



ANSE CHASTANET

# Bar & Beach Snacks

## *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.

	VINTAGE	US/GLASS
<b>CHAMPAGNE</b>		
*Laurent-Perrier, La Cuvée (Not included in AI plan)	NV	25
<b>SPARKLING WINE</b>		
Prosecco, Valdobbiadene, Terra Serena, Italy	NV	14
<b>WHITE WINE</b>		
Chardonnay, Montes, Central Valley, Chile	2018	12
Riesling Kabinett, Weingut Selbach-Oster, Mosel, Germany	2017	14
Pinot Grigio, Cantina Valdadige, Italy	2018	14
Sauvignon Blanc, Tindall, Marlborough, New Zealand	2018	14
<b>ROSÉ WINE</b>		
Château Minuty, M Rosé, Côtes de Provence, France	2017	14
<b>RED WINE</b>		
Pinot Noir, The Naked Grape, California, USA	2016	12
Merlot, Montes, Casablanca, Chile	2017	12
Malbec, Trivento Tribu, Mendoza, Argentina	2017	14
Cabernet Sauvignon/Refosco, Rondover Rosso Delle Venezie, Italy	2017	14
<b>DESSERT WINE</b>		
Viña del Pedregal, Kidia Reserve Late Harvest, Chile	2013	14

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..



# Bar & Beach Snacks

SERVED ON THE BEACH DAILY FROM 11:00 AM TO 5:00 PM  
AND FROM 3:00 PM TO 5:30 AT THE BEACH BAR

## EMERALD ESTATE GAZPACHO (V | GF)

*Tomato, Creole Pepper, Cucumber, Onion, Garlic, Olive Oil*  
US 12

## LUCIAN CRAB CAKE

*Cucumber Slaw, Creole Mayonnaise, Local Root Chips*  
US 22

## CRUNCHY BABY LEAVES (VEG | GF)

*Cashew Crusted Goat Cheese, Carambola Vinaigrette*  
US 14

## CAESAR SALAD

*Romaine Lettuce, Parmesan, Anchovy, Croutons*  
US 15

Add Chicken Breast – US 23

Add Grilled Shrimp – US 27

## DAY BOAT COCONUT CEVICHE (GF)

*Red Snapper, Coconut, Lime, Chili, Lemongrass,*  
US 18

## YELLOWFIN TUNA TIRADITO (GF)

*Marinated Raw Tuna Slices, Sea Moss, Pickled Shallots,  
Passion Fruit-Chia Dressing*  
US 18

V - Vegan | VEG - Vegetarian | GF - Gluten Free.

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

## TROPICAL SHRIMP COCKTAIL (GF)

*Avocado, Spiced Rum Cocktail Sauce, Cherry Tomatoes*  
US 26

## CREOLE HAM AND CHEESE PANNINI

*Dennery's Smoked Ham, French Brie,  
Arugula, Pine Nuts*  
US 17

## CLASSIC GREEK SALAD (VEG | GF)

*Feta Cheese, Plum Tomatoes, Cucumber,  
Kalamata Olives, Oregano*  
US 17

## ANSE CHASTANET'S CLUB SANDWICH

*Grilled Turkey, Crispy Bacon, Lettuce,  
Tomato, Cucumber, French Fries*  
US 19

## CERTIFIED ANGUS BEEF SIRLOIN BURGER

*Grass Fed Angus Beef, Pickled Jalapenos, Fried Plantain,  
Home BBQ Sauce*  
US 23

## CATCH OF THE DAY (GF)

*Ground Provisions, Calabaza Purée, Souscaille*  
US 26

## TROPICAL DELIGHT

*Selection of Sliced Local and Tropical Fruits*  
US 12

## VANILLA AND PASSIONFRUIT CHEESE CAKE (GF)

*Gluten Free Crumble Base, Mango Sorbet, White Chocolate Powder*  
US 15

V - Vegan | VEG - Vegetarian | GF - Gluten Free.

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