

## Wines by the Glass

\*Information for our guests on an All Inclusive (AI) plan: Unless otherwise noted, wines by the glass are included on the All Inclusive (AI) plan. Please note that champagne by the glass is not included in the AI plan, but the sparkling wine is.

		US\$/Glass
<b>CHAMPAGNE</b>		
*De Vilmont, 1er Cru (Not included in AI plan)	NV	26*
<b>SPARKLING WINE</b>		
Prosecco, Valdobbiadene, Terra Serena, Italy	NV	14
<b>WHITE WINES</b>		
Pinot Grigio, Valdadige DOC, Cantina Valdadige, Italy	2014	14
Trapiche Oak Cask Chardonnay, Mendoza, Argentina	2013	12
Carta Vieja Sauvignon Blanc, Maipo Valley, Chile	2012	12
*Sauvignon Blanc, Cakebread, Napa Valley, USA (Not included in AI plan)	2012	24*
<b>RED WINES</b>		
Pinot Noir Trivento Tribu, Argentina	2014	14
Trivento Malbec, Mendoza, Argentina	2014	12
San Simeone Merlot, Friuli, Italy	2012	12
Carta Vieja Cabernet Sauvignon, Maipo Valley, Chile	2014	12
*Shiraz, Penfolds Bin 28, South Australia (Not included in AI plan)	2010	25*
<b>ROSÉ WINE</b>		
J.P. Chenet, France	2014	14
<b>DESSERT WINES</b>		
Carta Vieja Late Harvest, Chile	2011	14
*Château Manos, Cadillac, France (Not included in AI plan)	2011	20*

## Wines of The Month

		US\$/Glass
<b>CHAMPAGNE</b>		
03 Laurent Perrier, France	NV	175
<b>WHITE WINES</b>		
980 Vouvray Demi-sec Boissierie, Loire, France	2010	65
257 Beringer Founders Estate Chardonnay, Napa Valley, USA	2010	65
333 Jordan Estate Sauvignon Blanc, Stellenbosch, South Africa	2012	65
205 Gewürztraminer Cantina Tramin, Alto Adige, Italy	2012	95
805 Chablis 1er Cru Fourchaume Dom. Laroche, Burgundy, France	2008	175
<b>RED WINES</b>		
528 Parallèle 45 Paul Jaboulet, Côte du Rhône, France	2009	65
901 Wolf Blass Yellow Label Merlot, South Australia	2009	65
536 Bourgogne Pinot Noir Louis Jadot, Burgundy, France	2009	75
954 Planeta Merlot Planeta Vineyards, Sciliy, Italy,	2007	105
707 Ferrari-Carano Trésor, Napa Valley, USA	2008	155

### PLEASE REVIEW OUR COMPLETE WINE LIST

Information for our guests on an All Inclusive plan: Wines ordered by the bottle are not included in our All Inclusive plan.

If guests on the All Inclusive plan order a bottle of wine, they will receive a 20% reduction.

All prices are subject to 10% service charge and 10% VAT.



ANSE CHASTANET

# Beach Snacks

## Starters and Small Plates

### CEVICHE MIXTO

Day Boat Fish, Bright Peppers, Lime  
Red Onion, Local Ginger  
Sweet Potato, Cilantro  
US \$13 • F | GF | DF

### CREOLE CALAMARI

Lightly Breaded, Tropical Spices,  
Creole Dip Sauce  
US \$15 • SF | DF

### CRISPY COCONUT SHRIMP

Wild Caught Shrimp  
Shredded Anse Mamin Coconut  
Sweet & Spicy Dipping Sauce  
US \$21 • SF

### ACCRA LAMBI

Cracked Conch Fritters  
Roasted Habanero Pepper  
Sweet Onion, Citron, Garlic  
US \$12 • SF | E

### CRAB CAKE SENT LISI

Blue Crab Meat, Banana-Habanero Aioli  
Sour Pineapple Chutney  
US \$17 • SF | E

### CARIBBEAN WINGS

Choice of Sauce:  
Kwéyòl | Tamarind BBQ | Jerk  
US \$13 • GF | DF | {S}

### TROPICAL VEGETABLE CHIPS

Local Root Vegetables, Plantains  
Seasonal Dip, Chutney & Relish  
US \$11 • V

## The St. Lucian Roti

THE ROTI IS OUR SPECIALTY. IT IS AN ISLAND TRADITION OF INDIAN STYLE GRILLED FLATBREAD STUFFED WITH A VARIETY OF CURRIED FILLINGS. THE ROTI IS A LOCAL LUNCHTIME FAVORITE AND PERFECT WITH AN ICE COLD PITON BEER.

BRAISED LOCAL CHICKEN & GROUND PROVISION – US \$18 • {GF}

GRILLED DAY BOAT FISH & EMERALD FARM VEGETABLES – US \$18 • F | {GF}

SPICY EMERALD FARM VEGETABLE & CHICKPEA – US \$15 • VE | {GF}

## Sides

SWEET POTATO FRIES • V

FRENCH FRIES • V | DF

CARIBBEAN COLE SLAW • V | GF | E

US \$7 each

## Salads

### MRS. TROUBETZKOY'S

#### CHOPPED SALAD

Romaine, Red Onion, Cucumber  
Carrot, Tomato, Chickpeas  
Signature Vinaigrette  
US \$16 VE | GF | DF

### SEARED TUNA LANMÈ

Rare Tuna, Green Papaya Slaw  
Radish, Tamarind Dressing  
US \$25 • F | GF | DF

### EMERALD FARM

#### VEGETABLE SALAD

Cucumber, Red Pepper, Tomato  
Shaved Onion, Oregano  
Kalamata Olives, Goat Cheese  
Red Wine Vinaigrette  
US \$18 • {VE} | GF | {DF}

### TROPICAL FRUIT

#### PLATTER

Fresh & Dried Tropical Fruit  
Yogurt, Local Nuts  
Ginger-Lemongrass Syrup  
US \$18 • {VE} | GF | {DF} | {N}

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### SALAD ADDITIONS

Chicken Breast or  
Catch the Day

Add US \$8

Crab Cake  
or Grilled Shrimp

Add US \$13

## Burgers & Sandwiches

### CREOLE BURGER

Spiced Angus Beef, Dill Pickle  
Lettuce, Tomato, Onion  
Choice of:  
Pepper Jack, Cheddar, Chevre, Blue or Gruyere  
US \$19 • {GF} | {DF} | {E}

### TROPICAL BBQ BURGER

Angus Beef, Tamarind Grilled Pineapple  
Pickled Onion  
US \$19 • {GF} | {DF} | {E}

### EMERALD FARM VEGGIE BURGER

Calabaza, Dasheen, Red Lentils  
Roasted Garlic, Caramelized Onion  
Smoked Paprika, Red Pepper Slaw  
West Indian Aioli  
US \$17 • {VE} | {GF} | {DF} | E

### JERKED PORK WRAP

Spicy Pulled Pork, Avocado, Cucumber  
Pineapple, Cole Slaw  
US \$19 • {GF} | DF | {E}

### ISLAND CHICKEN SANDWICH

Cumin Grilled Chicken Breast  
Spicy Black Bean Spread, Johnny Cake Roll  
Onion-Cilantro Relish, Green Aioli  
US \$18 • {GF} | DF | {E}

### PWÉSON TIBWAY MALÉWÉ

Grilled Dorado, Tomato, Shredded Lettuce  
Lucian Bake, Seasoning Pepper,  
Jalapeno Ketchup, Creole Remoulade  
US \$19 • F | {GF} | {DF} | {E}

Gluten Free Bread Available on Request

All prices subject to 10% service charge and 10% VAT.

F = Fish | SF = Shellfish | N = Nuts | E = Egg | S = Soy | GF = Gluten Free |  
DF = Dairy Free | V = Vegetarian | VE = Vegan | {!!} = Optional