



Trou au Diable

Anse Chastanet Beach

LUNCH

... **Organic Salads** ...

QUINOA POWER BOWL (VEG | GF)

*Roasted Vegetables, Minted Zucchini, Avocado, Almonds,
Sweet Potato, Kale, Coconut Oil-Lime Dressing*

US 15

CRUNCHY BABY LEAVES (VEG | GF)

Cashew Crusted Goat Cheese, Carambola Vinaigrette

US 14

MRS. TROUBETZKOY'S CHOPPED SALAD (V)

*Avocado, Greens, Radish, Carrot, Cherry Tomatoes,
Chickpeas, Scallion, Pomegranate and Mint Dressing*

US 16

CLASSIC GREEK SALAD (VEG | GF)

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

US 17

CAPRESE

*Buffalo Mozzarella, Organic Tomatoes,
Emerald Basil Pesto Oil*

US 16

CAESAR SALAD

Romaine Lettuce, Parmesan, Anchovy, Croutons

US 15

With Chicken Breast – US 23

With Grilled Shrimp – US 27

GRILLED GARDEN ANTIPASTO

*Grilled Farm Seasonal Vegetables, Roasted Cauliflower,
Marinated Olives, Green Salad, Oven-Dried Tomato,
Emerald Herb Oil*

US 16

PASTA OF THE DAY

— ASK YOUR SERVER —

US 20

... **Appetizers** ...

DAY BOAT COCONUT CEVICHE (GF)

Red Snapper, Coconut, Lime, Chili, Lemongrass,

US 18

CRISPY CALAMARI

Seasoning Pepper Marinara, Pickled Red Onions,

Fresh Lemon

US 19

YELLOWFIN TUNA TIRADITO (GF)

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

US 18

TROPICAL SHRIMP COCKTAIL (GF)

Avocado, Spiced Rum Cocktail Sauce, Cherry Tomatoes

US 26

TAMARIND & GINGER GLAZED WINGS

Celery Sticks, Plantain Chips, West Indian Dipping Sauce

US 16

EMERALD ESTATE GAZPACHO (V | GF)

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

US 12

... **Wraps & Sandwiches** ...

GRILLED SHRIMP QUESADILLAS

Sautéed Onion And Bell Peppers, Grilled Pineapple Salsa

US 17

CREOLE HAM AND CHEESE PANNINI

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

US 17

ANSE CHASTANET'S CLUB SANDWICH

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

US 19

CREOLE FRIED CHICKEN SANDWICH

Lucian Fruit Slaw, Mango Chutney

US 18

... *Burgers* ...

JUNGLE VEGAN BURGER (V)

*Chickpea & Mushroom Patty, Smoked Eggplant,
Tomato, Johnny Cake Bun*

US 16

BARBEQUED LOCAL DORADO FISH BURGER

*Seasoning Pepper, Red Onions, Créole Mustard Aioli,
Sweet Potato Fries*

US 19

CERTIFIED ANGUS BEEF SIRLOIN BURGER

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

US 23

... *Saint Lucian Roti* ...

*Heavily influenced by West African, British, French
and East Indian cuisines, the flavourful Saint
Lucian roti have a distinct Caribbean twist. The roti
are our speciality for lunch time and perfect with an
ice cold Piton beer.*

IT IS AN ISLAND TRADITION OF INDIAN STYLE
GRILLED FLATBREAD STUFFED WITH A VARIETY
OF CURRIED FILLINGS TO CHOOSE FROM:

**Emerald Farm Vegetable
& Chickpea** (V) – US 12

Classic Curried Fish – US 15

Classic St. Lucian Chicken – US 17

*All rotis are served with green papaya slaw, banana and
raisin chutney and purple sweet potato chips*

... *Caribbean Cuisine* ...

ANSE LA RAYE'S ACCRAS

Green Fig and Lionfish Fritters, Volcanic Sauce

US 20

SOUFRIERE JERK CHICKEN (GF)

Turmeric, Thyme, Lemongrass, Dasheen, Organic Salad

US 26

LUCIAN CRAB CAKE

Cucumber Slaw, Creole Mayonnaise, Local Root Chips

US 22

BREADFRUIT STEAK (V | GF)

Grilled Jungle Breadfruit, Local Papaya Salad

US 22

... *From The Grill* ...

**Items with an asterisk attract a supplemental charge
for MAP/FAP/AI Guests*

CATCH OF THE DAY (GF)

Ground Provisions, Calabaza Purée, Souscaille

US 26

***8OZ PRIME BEEF HANGER STEAK &
FRIES**

Caramelized Onions, House Mix Salad

US 36 (*Surcharge US 10)

***JUMBO GAMBAS**

*Grilled Jumbo Prawns, Sautéed Potatoes and
Creole Mayo*

US 38 (*Surcharge US 12)

***BEACHSIDE SEAFOOD PLATTER**

*Garlic Prawns, Day Boat Scallop Skewers,
Local Fish Fillet, Root Vegetable Chips and
Tropical Fruit Salad*

US 42 (*Surcharge US 16)

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.