



PITON BAR

Premium Waters

SPRING WATER	USD 5.50
AQUA PANNA	USD 7.00
SAN PELLEGRINO	USD 7.50
PERRIER	USD 7.50

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

Craft Cocktails

USD 16

(Not included in AI plan)

ANSE CHASTANET MOJITO

White Rum, Mint, Sugar syrup, Lime
(Also available Guava, Passionfruit, Mango, Strawberry)

KWEYOL MAI TAI

Spice Rum, Vanilla, Orange Liqueur, Almond Milk, Lime juice, Bitters

SIMPLY BEETIFUL

Beets Juice, Chairmans Reserve, Kokonut Rum, Bitters, Ginger juice, Prosecco

GINGERLY MELON

Gin, Watermelon, Melon Liqueur, Mint, Ginger

APSARA COOLER

Gin, Cucumber Juice, Citrus, Lemongrass and Thyme Infusion

]SPICE IT UP

Chairman's Spiced Rum, Apricot Brandy, Fresh Lime Juice, Ginger, Nutmeg, Cinnamon, Star Anise

]BREADFRUIT SOUR

Breadfruit Brandy, Pineapple Juice, Amaretto, Lime Juice, Sugar Syrup, Dash Nutmeg

]BANANA MARTINI

Banana Brandy, Crème de Bananas, Lime Juice, Sugar Syrup

MANGO MULE

Mango Brandy, Mango Puree, Ginger, Lime Juice, Sugar Syrup

Signature Cocktails

USD 14

STAIRWAY TO HEAVEN

An award-winning erotic blend of Seventh Heaven Liqueur made of Ginger and Bois Bandé (a local aphrodisiac), Rum, Coconut Cream and Orange Juice

CAMILLA'S VOODOO

Another award-winning cocktail: a voodoo mix of Dark Rum and Banana Liqueur blended with Orange Curacao, Orange Juice, topped with Syrup, Nutmeg and Bitters

CARIBBEAN KISS

Tequila, Creme de Bananes, Orange Liqueur and Fruit Juice together with Syrup and a pinch of Nutmeg

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



Caribbean Classics

USD 14

PIÑA COLADA

White Rum, Pineapple Juice, Coconut Cream and a touch of Cream with Nutmeg, finished with ice

CLASSIC MOJITO

It is best in its original form, so why try to change it! Bacardi Rum, Muddled Fresh Mint, Brown Sugar and Lime, topped with Morgan's Spiced Rum and some soda water

YELLOW BIRD

A subtle blend of Cointreau and Galliano, topped with Orange Juice

LOVE AFFAIR

Rum and Coffee Liqueur finished with Coconut Cream, Nutmeg and Angostura Bitters

BAMBOO FLOAT

A Gin Cocktail blended with Orange Curacao and mixed with Orange Juice and Soda Water

FROZEN COCO LOCO

Take Creme de Cacao and Vodka – add some Coconut Cream, Nutmeg, Bitters and Fresh Cream – and you will never want to leave St Lucia again

DAIQUIRI – SHAKEN OR FROZEN

Thanks to our tasty St Lucia banana, our banana daiquiri will be the most flavorful you have ever tasted! Other fruit flavors: Papaya, Mango, Pineapple and Classic are also available

Alcohol Free Cocktails


Choice of Milk Shakes, Coke Floats, Fruit Punch, Virgin Colada, Banana Colada or Virgin Mary
USD 7.00

International Cocktails

...such as Harvey Wallbanger, Singapore Sling, Brandy Alexander, Tom Collins, Whiskey Sour, Cosmopolitan, Bloody Mary are available on request from our Bartenders
USD 12.00

Martinis

ENQUIRE ABOUT MARTINI SPECIALS
USD 14.00



Signature cocktails, Caribbean classic cocktails and all drinks listed above are included in the all-inclusive plan. All drinks are subject to 10% VAT and 10% service charge.

Alcohol Free Beverages

	USD
Select Juices	5.00
Assorted Sodas, Tonic	5.00
Diet Sodas, Piton Malta Beer	5.50

Alcoholic Beverages

APERITIFS AND DIGESTIVES	7.00
Campari, Cinzano Bianco, Dubonnet, Vermouth, Cinzano Dry, Pernod, Pimm's No.1, Harvey's Bristol Cream Sherry	
BEER	
Piton	5.00
Heineken, Red Stripe, Guinness, Carib	6.00
Corona	6.50
CARIBBEAN RUM	8.00
Cockspur, Bounty Amber, Mount Gay, Bacardi, Cavalier, Chairman's Reserve, Malibu Rum, Kokonut Rum	
GIN	
Tanqueray	10.00
Tanqueray 10	12.00
Bombay Sapphire	12.00
Gordon's	8.00
Beefeater	8.00
VODKA	
Finlandia	8.00
Absolut	9.00
Flavored Absolut	9.00
Stolichnaya	9.00
Smirnoff	8.00
SCOTCH/RYE/BOURBON	
Jack Daniel's	10.00
Crown Royal	10.00
Wild Turkey	8.00
Dewars White Label	8.00
Canadian Club (Rye)	9.00
Johnny Walker Red Label	9.00
BRANDY/COGNAC	
Napoleon Brandy	8.00
Courvoisier VS	12.00
GRAPPA	
Friulana Grappa	12.00
LIQUEURS	8.00
Grand Marnier, Cointreau, Tia Maria, Kahlua, Bailey's, Amaretto, Sambuca, Brandy & Benedictine, Creme de Menthe, Tequila, Avera, Limoncello...	

ALL DRINKS LISTED ABOVE ARE INCLUDED IN THE ALL-INCLUSIVE PLAN
All drinks are subject to 10% VAT and 10% service charge

Anse Chastanet Specialty Cocktails, Cognacs, Malts and Rums

*ALL DRINKS LISTED BELOW ARE NOT INCLUDED IN THE ALL-INCLUSIVE PLAN
AND WILL BE CHARGED TO YOUR EXTRAS ACCOUNT

Specialty Cocktails

*WHOLE LOTTA FRUIT

A cocktail for 2 prepared with a whole lotta love and a whole lotta fruit! This exotic creation served in a gigantic glass consists of tropical fruit marinated in Drambuie, Rum and Tequila, shaken with Cranberry, Pineapple and Lime Juice and finished with a dash of Grenadine.

USD 32

*LULLABY

Best enjoyed after dinner.... Amaretto, Galliano, Kahlua, Orange Curacao and crème fraiche make the Lullaby an addictive and potent potion. Do not forget to eat the chocolate spiral!

USD 20

	USD
*CRAFT BEERS (750 ml)	
ANTILLIA BREWING COMPANY, ST. LUCIA	
Indian Pale Ale	18.00
Nick Troubetzkoy's Imperial Chocolate Stout	18.00
Passion Fruit Ale	18.00
*SCOTCH, SINGLE MALTS, RYE AND BOURBON	
Johnny Walker Black Label	15.00
Bushmills Irish Whisky	20.00
Glenfiddich 12 Year Old Malt	15.00
Talisker 10 Year Old Single Malt	25.00
Macallan 12 Year Old Malt	20.00
Glenlivet 12 Year Old Malt	15.00
Glenmorangie 10 Year Old Malt	15.00
*COGNAC, BRANDY & ARMAGNAC	
Prince d' Arignac XO Armagnac	15.00
Courvoisier VSOP	20.00
Hennessy VSOP	18.00
Local Banana, Breadfruit or Mango Brandy	16.00
*RUMS	
El Dorado Special Reserve 15 Year Old (Guyana)	20.00
Trois Rivières Rhum Vieux 5 Years (Martinique)	15.00
El Dorado Special Reserve 21 Year Old (Guyana)	21.00
*VODKA	
Grey Goose, Belvedere	15.00
Local Taro Vodka	16.00
*PORTS AND TEQUILLA	
Quinta du Noval Tawny Port 10 Years Old	20.00
Grahams 20 Year Old Tawny Port	20.00
Patron Silver Tequilla	20.00

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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

Lionfish Friday!

A 5 course culinary delight at the water's edge.

Sunset Celebrations

Watching the sunset from the privacy of your terrace in style... Why not arrange for a (surprise?) sunset celebration to be delivered to you

Private Dining Experience

Enjoy a private, romantic candlelight dinner at the water's edge or in our cliff side cabana "Kai Mer" at the southern end of the beach.

GOURMET DINNER & WINE PAIRING

Served every Monday at 7.00 p.m. in the Treehouse Restaurant (reservations required)

Coco Doux coconut bar at the beach bar on Sundays from 11.00a.m.-3.00p.m.