



Daniel Le Guéan
Executive Chef
CuisinArt Resort & Spa
Rendezvous Bay, Anguilla

Daniel Le Guéan, Executive Chef of CuisinArt Resort & Spa, has an impressive background of service at some of the world's leading hotels. His 20-year career has taken him from France to Scotland to Cyprus, well preparing him to take the helm in the kitchen at Santorini, the Resort's AAA Four-Diamond restaurant.

It has always been Le Guéan's dream to prepare gourmet meals. "From the age of 10 I've been interested in cooking and wanted to become a chef," he says. After his apprenticeship, he took advantage of an opportunity to work in London to learn to speak English and thus expand his options. He has been Executive Chef at the Grand Hotel in Dinard, France, Hotel Byblos in Saint-Tropez, France and the Westin Turnberry Resort Starwood in Scotland. A later stint at the Almond Beach Club in Barbados gave Le Guéan a taste for life in the Caribbean.

"My style of cooking is to infuse local fresh products with a Mediterranean flavor," said Le Guéan. "I use herbs from our Hydroponic Farm and have increased the offerings of fresh, light meals in keeping with the expansion of the Spa."

As Executive Chef, Le Guéan oversees the culinary offerings from Café Mediterraneo, the Beach Bar and the Lobby Bar, as well as Santorini. He has infused the restaurant menus with a whole new spirit via French and Mediterranean-inspired dishes.

Santorini Menu

Executive Chef Daniel Le Guénan and his team offer you simple and inventive cooking – the best regional products with Mediterranean flavours.

t a s t i n g m e n u

60 per person

To give you the true taste of our Mediterranean cuisine, Chef Le Guénan has prepared a three-course sampling of multiple Santorini menu offerings.

Our culinary team will accommodate any dietary restrictions. Vegetarian options are available.

s t a r t e r s

Stewed Chicken Ravioli *with fruit salad and guava dip*

18

Scallops with Lemon Oil, *seaweed butter, tomatoes and basil*

26

Tuna Tartare, Sashimi *with curry tempura, seaweed and rice crust*

23

Terrine of Foie Gras, *gingerbread Madeleine and pineapple chutney*

29

Lobster Minestrone *with Italian dumpling*

18

Roasted Garlic and Pumpkin Soup *with goat cheese ravioli*

15

Crayfish Salad *with arugula and sun-dried tomatoes*

26

Johnnycake and Niçoise Salad

18

m a i n c o u r s e

Fish

Roasted Filet of Snapper *with eggplant scales, a warm Provençal salad with herbs*

32

Pot Fish Bouillabaisse, *island vegetables and garlic rouille*

28

Mahi Mahi with Cereal Crust, Lemon Purée and Sautéed Pumpkin, *brown fish jus with lemon thyme oil*

30

Roasted Triggerfish, Ratatouille Ravioli
with roasted pepper and basil emulsion

30

Grilled Tuna with Anguillian Jerk Sauce, *served with roasted rice and vegetables*

34

Grilled Anguillian Lobster or Crayfish with Tomatoes and Basil Butter,
local fare or mashed potatoes

55

Meat

Roasted Rack of Lamb with Smoked Thyme Emulsion,
potato gnocchi, ham and pimento

38

Chicken Tajine with Roasted Couscous, *sun-dried tomatoes and saffron jus*

32

Grilled Filet of Beef with a Light Béarnaise Sauce,
sautéed potatoes and garden salad

42

Vegetarian

Homemade Linguini *with roasted vegetables and tomato and pesto sauce*

24

Mushroom Risotto *with green peas and white truffle infusion*

28

Tajine de Legumes

22

l a s t c o u r s e

Selection of Premium Cheeses

17

Hydroponic Herb-Scented Crème Brûlée au Feu

with assorted Fruit Juices, Herbal Infusions, Biscotti and Orange Madeleine

15

Macaroon with Red Berries and Rose Water

served with Hibiscus Raspberry Sorbet

16

Pineapple Carpaccio marinated in Light Rum Syrup

Passionfruit sorbet and ginger sablé

12

CuisinArt's Signature Chocolate Soufflé

wrapped in Brick Pastry, Rum Anglaise and Vanilla Ice Cream

18

Dark Chocolate Surprise

Coconut Green Tea Sorbet à la Financière, Pecan Crumble, Coconut Emulsion and finished with warm Raspberry Coulis

15

House-Made Ice Cream and Sorbet with Tuile

Daily Selection of Ice Cream and Sorbet

8