



Trou au Liable
LUNCH

TROU AU DIABLE

•• LUNCH ••

• Starters and Small Plates •

CEVICHE MIXTO

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

CREOLE CALAMARI

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

GREEN FIG & SALTFISH

House-Cured Dorado, Green Banana,
Cucumber-Tomato Kachumba, Coconut Oil, Chive
US \$12 • F | GF | 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: Sweet Tamarind BBQ |
Tropical Spiced Kwéyòl | Authentically Hot 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}

• Soups •

SOUP OF THE DAY

Ask your server about today's selection
US \$9

CHILLED TOMATO GAZPACHO

Tomato, Cucumber, Seasoning Pepper, Garlic,
Ginger, Lime
US \$9 • VE | DF

• Sides •

SWEET POTATO FRIES • V

FRENCH FRIES • V | DF

CARIBBEAN COLE SLAW • V | GF | E

GRILLED LOCAL VEGETABLES • VE | GF | DF

PINK BEANS & RICE • VE | GF | DF

US \$7 each

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

All prices in US\$ and subject to 10% service charge and 10% VAT

• Salads •

ANSE MAMIN CAESAR

Johnny Cake Crisp, Garlic Confit Dressing
US \$17 • F | {GF} | {N} | DF | E

MRS. TROUBETZKOY'S CHOPPED SALAD

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

SEARED TUNA LANMÈ

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

EMERALD FARM VEGETABLE SALAD

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

SALAD MOULON

Watermelon, Crumbled Feta, Emerald Greens,
Thai Basil, Sweet Mirin, Extra Virgin Olive Oil
US \$17 • {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, Grilled Shrimp

Add US \$13

• Burgers & Sandwiches •

CREOLE BURGER

Spiced Angus Beef, Lettuce, Tomato, Onion, Dill Pickle
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,
Caramelize 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

• Lunch Entrees •

CHICKEN FOND ST. JACQUES

Pepper-Jack Stuffed Chicken Breast, Coconut Milk, Smoked
Pepper, Tomato Relish, Rum-Chili Sauce, Pink Beans & Rice
US \$26 • GF | {DF}

SOUFRIERE FISHERMAN'S LUNCH

Grilled Catch, Souscaille, Coconut Rice & Peas,
Molasses Grilled Pumpkin
US \$25 • F | GF | DF

ST. LUCIAN BEEF PEPPER POT

Slow Braised Beef Stew, Market Vegetables,
Ground Provision, Spicy Beef and Pepper Sauce
US \$26 • GF | DF

LUCIAN VEGETABLE TAGINE

Spice Roasted Local Root Vegetables, Stewed Tomatoes, Couscous,
Chick Peas, Saffron Fregola, Harissa, Preserved Lemon
US \$24 • VE | {GF} | DF

WINDWARD ISLAND PASTA

Penne, West Indian Style Tomato Sauce,
Seasonal Market Vegetables
US \$19 • VE | {GF} | DF

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PASTA ADDITIONS

Chicken Breast – Add US \$8

Grilled Shrimp – Add US \$13

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
ROSE WINES	
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 by the Bottle

PLEASE ALSO REVIEW OUR COMPLETE WINE LIST

CHAMPAGNE		US\$
09 De Vilmont, 1er Cru	NV	135
WHITE WINES		
110 Muscadet de Sèvre-et-Maine Sur Lie, Dom. Landreau, Loire, France	2013	65
257 Chardonnay, Beringer, Founders Estate, Napa Valley, USA	2012	65
354 Sauvignon Blanc, Matua, Marlborough, New Zealand	2014	65
821 Campogrande, Orvieto, Santa Cristina, Umbria, Italy	2013	70
196 Gavi di Gavi, DOCG, Toledana, Piedmonte, Italy	2014	70
100 Chablis, William Fèvre, Burgundy, France	2012	115
RED WINES		
601 Barbera d'Alba, Prunotto, Italy	2012	65
718 Cabernet Sauvignon, Robert Mondavi, Private Sel., Acampo, USA	2013	65
924 Shiraz, Berry Brothers, Barossa Valley, Australia	2011	65
910 Mi Terruno Tempranillo Reserva, Mendoza, Argentina	2012	65
650 Rioja Reserva, Marqués de Cáceres, Rioja, Spain	2009	65
741 Pinot Noir, Nobilo Icon, Marlborough, New Zealand	2013	95

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.