



## Saint Lucia offers a bounty of produce and seafood for you to taste

### BEGINNINGS

Marigot Bay Onion Soup ~ \$8

*Classic onion soup spiked with a hint of Saint Lucian rum and served with swiss cheese and house made croutons*

Babonneau Creamy Mushroom Bisque ~ \$8

*A delicacy created with passion of simply farm mushrooms, roasted garlic and truffle oil*

\*Traditional Crab Cake ~ \$18 (\$5)

*Seasoned crab meat, pan fried and served with a Cajun remoulade and paired with a passion fruit coleslaw*

Petit Piton Grilled Octopus ~ \$14

*A wonderful presentation of grilled octopus, saffron poached potato, pepper jam, frisee and toasted almonds*

Gros Islet Tuna Tartare ~ \$14

*Diced Ahi tuna seasoned with citrus and soy sauce, accompanied with capers, avocado cream on a toasted baguette*

Beef Tartare ~ \$16

*Seasoned tender diced beef tenderloin marinated to perfection with minced shallot, pickled mustard seed and served with rye bread coins*

\*U10 Shrimp Cocktail ~ \$28 (\$10)

*Chilled jumbo shrimps with zesty local citrus, Maryrose sauce and spiked horseradish cocktail sauce*

### SALADS

\*Windward Islands Crab & Avocado ~ \$16 (\$5)

*Lump crabmeat marinated and served on a bed of local field greens and a dash of citrus dressing*

Iceberg Wedge ~ \$12

*A unique blend of iceberg lettuce, cherry tomato, crisp pork belly and topped with blue cheese dressing*

Ripe Castries Central Market Tomato ~ \$12

*Neatly stacked market tomato with buffalo mozzarella, sweet basil topped with balsamic glaze*

Traditional Cesar Salad ~ \$14

*Chopped crisp romaine lettuce with white anchovy, aged parmesan, brioche croutons and drizzled with a zesty lemon dressing*

*Prices exclude 10% V.A.T and 10% Service Charge*

*Prices are quoted in United States Dollar exchange rate of 2.6*

*\*Denotes supplement charges applied for guests on the AI Package.*



## WOOD FIRE GRILLED SEAFOOD

\*Atlantic Salmon ~ \$23 (\$10)

*Dressed with citrus butter and served with sautéed spinach and scorched cherry tomato*

Caribbean KingFish ~ \$21

*Caught in the waters of the Caribbean Sea and delicately prepared to perfection with leeks, baby potato, ancetta and smoked fish broth*

\*Pacific Tuna ~ \$25 (\$10)

*Seared and served with warm cabbage and ginger soy mushrooms on a bed of sesame rice*

St. Lucian Pot Fish (*Changes with the season*) ~\$23

*As the name clearly states, fish caught in a fisherman's pot and changes with the season. Marinated with local spices before preparation and served with spiced pumpkin, coconut quinoa and grilled asparagus*

## LAND

Native Pan Seared Chicken Breast ~ \$21

*Seared and delicately prepared, served on cheddar polenta accompanied by white wine poached mushrooms and finished with truffle jus*

\*Grilled Lamb Chops ~ \$30 (\$10)

*Tender rack of lamb paired with Israeli cous cous, smoked tomato ratatouille and rum jus*

Crispy Duck Confit ~ \$25

*Slowly cooked to perfection and prepared with a special chef's touch and served with island green beans, Irish potato, passion jam and a market spice jus to finish*

\*Veal Piccata ~ \$25 (\$10)

*A delicacy of authentic preparation style and served with tomato caper, parmesan, season's citrus on a bed of fettucine pasta*

## OCEAN MEETS LAND

\*Braised Beef Short Rib & Grilled 1/2 Lobster Tail ( Seasonal) ~ \$28 (\$15)

*A combination of braised short rib and grilled 1/2 lobster tail served with potato puree, sweet buttered corn, caramelized onion and finished with a romesco sauce*

## WOOD FIRED GRILL MEATS

*We use a local wood called Capesh that lends a natural aroma and gives the steak a distinctive flavor.*

*All served with your choice of sauce*

10oz Pork Loin ~ \$22 | 8oz Filet Mignon ~\$34 | \*12oz NYStrip ~ \$38 (\$15) \* 16oz Bone In Ribeye ~ \$44 (\$15)

Sauces - Please choose one to accompany your selection.  
*Rum Jus | Cocoa Ginger | Green Peppercorn | Béarnaise | Citrus Butter*

Sides - \$7 each  
*Roasted Garlic Potato Puree | Tomato Ratatouille | Hot Buttered Corn | Grilled Tomato | Cheddar Polenta | French Fries*

Sides - \$8 each  
*White Wine Poached Mushroom | Grilled Asparagus | Homemade Mac & Cheese | Fettucine Alfredo*

## DESSERT

Banana Tart Tartin ~ \$8

*Caramelized Bananas | Puff Pastry | Rum & Raisin Ice Cream*

Coconut Panna Cotta ~ \$8

*Mango Jam | Passion Fruit Gele | Toffee Crunch*

Red Velvet Cake ~ \$8

*Cream Cheese Icing | Vanilla Bean Ice Cream*

\*Chocolate Experience ~ \$24 (\$10)

*Cocoa Macaroons | Chocolate Opera | Mini Crème Brulee | Sweet Surprise*

Selection Of Ice Cream & Sorbet ~ \$8

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