

Chefs on Wheels



“Chef’s Table” in Your Sanctuary

Don’t feel like leaving your sanctuary? Let our Executive Chef bring his exciting Jade Cuisine right into the privacy of your sanctuary. Whether you would like a private one hour cooking demonstration or whether you want the chef to prepare a gourmet meal in front of your very eyes, this can all be arranged.

The private one hour cooking class is US 395 per couple plus 10% service charge and 10% VAT. 3 course lunch with wine pairing.

First course

Learn how to make the perfect Ceviche; Our culinary team sources the freshest and most pristine fish from our local fish markets. The chef demonstrates how to cook fish and seafood with the acidity from citrus fruits and flavors from our organic farm.

Second Course

One of Jade’s Signature dishes “Surf n Turf” Salad. Using American Kobe beef paired with Salt Prawns. The chef will teach a pan roasting technique and how to make simple herb vinaigrette to dress the organic mustard leaf salad.

Entrée

Surrounded by beautiful ocean, our local Caribbean fishermen offer the best quality fish straight from their boats and into my kitchen! For the entrée, using olive oil, Sea Salt, and local spices to sauté the fish truly brings out the flavor. To accompany this is our Asian vegetable inspired vegetable stir fry.

