

BALAWOO
AT THE
TREEHOUSE

ART BY STEFAN SZCZESNY



BALAWOO

STARTERS

DAY BOAT CEVICHE <i>Sour Orange, Cilantro, Local Seasoning Peppers</i> (GF)	US 18
SMOKED SALMON AVOCADO <i>Sour Cream, Emerald Farm Beetroots</i> (GF)	US 21
PORK & CALALLOO POT STICKERS <i>Toban Djan, Summer Citrus Fruit, Spring Onions</i>	US 16
CRISPY SPRING ROLLS <i>Anse Mamin Green Mango, Cilantro & Mint</i> (GF, V)	US 18
CHILLED CARIBBEAN SEAFOOD PLATTER <i>Shrimp Souscaille, Jerk Octopus, Kingfish Crudo</i> (GF)	US 22

SALADS

FARM GREENS & HERBS <i>Shaved Raw Green Vegetables, Ginger Vinaigrette</i> (GF, V)	US 12
LUCIAN CAESAR <i>Creole Aioli, Parmesan, White Anchovies</i>	US 14
HEIRLOOM TOMATO & MOZZARELLA <i>Barrel Aged Cocoa Vinegar and Coconut oil</i> (GF, VEG)	US 16

MAIN COURSES

GRILLED GIANT SHRIMP <i>Piton Black Eyed-Peas, Tomatillo Salsa, Ripe Plantain</i> (GF)	US 38
TODAY'S CATCH <i>West Indian Pumpkin Ratatouille, Lemongrass, Turmeric Nage</i> (GF)	US 32
SEARED TUNA <i>Crab Dumplings, Wild Lucian Chives, Organic Mushroom Dashi</i>	US 34
CHOISEUL PUMPKIN AND CASHEW TORTELLINI <i>Lemon Thyme and Nut Ricotta</i> (V)	US 26

FROM THE GRILL

All main courses are served with ground provisions, jumbo fries and your choice of sauce. (GF)
[*Items with an asterisk attract a supplemental charge for MAP/FAP/AI Guests]

LOCAL FARMED CHICKEN BREAST	US 30
KUROBUTA PORK CHOP	US 32
FILET MIGNON KEBAB	US 34
8OZ DRY AGED STRIPLOIN* (Surcharge US 15*)	US 49

SAUCES

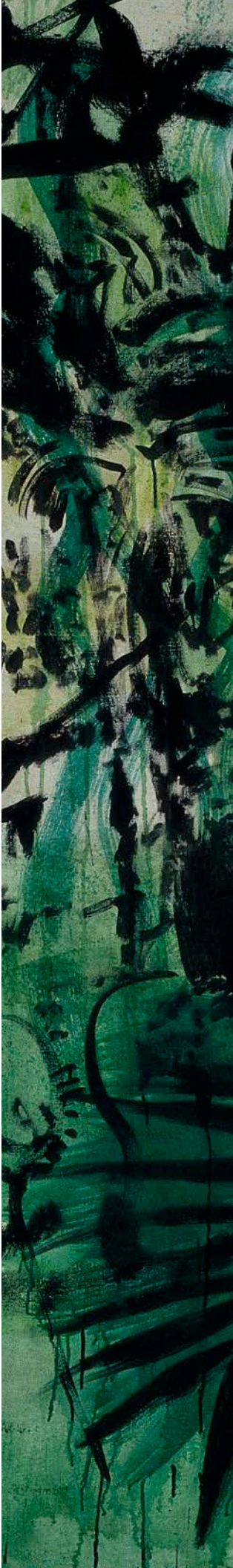
Seasoning Pepper Béarnaise / Red Wine Reduction / Chardon Beni Chimichurri

½ LOBSTER* (Surcharge US 20*)	US 43
WHOLE LOBSTER* (Surcharge US 35*)	US 69

3-Course Menu US 59 / 4-Course Menu US 69 (Included in MAP, FAP, and AI Plan)

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

VEG = Vegetarian | V = Vegan | GF = Gluten Free



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
CHAMPAGNE		
*Laurent-Perrier, La Cuvée (Not included in AI Plan)	NV	25
SPARKLING WINE		
Prosecco, Valdobbiadene, Terra Serena, Italy	NV	14
WHITE WINES		
Chardonnay, Montes, Central Valley, Chile	2017	12
Riesling Kabinett, Weingut Selbach-Oster, Mosel, Germany	2016	14
Pinot Grigio, Cantina Valdadige, Italy	2018	14
Sauvignon Blanc, Tindall, Marlborough, New Zealand	2018	14
RED WINES		
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
ROSÉ WINE		
M de Minuty, Côtes de Provence, France	2017	14
DESSERT WINE		
Viña del Pedregal, Kidia Reserve Late Harvest, Chile	2013	14

Sommelier's Bottle Selection

PLEASE ALSO REVIEW OUR COMPLETE WINE LIST

	VINTAGE	US/BOTTLE
WHITE WINES		
287 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	2018	125
219 Chardonnay, Mer Soleil, Monterey County, CA, USA	2016	125
109 Meursault, Louis Jadot, Burgundy, France	2016	195
RED WINES		
516 Château Cantemerle, Haut Medoc, Bordeaux, France	2009	185
530 Clos Fourtet Saint-Emilion Grand Cru Classé, Bordeaux, France	2011	295
537 Beaune Premier Cru, Domaine Faivre, Burgundy, France	2008	170
702 Pinot Noir, La Crema, Willamette Valley, OR, USA	2014	110
708 Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA, USA	2016	160

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.