

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
CHAMPAGNE		
De Vilmont, 1er Cru (Not included in AI plan)	NV	26
SPARKLING WINE		
Prosecco, Valdobbiadene, Terra Serena, Italy	NV	14
WHITE WINES		
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
RED WINES		
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
ROSÉ WINE		
J.P. Chenet, France	2014	14
DESSERT WINES		
Carta Vieja Late Harvest, Chile	2011	14
Château Manos, Cadillac, France (Not included in AI plan)	2011	20

Wines of The Month

		US\$/Glass
CHAMPAGNE		
03 Laurent Perrier, France	NV	175
WHITE WINES		
980 Vouvray Demi-sec Boissérie, 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
RED WINES		
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