



taste of  
**Tobago**  
Golf Classic

# *Event Menu*

**APRIL 2ND & 3RD, 2022**

MAGDALENA GRAND BEACH & GOLF RESORT, TOBAGO

*"Golf Has Never Tasted Better!"*

Tobago Hospitality and Tourism Institute



taste of  
**Tobago**  
Golf Classic

*"Golf Has Never Tasted Better!"*

*"Inspired by Tobago's history and heritage and infused with the flavours, herbs and spices of Tobago's indigenous cultures and traditions."*

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**CHEFS**



*CHEF SONIA PHILLIP*



*CHEF DENSE STEWART*



*CHEF DANIELLE STEWART*



*CHEF SADE BAIRD*

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**SATURDAY 2nd OF APRIL, 2022**

**BREAKFAST MENU**

**BAYGO CHIMICHURRI STEAK**

*Thinly Slice Grilled Steak Tossed with Bell Peppers Drizzled with Bhagi Chimichurri Served On a Bed of Fresh Salad Topped with Grated Pepper Jack Cheese Wrapped in Naan Bread.*

**PO PO CHICKEN**

*Grilled Cajun Chicken Laid on Baigan Choka Paste & Fresh Garden Veggies Drizzled with Remoulade Dressing. Wrapped in Naan Bread.*

**DINGOLAY FISH**

*Crunchy Beer Battered Fried Fish Rested On Tomato Choka Paste & Fresh Garden Salad Drizzled with Tamarind & Shadon Beni Garlic Sauce Wrapped in Naan Bread.*

**FREE-UP VEGGIES**

*Garden Veggies Served on Smokey Zaboca Choka Paste Sprinkled with Feta Cheese & Wrapped in Naan Bread.*

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**LUNCH MENU**

**MAGGA PORK**

*Cumin Pork Kebab served with a Delectable  
Creamy Culantro Flavoured Sauce*

**MACOCIOUS CHICKEN ROAST**

*Plantain & Parmesan Crusted Chicken Breast served  
with Roasted Sweet Red Bell Peppers Glazed Sauce*

**BROCO JHONNY FISH**

*Garlic & Herb Butter Pan-Seared Fish Fillet Topped  
with a Delicious Star Fruit & Tomato Salsa*

**SIDES**

*Herby Coconut Basmati Rice  
Roasted Breadfruit Au Gratin  
Balsamic infused Pakchoi,  
Bodi Beans & Carrot Sautéed with Ginger,  
Garlic & Walnuts.*

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**SATURDAY 2nd OF APRIL, 2022**

**LUNCH MENU**

**SEASONED FISH COOKED IN  
COCONUT & ROUCOU SAUCE**

*Fresh Fish Steamed & Reduced in a Thick Coconut  
Curry Sauce Flavoured and Coloured  
with Roucou Seeds*

**FRONTLINE FLAVORS CURRIED  
CRAB & DUMPLING**

*Cassava Dumpling Stuffed with Curried Crab Meat*

**DASHEEN BUSH COOKED WITH  
SALTFISH**

*Steamed Taro Leaves Reduced in Coconut Milk and  
Flavoured with Saltfish*

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*SATURDAY 2nd OF APRIL, 2022*

**LUNCH MENU**

**AUTHENTIC TOBAGO STYLE  
CASSAVA DUMPLING**

*Grated Cassava mixed with Flour*

**CORNMEAL COO COO SQUARES**

*Cornmeal infused with Coconut Milk, Ochroes,  
Herbs and Spices*

**POUND PLANTAIN BALLS  
(TUMTUM)**

*Boiled Plantains Mashed and Seasoned  
with Herbs and Spices*

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**DESSERTS**

**OPERETTA**

*A coffee themed French Gateau with layers of Sponge, Coffee flavoured Buttercream and Dark Chocolate Ganache topped with a Chocolate Glaze*

**MALASADAS**

*Cream and Fruit Filled doughnuts dipped in caster sugar, of Portuguese origin also commonly eaten in Hawaii. Fillings: Apple whiskey infused caramelised apple, passion fruit, soursop or French vanilla.*

**TOBAGO GOLDEN VELOUR**

*Decadent Rev Velvet Cupcake, topped with an Infused Tobago Gold Chocolate Rum Cream.*

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**SUNDAY 3rd APRIL, 2022**

**BREAKFAST MENU**

**BA-JOHN PORK**

*Succulent Pulled Pork Glazed with Guava Bourbon Smoked Sauce Topped with Caramelized onion on a Bed of Fresh Veggies Served in a Soft & Buttery Herb Sub-Bread*

**MOOMA CHICKEN**

*Grilled Chipotle Chicken Tossed in Caesar Dressings Laid on a Bed of Garden Veggies Served in a Freshly Made Parmesan Sub-Bread.*

**PRIM PRIM TUNA**

*A luscious Chunky Tuna, Avocado & Cream Cheese Paste on a Bed of Fresh Veggies Served in a Light & Fluffy Buttery Garlic Sub-Bread.*

**QUAC-COO VEGGIE**

*Sharp Cheddar & Pepper Jack Cheese Served on a bed of Fresh Veggies with a Yogurt Dressing Spread in an Herby Buttery Sub-Bread.*

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**SUNDAY 3<sup>rd</sup> APRIL, 2022**

**LUNCH MENU**

**SAGA BOI SHRIMP**

*Mouth Watering Shrimp Cooked to Perfection in a  
Delicious Creamy Coconut Creole Sauce.*

**PAPA YO CHICKEN**

*Roasted Garlic & Herb Marinated Chicken Breast  
Glazed with an Authentic Roucou  
Spiced Reduction Sauce*

**CALYPSO FISH**

*Succulent Baked Fish Topped with Smothered  
Ochroes, Bell Peppers & Onions.*

**SIDES**

*Lyonnais Yam Topped with Balsamic Infused  
Caramelized Red Onions  
Creamy Pepper Jack Pasta Pie  
Roasted Broccoli, Pumpkin, Baby Corn & Carrot  
Tossed in Sweet Chili Garlic Butter.*

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*SUNDAY 3<sup>rd</sup> APRIL, 2022*

**DESSERTS**

**TROPICAL ISLAND**

*A Flavorful Coconut cream Filled Flaky Dough,  
Topped With Fresh Fruits In a polished glaze.*

**CITRUS RAY**

*A rich, creamy custard, baked to perfection, sitting  
on a Graham Cracker Crust, Topped with a Tangy  
Lemon Curd and a light dollop of Whipped cream*



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**BEVERAGES**

- 1. Digicel Signature Cocktail*
- 2. Angostura Tamboo*
- 3. Angostura 1919*
- 4. Angostura 1787*
- 5. Angostura 7 year old*
- 6. Campari*
- 7. Dewar's Caribbean Smooth*
- 8. Grey Goose Vodka*
- 9. Tobago Chocolate Rum Cream*
- 10. Carib* (Official Beer of the Taste of Tobago Golf Classic)
- 11. Carib Pilsner Light*
- 12. Hurricane Reef*
- 13. Water*
- 14. Gatorade*
- 15. Orange Juice*



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*Thank you for coming!*

*We would like to express our sincerest  
gratitude for supporting this annual event.*

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