

NIKKI  BEACH
Saint Barth

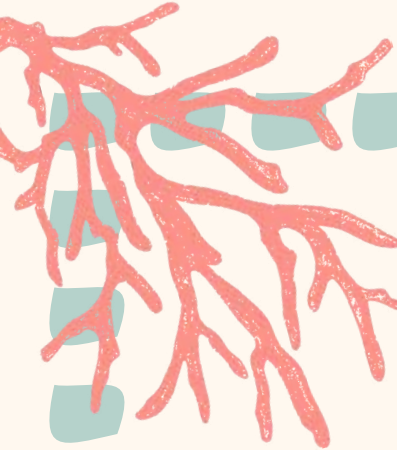


SAINT-BARTH GOURMET FESTIVAL

WITH CHEF

Manuelle Ferraz





Menu

NOVEMBER 5 - 8, 2025

Curated by Nikki Beach Saint Barth Executive Chef Antoine Durand
and Guest Chef Manuelle Ferraz, the Michelin-recognized Brazilian culinary storyteller
behind São Paulo's *A Baianeira*.

Starter

LANGOUSTINE WRAPPED IN DRIED CABBAGE LEAF

Langoustine | Dried Cabbage | Tucupi Preto Aioli | Sturia Caviar
Langoustine dans une feuille de chou séchée | Aioli au Tucupi Preto | Caviar Sturia

Main

CHOICE OF:

TRADITIONAL BRAZILIAN MOQUECA OF OYSTERS

Oysters | Coconut Milk | Tomatoes | Fresh Herbs
Traditionnelle Moqueca Brésilienne d'huîtres
Lait de Coco | Tomates | Herbes Fraîches

OR

NORTHEASTERN BRAZIL STYLE AIR-DRIED DUCK MAGRET

Duck Magret | Manteiginha Bean Vinaigrette
Magret de Canard Séché à la mode du Nordeste du Brésil
Vinaigrette de Haricots Manteiginha



Dessert

SWEET STONES

Chocolate Bonbons | Cachaça
Bonbons de Chocolat | Cachaça