> <li>1 pack of flying fish</li> <li>1 whole chicken</li> <li>2 lbs of flour</li> <li>Bread crumbs</li> <li>Seasonings &amp; fresh herbs</li> <li>Limes &amp; lemons</li> <li>Salad items</li> </ul>	

Pack B	US\$400
SERVES 4–6 PERSONS	
<ul style="list-style-type: none"> <li>1 box of cereal</li> <li>Medium ground coffee</li> <li>1 box of tea bags</li> <li>2 cartons of milk</li> <li>3 cartons of juice</li> <li>2 loaves of bread</li> <li>1 case of bottled water — 24</li> <li>1 lb sugar</li> <li>2 lbs of bacon</li> <li>1 lb butter</li> <li>2 lbs of cheese</li> <li>1 dozen eggs</li> <li>Bottle of jam</li> <li>Small ketchup</li> <li>Small mayonnaise</li> <li>Small cooking oil</li> <li>Bottle of salad dressing</li> <li>3 lbs of potatoes</li> <li>1 lb of onions</li> <li>1 lb of carrots</li> <li>1 lb of broccoli</li> <li>2 lbs of rice</li> <li>12 sodas — selected</li> <li>12 beers — selected</li> <li>Assorted fruits</li> <li>2 packs of flying fish</li> <li>2 whole chickens</li> <li>2 lbs of flour</li> <li>Bread crumbs</li> <li>Seasonings &amp; fresh herbs</li> <li>Limes &amp; lemons</li> <li>Salad items</li> </ul>	

Pack C	US\$650
SERVES 6–8 PERSONS	
<ul style="list-style-type: none"> <li>2 boxes of cereal</li> <li>Large ground coffee</li> <li>2 boxes of tea bags</li> <li>4 cartons of milk</li> <li>4 cartons of juice</li> <li>3 loaves of bread</li> <li>2 cases of bottled water — 48</li> <li>1 lb sugar</li> <li>3 lbs of bacon</li> <li>1 lb butter</li> <li>3 lbs of cheese</li> <li>2 dozen eggs</li> <li>2 bottles of jam</li> <li>Large ketchup</li> <li>Large mayonnaise</li> <li>Large cooking oil</li> <li>2 bottles of salad dressing</li> <li>5 lbs of potatoes</li> <li>2 lbs of onions</li> <li>2 lbs of carrots</li> <li>3 lbs of broccoli</li> <li>3 lbs of rice</li> <li>24 sodas — selected</li> <li>24 beers — selected</li> <li>Assorted fruits</li> <li>3 packs of flying fish</li> <li>3 whole chickens</li> <li>2 lbs of flour</li> <li>Bread crumbs</li> <li>Seasonings &amp; fresh herbs</li> <li>Limes &amp; lemons</li> <li>Salad items</li> </ul>	

Packs can be tailored to your preferences — simply let us know of any additions, dietary needs or favourite brands.



