

Dining in your Jade Mountain Sanctuary

Room Service Menu

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Available from 11:00 am – 10:00 pm	₽ <u>∕</u>
	Nick Troubetzkoy's JADE MOUNTAIN
	Saint Lucia
SNACK PLATES	US
Soufriere Market Day Boat Ceviche (GF)	23.00
Key Lime juice, Fresh Coriander, Plantain Chips, Organic Hot & Sweet Peppers	23.00
Crispy Kataifi Wrapped Jumbo Shrimp	27.00
Shaved Pineapple, Pickled Vegetables, Pomegranate Slaw, Citrus Sweet Chili Sauce	10.00
St Lucian Root Chips & Dips (VEG, GF) Avocado, Beetroot Hummus, Green Onion Cottage Cheese Dip	19.00
Artisan Cheese Plate (N)	26.00
Dried Fruits, Tropical Fruit Preserves, Nuts, Crackers, Toast	
SANDWICHES	
Mushroom Taco (VEG)	19.00
Glazed Mushroom, Sweeet Corn, Caramelized Onion, Yellow Plantain Wrap, Salsa Verde	
Piton Beer Battered Fish Wrap	24.00
Romaine, Cucumbers, Cherry Tomatoes, Bell Pepper Chutny, Housemade Potato Chips	
Chef Elijah's Gourmet Burger Certified Angus Beef, Crispy Onion Rings, Smoked Bacon, Melted Cheese, Tomato Relish, Tra	28.00 uffle Steak Fries
BBQ Chicken Quesadilla	22.00
Smoked Bacon, Aged Cheddar, Pico de Gallo, Chadon Beni Crème Fraiche	
Jade Club Sandwich	23.00
Slow Roasted Chicken, Crispy Bacon, Iceberg Lettuce, Tomato, Cucumber, Fried Egg, French I	Arres
SALADS	
Farmer's Garden Green Salad (VEG, GF)	19.00
Local Callaloo Leaves, Green Apples, Zucchini Noodles, Honey, Lime & Mint Dressing	
Seared Rare Tuna Niçoise (GF)	29.00
Farm Tomato, Green Beans, Breadfruit, Olives, Hard Cooked Egg, Lemon Thyme Vinaigrette	
Jade's Signature Caesar Salad	. 20.00
Organic Romaine Hearts, Poached Hen Egg, Sourdough Croutons, Parmesan, White Anchor Add Grilled Chicken Breast – 10.00	Nes
Add Grilled Shrimp – 15.00	
SWEETS Jade Mountain Estate Chacelate Chins Cookies Baked to Order!	11.00
Jade Mountain Estate Chocolate Chips Cookies - Baked to Order! Soufriere Market Inspired Cheesecake of the Day	16.00

House Made Ice Cream and Sorbets

How to Order:

Sherma's Famous Warm Banana Bread

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

Please call your butler to place an order or complete the Room Service order form, place it in the blue bag, hang it outside your sanctuary door and call your butler to pick it up.

11.00

Per Scoop 6.00

Midnight Menu

Soup du Jour (V) Herb Fritters, Seasonal Vegetables, Spicy Roasted "Pepitas" US 12

St Lucian Root Chips, Dips and Salsa (VEG/GF) Seasonal Root Chips, Guacamole, Beetroot Hummus, Green Onion Cottage Cheese Dip US 19

Chef Elijah's Gourmet Burger Certified Angus Beef, Crispy Onion Rings, Smoked Bacon, Melted Cheese, Tomato Relish, Truffle Steak Fries US 28

> BBQ Chicken Quesadilla Smoked Bacon, Aged Cheddar, Pico de Gallo, Chadon Beni Crème Fraiche US 22

Jade Club Sandwich Slow Roasted Chicken, Crispy Bacon, Iceberg Lettuce, Tomato, Cucumber, Fried Egg, French Fries US 23

> Emerald Farm Omelet (VEG/GF) Tomato, Sweet Basil, Fresh Mozzarella US 24

Artisan Cheese Plate (N) Dried Fruits, Tropical Fruit Preserves, Nuts, Crackers, Toast

Charcuterie Board(N) Prosciutto, Chorizo, Salami, Cheese, Nuts, Dried Fruit US 35

Jade Mountain Estate Chocolate Chips Cookies-Baked to Order! US 11

WW Sweet Th

Sherma's Famous Warm Banana Bread US 11 House Made Ice Cream and Sorbets

Per Scoop US 6

Please call your butler to place an order or complete the Room Service order form, place it in the blue bag, hang it outside your sanctuary door and call your butler to pick it up

VEG = Vegetarian |V = Vegan| GF = Gluten Free | N = NutsPrices in US Dollars and subject to 10% service charge and 10% VAT

Breakfast

JADE MOUNTAIN

Stub

How to Order: Please complete the Room Service order form, place it in the blue bag and hang it outside your sanctuary before 3am or call your butler to place an order

CONTINENTAL BREAKFAST

US 28

Choice of Coffee, Tea, Specialty Beverages, Juice, Bread, Sliced Fruits, Cereals, Preserves, Milk, Nuts, Seeds, Muesli, Yogurt, Fish, Cheese and Cold Cuts.

TEA SELECTION

Selection of Mighty Leaf Tea	US 5	
COFFEE SELECTION Freshly Ground Coffee (Regular & Decaf), Single Espresso Double Espresso, Cappuccino, Macchiato, Café Latte,	US 5 US 8	
Latte Macchiato		
SPECIALTY BEVERAGES Níck Troubetzkoy's Emerald Estate Cocoa Tea, Víetnamese Style Iced-Coffee	US 8	
JUICES Orange, Grapefruit, Mango, Pineapple, Passion Fruit, Guava, Watermelon, Cranberry, Apple, Tomato ASK FOR THE 'DAILY SPA DRINK WITH HEALING EFFEC	US 12	
OR THE 'SMOOTHIE OF THE DAY'. MORNING COCKTAILS* US 14 Emerald Estate's Herbed Bloody Mary Mimosa (Grapefruit, Mango, Orange) Café Royal (Led-Coffee Spiced Rum Milk)		
Mango, Orange)		
Mango, Orange) Café Royal (Iced-Coffee, Spiced Rum, Milk) * Not included in Continental, Full Breakfast or MAP and FA Included in AI plan only.	.P plans;	
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Per Couple (Not Included in Meal Plans)

BREAD BASKET

– Served with Butter, Preserves –

JUST-BAKED Banana Bread Muffin, Butter Coissant, Pain au Chocolat

TOASTED BREAD White, Whole Wheat, English Muffin, Brioche

LOCAL TRADITIONS Creole Bread, Johnny Cake, Coconut Bread

FRUIT PLATTER

A Selection of Sliced Local and Exotic Fruits

HOUSE-MADE CEREALS

Strawberry Dream, Roseau Valley Banana, Granola

MILK

Whole Milk, Low Fat Milk, Skim Milk, Soy Milk, Almond Milk

MUESLI (GF) Jade's Coconut Muesli, Classic Bircher Muesli

YOGURT Natural, Low Fat

NUTS Walnuts, Cashews, Almonds

SEEDS Sunflower, Flax, Pepita, Poppy, Sesame, Chia

FISH Smoked Salmon with Condiments

CHEESE *Fine Selection of International Gourmet Cheese*

COLD CUTS Fine Selection of International Gourmet Cold Cuts

VEG = Vegetarian | V = Vegan | GF = Gluten FreeAll prices are subject to 10% service charge and 10% VAT.

FULL BREAKFAST

US 36

Includes all items on the continental breakfast plus choose any one item of the following. Full breakfast is included in our MAP/FAP/AI meal plans.

SPA BREAKFAST (VEG/GF) Spa Salad, Crudité, Cucumber, Tomato, Avocado

EMERALD AVOCADO TOAST (V) Cherry Tomatoes, Tarragon, Vanilla Vinaigrette

OMELET / EGG WHITE OMELET / SCRAMBLED EGGS

Oníon, Scallion, Peppers, Mushrooms, Spinach, Herbs, Cheddar, Gruyère, Goat Cheese, Ham, Smoked Bacon, Canadian Bacon, Smoked Salmon, Sausage

POACHED EGGS (VEG)

HEALTHY KAI BELTÉ EGGS Spinach, Mustard Emulsion, Whole Wheat Toast

EGGS ROYALE Smoked Salmon, Spinach, Hollandaise, English Muffin

EGGS BENEDICT Canadian Bacon, Spinach, Hollandaise, English Muffin

CLASSIC BREAKFAST

Two Eggs Fried or Scrambled, Crispy Bacon, Sausage, Grilled Tomato, Sautéed Mushrooms, Chef's Baked Beans, Hash Brown Potato

HEALTHY FLUFFY EGG WHITE OMELET (VEG)

Poached Broccoli, Kale, Baby Spinach, Watercress

ST. LUCIAN GREEN FIG AND SALT FISH

House-Cured Dorado, Green Banana, Avocado Díp, Cucumber-Tomato Salad, Coconut Oíl

TUSCAN FARMHOUSE OMELET

Parma Ham, Mozzarella, Tomatoes, Arugula, Pine Nuts, Native Olive Oil, Grilled Ciabatta

JADE MOUNTAIN VOLCANIC SIGNATURE EGG (GF)

60 Minutes Egg in a Glass, Creamy Spinach, Butter Nut Foam, Truffle, Crispy Pancetta **QUINOA PORRIDGE** (V/GF) Served With Cinnamon Sugar and Raisins

FRENCH TOAST *Mixed Berry Compote, Maple Syrup, Whipped Cream*

CARIBBEAN WAFFLE Fresh Passion Fruit, Mango, Banana, Coconut Flakes

EMERALD'S CHOCOLATE CRÊPES Chocolate Filled Crêpes Rolls, Emerald's Cherry Jam

VEGAN PANCAKE (V) Caramelized Banana Pancake with Coconut Crème Fraiche and Passionfruit-Ginger Syrup

Jade Mountain Breakfast Indulgence

Experience a set Saint Lucian Gourmet Breakfast With the Best Ingredients From 'Emerald Estate' and Breakfast Highlights of our Jade Cuisine

Coffee and Tea Spring Water Selection Of Fine Bread, Rolls and Sweet Pastries Tasty Spreads, Pickles, Crunchy Vegetables from Emerald Farm Home-Made Preserves 'Sa Nou Mem' Coconut Muesli Coffee Blossom Honey

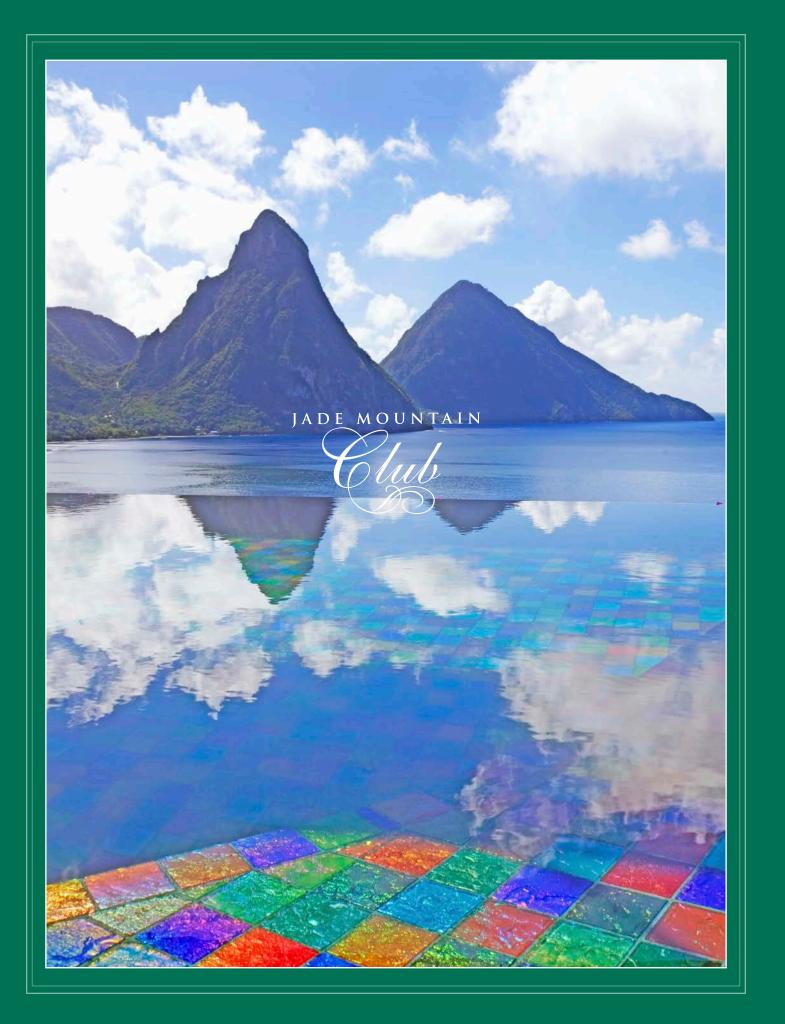
Crab Cake, Fried Egg, Cucumber Slaw, Creole Mayonnaise

Petit Fillet Mignon, Poached Egg, Truffle Hollandaise, Toasted Brioche

Saint Lucian Fruits Emerald's Hot Chocolate

US 65 Per Person (Not Included in Meal Plans)

VEG = Vegetarian | V = Vegan | GF = Gluten FreeAll prices are subject to 10% service charge and 10% VAT.





Dining Overview

Culinary Activities Private Dining Restaurant Menus Wine Lists Cocktail Lists



DINING EXPERIENCES OVERVIEW PRIVATE DINING EXPERIENCES



CHEFS ON WHEELS

Don't feel like leaving your sanctuary? Let our Executive Chef bring his exciting Jade Cuisine right into the privacy of your sanctuary. Whether you would like a private one hour

cooking demonstration or you want the chef to prepare a gourmet meal in front of your very eyes, this can all be arranged.



PRIVATE CANDLELIGHT BEACH DINNERS

Add even more romance to your vacation and reserve a Private Candlelight Beach Dinner located

at the water's edge, with your private wait team. Select from 2 different set ups and pre-order your dinner from either our Apsara or Grill menu or you can choose our Executive Chef's Gourmet Dinner with wine pairings. Reservations are required. Please contact Guest Services.



ULTIMATE CASTAWAY DINNER AT ANSE MAMIN BEACH

Seeking the ultimate private dinner? If a

private tent on Anse Chastanet beach is not private enough for you, then please let us arrange your very own private beach dinner on our second beach of Anse Mamin.



THE CELESTIAL TERRACE Dine under the stars

DINNER ON

on Jade Mountain's Celestial Terrace. Enjoy a romantic private dinner

at anytime during your stay. Advance reservations are required as this option is in high demand.



SIX IN YOUR SANCTUARY

Jade Mountain Club has taken room service to a new and exciting level let our Executive and culinary team serve you a sensational SIX course menu, with wine pairing, created by our Sommelier and served to you by your Major Domo, in the privacy of your sanctuary. If you like to be

serenaded by an acoustic guitarist during dinner, this can be arranged.



WINE GOURMET WITH FOOD PAIRINGS

Our Sommelier will entice even the finest palates with the wine gourmet and food pairing adventure which can be arranged in the Jade Mountain Club or in the privacy of your sanctuary.



SUNSET CELEBRATION IN YOUR SANCTUARY

Let us serve you your favorite wine or Champagne with canapés at sunset in the privacy of your sanctuary.

SPECIAL DINING EXPERIENCES



LIONFISH FRIDAY! EAT THEM TO BEAT THEM

Sign up for our Executive Chef's Friday Lionfish Degustation menu with paired New World wines showcasing the quality and taste of this very unique fish. Whether served as sashimi, ceviche, simply grilled or stewed creole style, lionfish is always delicious.



CHEF'S GOURMET **DINNER AT THE** TREEHOUSE

Every Monday night our Executive Chef creates a tantalizing five course dinner

with wine pairings to marry each of his delightful culinary dishes. Reservations are required. Please contact Guest Services.



COOKING CLASSES

We offer an exciting array of culinary activities including cooking classes at our organic farm Emeralds. Please see our complete list of weekly culinary activities.





from noon to 3:00. The rustic atmosphere on one of the island's most exotic and laid back beaches makes it a favourite with many resort guests. Stop by the Scuba Centre for the short boat ride over to Anse Mamin or just follow the path from the north end of the beach for a five-minute walk.



APSARA & BEACH GRILL

Enjoy our innovative, modern East Indian-St. Lucian theme dinner menu in the beach restaurant daily execept Tuesdays. In

the Beach Bar, the Beach Grill as an additional evening dining option. Both require reservations.



CHOCOLATE LAB

Did you know that we have a Chocolate Laboratory? Please partake in one of our chocolate sensory tastings and don't leave without purchasing some of our chocolates from the resort boutiques.

CHASTANET



RESTAURANTS AT ANSE

TROPICAL WORLD CUISINE AT THE TREEHOUSE

Our Culinary team offers a daily changing dinner menu (except Tuesdays) in our

Treehouses. The Treehouse is also available for breakfast.

RESTAURANT Our organic farm Emerald provides most of the produce

for our vegan menu served at dinner time daily except Tuesday in our Piti Piton lounge. You may ask for the vegetarian menu in the Treehouse restaurant also.

EMERALD VEGAN

JUNGLE BEACH BAR & GRILL

The Jungle Beach Bar & Grill, located on Anse Mamin Beach, is open from 10:00 a.m. to 4:00 p.m. daily with a special Burger Bar menu served



JADE MOUNTAIN CLUB

OUR RESTAURANT SCHEDULE

At JADE MOUNTAIN

Breakfast:	7.00 a.m. – 10.00 a.m.
Lunch:	12 noon – 3.00 p.m.
Afternoon-Tea:	3.30pm – 5.30pm
Dinner:	6.00 p.m. – 9.30 p.m. (last order)
Jade Club Lounge:	10.00 a.m. – 11.00 p.m.

- Sanctuary Service at any time
- JADE MOUNTAIN CLUB for breakfast, lunch or dinner

At ANSE CHASTANET

- Full Breakfast in our Treehouse Restaurant from 7.00 10.00 a.m.
- Lunch in the Trou au Diable Beach Restaurant
- Lunch on Anse Mamin beach at the Jungle Grill from 12 noon 3.00 p.m. and Jungle Bar from 10.00 a.m. 4.00 p.m
- Afternoon Tea in the Beach Bar 3.30 5.30 p.m.
- Beach Bar open daily 8.00 a.m. 11.00 p.m., Piton Bar open daily 8.00 a.m. until midnight
- Dining in our Treehouses celebrating Tropical World Cuisine 6.30 9.30 p.m. daily except Tuesday
- Dining in our Trou au Diable Restaurant celebrating Apsara, St Lucia–East India fusion cuisine daily except Tuesday; A beach grill menu is also available. Open daily except Tuesdays.
- Tropical evening with Steel Band on Tuesday evening in our beach restaurant
- Emerald's All Vegan Menu served in the Piti Piton lounge at dinner time Wed Mon (all resort menus feature vegetarian and/or vegan options)
- Executive Chef's Monday Gourmet Dinner & Wine Pairing served at 7.00 p.m. in the Treehouse, reservations necessary
- Coco Doux coconut bar at beach bar on Sundays from 11.00 a.m. 3.00 p.m.

Jade Mountain Weekly Culinary Events

MONDAY

The Emerald Estate Cacao Tree to Chocolate Bar Tour

In this class we would like to indulge you further into the world's favorite aphrodisiac... chocolate. Our chocolate alchemists will host you on our Emerald Estate Cacao Tour to show you the complete cycle of Tree to Bar production. We will discuss the history of chocolate in the Caribbean and the production process. To start off we will visit the Emerald Estate to witness the natural side of cacao including tasting raw cacao while discussing the fermentation, sun drying and polishing of the beans. Then travel back to our own Chocolate Lab to elaborate on the technical part of making the perfect chocolate bar. This 2 hour guided experience takes you through cacao bean roasting, grinding and conching in the making of our chocolate to create the perfect snap and shine. Along the way you will enjoy an invigorating cup of local cacao tea and our organic chocolate bars that range from 60% , 70 % and 92 % Bittersweet.. A complimentary Bar of Emerald Estate Organic Chocolate will be our treat to you as souvenir to take home. Monday from 9:00 - 11:00 am

US\$95 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session

Caribbean Beach Tandoori Cooking Class

Join our very own local Chef Ruban Kumar to witness his East Indian Saint Lucian Fusion Cuisine and uncover the spicing secrets of Tandoori Cooking in the Caribbean. His team of Chefs will share the special techniques used in spicing up a great Tandoori chicken. Learn the trade secrets of how to blend spices to accompany any dish. *Monday from 4:00 - 5:00 pm in the Apsara Restaurant US\$55 per person; sign up at Guest Services*

TUESDAY

Chocolate Sensory Tasting

Join us on an awakening journey through the flavor palate of cacao and chocolate. We will start by tasting the cacao bean, which is the very first step in chocolate production, and end with the strongest type of cacao mass while sampling all in between. We will focus our attention on how to truly appreciate chocolate as it should be tasted and educate ourselves on its distinct differences. As a culmination of the sensory tasting session sample some of our homemade truffles and a taste of Emerald Estate Organic Chocolate bar. *Tuesday from 10:00 - 10:30 am in the Emerald Restaurant Complimentary; sign up at Guest Services*

Discover Chocolate

For this tantalizing interactive experience following the Chocolate Sensory Tasting, we will move to the Chocolate Lab to discover just how chocolate is made. We are a Tree to Bar organic boutique chocolate producer using only Emerald Estate Organic Cacao. Join our chocolate alchemists to learn the basic techniques of making chocolate, tempering chocolate, creating your own fudge and making a personalized chocolate bar. The best part...you take home what you make! So, if you've ever pondered the alchemy involved in creating the finest of chocolates, enroll in this Discover Chocolate workshop and learn this delightful art for yourself. This class is hands on so be prepared to be covered with chocolate!

Tuesday from 10:30 - 11:30 and 1:30 - 2:30 pm am in our Chocolate Lab US\$55 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session

WEDNESDAY Join our Morning tour of Emerald Estate Cacao Plantation and Emerald Organic Farm

Hosted by our Executive Chef The resorts organic farm, Emerald Estate, located in the Soufriere hills, is an integral part of our cuisine at Jade Mountain. The farm produces a wide variety of items including vanilla beans, bay leaf, nutmeg trees, cinnamon, and numerous varieties of mango, sour orange, coconuts, leaves, greens, vegetables and herbs, all brought daily to our kitchens. Included in this visit is an interactive cooking class, light lunch and wine. *Wednesday from 9:00 - 11:00 am* \$115 per person; sign up at Guest Services

The Emerald Estate Cacao Tree to Chocolate Bar Tour

Wednesday (See description on Monday) from 2:00 -4:00 pm . US\$95 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session

THURSDAY Farm to Table Emerald's Vegan Luncheon Cooking Class

Learn the history and how to prepare authentic Creole cuisine with a twist using local ingredients grown at our own Organic Emerald Farm. The theme is a mosaic of dishes from throughout the Caribbean using ingredients that were harvested fresh that morning and prepared by our Vegetarian Chef, Frank Faucher, who has over 15 years experience in blending local ingredients together to create cuisine that is truly unique for the vegetarian enthusiast.

Thursday from 1:00 - 2:00 pm in the Emerald Restaurant US\$65 per person; sign up at Guest Services

Discover Chocolate

Thursday (See description on Tuesday) From 10:30 -11:30 am and 1:30 - 2:30 pm in our Chocolate Lab US\$55 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session

Chocolate, Wine and Paradise

Learning how to taste wines is a straightforward adventure that will deepen your appreciation for both wines and wine makers. Now we take it one step further to matching and tasting wine with our own hand made organic Emerald Estate Chocolate. Look, smell, taste - starting with your basic senses and expanding! From there you will learn how to taste wines and chocolate like the pros in no time! Thursday from 5:30 – 6:00 pm - located in the Jade Lounge. US\$55 per person; sign up at Guest Services. Minimum 2 persons

FRIDAY Jade Lunch & Learn Cooking Class

Join Jade Mountain Chef, Elijah Jules, for an interactive cooking class to experience a modern approach to Caribbean cuisine. Chef Elijah is an expert in combining our local exotic fruits and spices with the new and exciting food trend, molecular gastronomy. He will prepare a three course meal for you while demonstrating the secrets and techniques of his world renowned Jade Cuisine, which is guaranteed to provide an explosion of flavors. Our expert Sommelier will present to you the aroma and complexities of each wine that has been especially paired to compliment your dining experience.

Friday from 11:00 - 1:00 pm in the Jade Club US\$95 per person; sign up at Guest Services

The Emerald Estate Cacao Tree to Chocolate Bar Tour

Friday (See description on Monday) *from 9:00 - 11:00 am.* US\$95 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session

SATURDAY

Discover Chocolate

(See description on Tuesday) From 10:30 - 11:30 am in our Chocolate Lab \$55 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session

SUNDAY

Saint Lucian Rum Mixology Class

For those who enjoy Caribbean rum, explore the fine craft of mixing cocktails using the basic techniques and tricks of our bartenders. Learn how to make Mojitos, Pina Coladas, and our most popular Coco Doux in our weekly Mixology Class. If you already have a favorite from our Cocktail Menu, we would love to show you how it is made. *Sunday at the Beach bar from 4:30 - 5:30pm. Complimentary; sign up at Guest Services*

AVAILABLE DAILY ON REQUEST

Premium Rum Tasting

Join us for this exclusive premium rum tasting in the Anse Mamin ruins. An exciting opportunity to sample various Caribbean premium rums in a historic setting. *Available on request from 2:00 - 3:30 pm. \$55 per person; please book with Guest Services*



Nick Troubetzkoy's JADE MOUNTAIN St. Lucia



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

	US
Dom Perignon with a selection of Canapés	430.00
Veuve Clicquot Yellow Label with a Selection of Canapés	250.00
Prosecco Sparkling Wine with a Selection of Canapés	105.00
House White, Rose or Red Bottle of Wine with Canapés	110.00

Please use the room service order form to order your sunset celebration Prices subject to 10% service charge and 10% VAT.

Dine Under the Stars On the Celestial Terrace

Enjoy a romantic Jinner on the Celestial Terrace Your Celestial Terrace Dinner Includes

★ Dedicated waiter service ★

 \star Specially decorated dinner table in private location with romantic flambeau and candle light \star

★ Dinner US 110.00 per person ★

★ Setup Service US 225.00 per table ★

Lobster (when in season) surcharge US 45.00 per person Caviar 50 gr (when available) surchage US 275 per tin

Guests on the MAP, FAP or All Inclusive plan will be not be charged for the cost of dinner, but setup fee and lobster/caviar surchage, if applicable, will be charged. All prices subject to 10% service charge and 10% VAT

Reservations are required at least 24 hours in advance. Please pre-select meals from available dinner menu and drinks from wine and bar list by 4 p.m. We are happy to alter recipes for vegan or vegetarian, gluten free and any other dietary restrictions. Please enquire about our tasting menus. Optional wine pairings: Silver Wine Pairing US 65* | Gold Wine Pairing US 120** *Surcharge of US 40 for clients on Al package. ** Not included in any package. All prices subject to 10% service charge and 10% VAT



Chef on Wheels



"Chef's Table" in Your Sanctuary

Don't feel like leaving your sanctuary? Let our Executive Chef bring his exciting Jade Cuisine right into the privacy of your sanctuary. Whether you would like a private one hour cooking demonstration or whether you want the chef to prepare a gourmet meal in front of your very eyes, this can all be arranged.

The private one hour interactive cooking demonstration and 3 course meal with wine pairing is US 495 per couple plus 10% service charge and 10% VAT. Please reserve 24 hours in advance.

First course

Learn how to make the perfect Ceviche; Our culinary team sources the freshest and most pristine fish from our local fish markets. The chef demonstrates how to cook fish and seafood with the acidity from citrus fruits and flavors <u>from our organic farm.</u>

Second Course

One of Jade's Signature dishes "Surf n Turf" Salad. Using American Kobe beef paired with Salt Prawns. The chef will teach a pan roasting technique and how to make simple herb vinaigrette to dress the organic mustard leaf salad.

Entrée

Surrounded by beautiful ocean, our local Caribbean fishermen offer the best quality fish straight from their boats and into our kitchen! For the entrée, using olive oil, Sea Salt, and local spices to sauté the fish truly brings out the flavor. To accompany this is our Asian vegetable inspired vegetable stir fry.





SAMPLE MENU

Jade Mountain Club has taken room service to a new and exciting level - let our Executive Chef and our culinary team serve you a sensational SIX course menu, with wine pairing, created by our Jade Mountain Sommelier.... and served to you by your Major Domo, in the privacy of your sanctuary. If you like to be serenaded by an acoustic guitarist during dinner, this can be arranged.

Amuse Bouche

Smoked Salmon Mousse, Osetra Caviar ~ Laurent-Perrier, La Cuvée, Champagne, France ~

PINK PEPPER CORN SPICED SCALLOP

Seared Kurobuta Pork Belly, Spícy Cabbage Slaw, Píneapple Chutney ~ Rombauer, Chardonnay, Carneros, Napa Valley, California 2021 ~

TOASTED CASHEW CRUSTED GOAT CHEESE SALAD

Emerald Farm Organic Greens, Baked Baby Beetroots, Citrus Vanilla Dressing ~ Henri Bourgeois, Les Baronnes, Sancerre AOC, France, 2021 ~

REFRESHING INTERMEZZO *Passion Fruit and Champagne Sorbet*

GRILLED FILLET MIGNON AND GIANT PRAWN

Roasted Fingerling Potatoes, Crispy Broccoli, Truffle Hollandaise ~ San Polo, Brunello di Montalcino, Tuscany, Italy 2016 ~

EMERALD FARM CHOCOLATE TRILOGY

Dark Chocolate and White Chocolate Truffles, Chocolate Soufflé Cake, Raspberry Chantilly Crème - Sherry, Bodegas Toro, Albala Don P.X, Spain 1928 ~

US 350 Per person \pm 10% Service charge & 10% VAT





WITH FOOD PAIRINGS



AMUSE

Shrimp and Osetra Caviar Tostone Laurent-Perrier, "La Cuvée" Brut, Tours-sur-Marne NV

Smoked Duck Breast Carpaccio

Raspberry Brûlée *Chateau de Poncie, "Le Pre Roi," Fleurie AOC 2017*

Seared Scallop Saffron Crab Couscous, Baby Zucchini Ribbons William Fevre, Chablis AOC 2017

------Paradise Salad

Mandarins, Berries, Macadamia Nuts Bründlmayer, "Terrassen" Grüner Veltliner, Kamptal, Austria 2016

The "World's Biggest Prawn"

White Truffle Crushed Potato, Roasted Heirloom Tomato The Calling, "Dutton Ranch" Chardonnay, Russian River Valley, California 2015

Pistachio Crusted Australian Rack of Lamb

Arugula Pesto, Porcini Asparagus Salad, Lamb Reduction Bergstrom, "Cumberlan∂ Reserve" Pinot Noir, Willamette Valley, Oregon 2015

Artisan Cheese Selection

Crackers, Homemade Preserves and Compote Chateau Raymond-Lafon, Sauternes AOC 2005

"Chocolate VS Vanilla"

Flourless Chocolate Cake, Vanilla Custard Cake, White Chocolate Cashew Ice Cream Cockburns, "Special Reserve," Porto, Portugal NV

SILVER WINE GOURMET: US 555 Per Person plus 10% service charge and 10% VAT GOLD WINE GOURMET: US 695 Per Person plus 10% service charge and 10% VAT PLEASE PREBOOK WITH THE CULINARY TEAM OR GUEST SERVICES



MENU

OUR ULTIMATE PRIVATE GOURMET DINNER AT ANSE MAMIN BEACH

A SELECTION OF CANAPÉS TO ENJOY WITH A FLUTE OF CHAMPAGNE WHILE WATCHING THE SUNSET

CANAPÉS

NY Strip loin, Yam Crostini Kingfish & Coconut Ceviche Caribbean Vegetable Spring Roll

RAINFOREST HERB SEARED SCALLOPS Smoked Pineapple Chutney, Saffron, Micro Celery

FARM TO TABLE SALAD Sashimi, Organic Greens, Macadamia Nuts

SURF & TURF FOR TWO CHATEAUBRIAND AND GIANT SALT PRAWNS Roasted Potatoes, Spinach, Truffle Béarnaise

DESSERT ASSIETTE FOR TWO Estate Grown Chocolate, Crème Brûlée, Fresh Fruit

Price for 2 persons: US 995 plus 10% service charge and 10% VAT Please enquire with our Guest Services

Lionfish Menu

Our Executive Chef's Lionfish Tasting Menu with Wine Pairing showcases the quality and taste of this very unique fish. Whether served steamed with pickled mango, grilled or creole style, Lionfish is always delicious.

Fish is the backbone of Caribbean life. For us at Jade Mountain and Anse Chastanet sustainability is a fundamental and necessary endeavor. The Lionfish is a delicious yet invasive species. Join us for this exotic beachside feast and receive a complimentary Sustainable Caribbean Cookbook, Green Fig & Lionfish, our Culinary Consultant, Chef Allen Susser's collaboration with us.

CHEF ALLEN SUSSER

GREEN FIG

LIONFISH

The Ultimate Lionfish Dinner

SOUSCAILLE

Steamed Lionfish and Pickled Green Mango Salad, Lime Dressing J.M. & FILS GOBILLARD CHAMPAGNE

COCONUT SPICED LIONFISH

Pan Grilled with West Indian Spices, Carrot-Ginger Sauce FLEURS DE PRAIRIE ROSÉ, CÔTES DE PROVENCE, FRANCE, 2018

POT FISH

Lionfish Stew with Garden Vegetables, Cinnamon and Chilies SAUVIGNON BLANC, "ATTITUDE" PASCAL JOLIVET, LOIRE, FRANCE 2020

SIMPLY GRILLED

Banana Leaf Grilled Lionfish Pockets and Garlic Scented Shrimp Skewers, Coconut and Lime Rice, Chimichurri

ROW ELEVEN, "THREE VINEYARDS" PINOT NOIR, RUSSIAN RIVER VALLEY, CA, 2016

DESSERT

Warm Rum Raisin Cake, Banana Gelato, Organic Chocolate Sauce KIDIA RESERVE LATE HARVEST, CHILE, 2013

US 115 per person, including house white or red wine Surcharge for guests on MAP, FAP or AI plan US 55 per person Upgrade to an exclusive wine pairing including a complimentary glass of champagne to start: US 55 per person All prices are subject to 10% Service Charge and 10% VAT

Dinner Under The Stars

Private Dining Experience on Anse Chastanet Beach Enjoy a private, romantic candlelight dinner at the water's edge

YOUR PRIVATE DINNER INCLUDES

🖈 Dedicated waiter service 📩 Specially decorated dinner table with romantic flambeau and candle light 🖈 🛧 Setup US\$ 265.00 🛧

(Dinner charge extra)

Menus

Please select your dinner from one of our three menus

ecutive Chef's Gourmet Dinner with Wine Pairing

Our Executive Chef carefully prepares a 5 course dinner with specially selected wines to accompany each of his dishes, this is a truly wonderful dining experience US\$ 175.00 per person

Dinner surcharge for guests on an All Inclusive plan US\$ 70.00 per person Dinner surcharge for guests on an MAP or FAP plan US\$ 100.00 per person *(Lobster surcharge extra if applicable)

Apsara

A world of spices, fragrance and aromatic flavors: Apsara is our St Lucian-East Indian fusion cuisine US \$95.00* per person

The Beach Grill

For our guests who prefer a lighter dining option US\$ 95.00* per person

Apsara and Grill menus do not attract dinner surcharge for guests on Al, FAP and MAP meal plans.

Optional wine pairing available for Apsara and Grill menus: Deluxe wine pairing US\$ 55* per person, Ultimate wine pairing US\$ 95** Wine pairing not included in MAP and FAP meal plans. *Deluxe wine pairing attracts US\$ 40 surcharge for guests on All Inclusive plan. ******Ultimate Wine Pairing not included in any bacakge.

Reservations and choice of set up are required at least 24 hours in advance with our Reception or Social desks, pre-select meals from the above menus and drinks from our wine and bar list by 2.00 pm. *Lobster is offered depending on availability and season. We are happy to alter recipes for vegan or vegetarian, gluten free and any other dietary restrictions. All prices quoted above are subject to 10% service charge and 10% VAT.

ANSE CHASTANET & JADE MOUNTAIN

DINNER UNDER THE STARS ON ANSE CHASTANET BEACH

PRIVATE STARLIGHT FIVE COURSE TASTING MENU

Our culinary team carefully prepares this exquisite taste of the Caribbean for your private dining pleasure. To complete this ultimate luxury experience, our Sommelier has paired your dinner with perfectly matched wine selections.

GRAVLAX-CURED KINGFISH

Papaya Salad, Toasted Local Almond, Jalapeno-Ginger Vinaigrette Champagne De Vilmont, Premier Cru, France

ST. LUCIAN GAZPACHO (V)

Emerald Farm Tomatoes, Organic Cucumber, Seasoning Pepper, Lime, Extra Virgin Olive Oil Champagne De Vilmont, Premier Cru, France

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EMERALD FARM ORGANIC SALAD (V)

Spice Roasted Vegetables, Sweet Peppers, Grilled Red Onion, Smoked Eggplant, Goat Cheese Sauvignon Blanc, Attitude, Pascal Jolivet, France 2014

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RED BEET RISOTTO

Pan Seared Scallops, Carrot Nage Pinot Noir, Clos Henri, Marlborough, New Zealand, 2013

CALALLOO "MAC" Whole Wheat Pasta, Malabar Spinach Emulsion, Parmesan Pinot Noir, Clos Henri, Marlborough, New Zealand, 2013

ALLSPICE GRILLED DAY BOAT CATCH

Red Quinoa, Heart of Palm, Lemon Basil, West Indian Lime Nage Chardonnay, La Crema, Napa Valley, CA, USA, 2013

GRILLED CARIBBEAN JUMBO PRAWNS

Green Pea Rice, Charred Organic Vegetables, Basil-Lime Butter Chardonnay, La Crema, Napa Valley, CA, USA, 2013

VEGETARIAN PEPPERPOT (V) Roasted Local Root Vegetables, Stewed Tomatoes, Coconut Rice, Scallions Châteauneuf-du-Pape, Mont Redon, Côtes du Rhône, France 2011

FILET MIGNON Angus Filet Mignon, Caribbean Chimichurri, Dasheen Gratin, Malabar Spinach Châteauneuf-du-Pape, Mont Redon, Côtes du Rhône, France 2011

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STARLIGHT DESSERT PLATTER FOR TWO Carta Vieja, Late Harvest Reserve, Chile, 2013

Menu US\$ 175 per person

Dinner menu surcharge for guests on an All Inclusive plan US \$70.00 per person Dinner menu surcharge for guests on an MAP or FAP plan US \$100.00 per person All prices are subject to 10% service charge and 10% VAT

APSARA UNDER THE STARS MENU

Ruban Kumar the Chef de Cuisine of our East Indian-St. Lucian fusion restaurant skillfully prepares this unique cuisine just for you. This is a one of a kind menu and only available in our Dining under the Stars Packages

> COAL ROASTED PAPADOM (V) Three Varieties of Home-made Chutney

> > $\sim \infty$

TOMATO PUDDINA Rasam (V) Tomato & Mint Soup, Crispy Onion Bhajji

TANDOORI CHICKEN TIKKA Marinated Chicken Breast, Spiced Yogurt, Garlic Chutney

MALAI NAAN BREAD (V)

Cheese, Onion, Chili and Daily Signature Dip

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MASALA MARINATED ROASTED SALMON Cumin Crushed Potato, Caribbean Fruit Chutney, Saffron Sauce

> CHICKEN KURMA Mildly Spiced Chicken, Rich Cashew Cream Sauce, Steamed Basmati Rice

CUMIN CRUSTED LAMB CHOP

Pumpkin & Sweet Potato Mash, Grilled Vegetable Carpaccio, Red Onion Relish, Smoky Tamarind Sauce

KADAI PANEER (V)

House-made Indian Cheese, Warm Indian Spices, Sweet Red Pepper, Tomato, Ginger, Garlic, Butter Wilted Malabar Spinach

TANDOORI ROASTED JUMBO PRAWNS

Cumin Crusted Potatoes, Cinnamon Rice Pilaf, Mango Pickle

Sticky Toffee Pudding Baked Pudding, Caraway Toffee Sauce, Cashew Ice Cream, Plantain Chip, Caramel Popcorn Mango Kulfi Local Mango, Melon, White Chocolate Powder, Passionfruit Sorbet, Coconut Chips

Menu US\$ 95 per person

No dinner surcharge for guests on AI, FAP and MAP meal plans. Optional wine pairing available: Deluxe wine pairing US\$ 55* per person, Ultimate wine pairing US\$ 95** Wine pairing not included in MAP and FAP meal plans. *Deluxe wine pairing attracts US\$ 40 surcharge for guests on All Inclusive plan. **Ultimate Wine Pairing not included in any pacakge. All prices are subject to 10% service charge and 10% VAT

BEACH GRILL UNDER THE STARS MENU

This menu features specialties from our locally inspired grill menu.

CHEF'S SURPRISE Inspiration to get the evening started

GRAVLAX-CURED KINGFISH Papaya Salad, Toasted Local Almond, Jalapeno-Ginger Vinaigrette

EMERALD GARDEN ROOT VEGETABLE SALAD

Arugula, Watermelon, Beets, Goats Cheese, Basil Bud Vinaigrette

DOUBLE CUT PORK CHOP Cumin-Cilantro Marinated Kurobuta Pork,

Cumin-Cliantro Marinateo Kurobuta Pork, Cinnamon Scented Black Beans, Saffron Rice, Pickled Red Onion

FARM TO TABLE VEGETABLES (V) Ginger-Honey Grilled Emerald Pumpkin, Roasted Vegetable Couscous, Tropical Fruit Pico

GRILLED CATCH OF THE DAY Emerald Estate Organic Greens, Cumin Crushed Potatoes, Caribbean Chutney

NEW YORK STRIP STEAK FRITES

Spice Rubbed Angus Steak, Garlicky Sautéed Malabar Spinach, Cassava Fries

CARIBBEAN GRILLED JUMBO PRAWNS

Okra Pepper Pot, Roasted Ground Provisions, Tarragon-Lime Butter

"BANOFFE" BANANAS Chocolate Crumble Toffee, Passion Fruit Sorbert

CHOCOLATE SEMI FREDO Cacao Nib Crumble, Cashew Nut Nougat Ice Cream

Menu US\$ 95 per Person

No dinner surcharge for guests on AI, FAP and MAP meal plans. Optional wine pairing available: Deluxe wine pairing US\$ 55* per person, Ultimate wine pairing US\$ 95** Wine pairing not included in MAP and FAP meal plans. *Deluxe wine pairing attracts US\$ 40 surcharge for guests on All Inclusive plan. **Ultimate Wine Pairing not included in any pacakge. All prices are subject to 10% service charge and 10% VAT



PREMIUM WINE PAIRING (Included)

CHAMPAGNE, DE VILMONT, BRUT ROSE, FRANCE

2017 Cortese, La Scolca, Gavi de Gavi, Piedmont, Italy

2021 Alberino, La Val Finca Arantei, Rais- Baixas, Spain

2020 Chardonnay, Rachioli, Sonoma County, California, U.S.A

2014, CHATEAU SOCIANDO MALLET, HAUT MEDOC, BORDEAUX, FRANCE

2015 Merlot, Emmolo, Wagner Family, Napa Valley, USA

2004, CHATEAU DOISY DAENE, BARSAC, FRANCE

Gourmet Dinner

WITH WINE PAIRING

Mondays in the Treehouse Restaurant

SALT CRUSTED BEETROOT SALAD (N-GF) CRISPY GOAT CHEESE, RUM PRESSED PINEAPPLE GELÉ, CARAMELIZED CASHEWS

CHAMPAGNE, DE VILMONT, BRUT ROSE, FRANCE

CARIBBEAN SEVEN SPICES CURED BEEF CARPACCIO (GF) Shaved Parmesan, Organic Micro Shiso, Volcanic Truffle Aioli

2017 CORTESE, LA SCOLCA, GAVI DE GAVI, PIEDMONT, ITALY

Soufriere Harbor Seafood Dumplings Prawns, Dried Chili, Roasted Tomatoes and Chairman's Spice Cream

2021 ALBERINO, LA VAL FINCA ARANTEI, RAIS- BAIXAS, SPAIN

PASSION FRUIT SORBET WITH A CHAMPAGNE SPLASH (V-GF)

GRILLED CATCH OF THE DAY (GF) Saffron and Green Pea Risotto, Heirloom Tomato Foam, Spinach Fish Sauce

2020 CHARDONNAY, RACHIOLI, SONOMA COUNTY,

CALIFORNIA, U.S.A

GARLIC RUBBED RACK OF LAMB (GF) GROUND PROVISION GRATIN, STEAMED VEGETABLES, PORT WINE JUS

2014, CHATEAU SOCIANDO MALLET, HAUT MEDOC, BORDEAUX, FRANCE

- OR -

ROASTED CARROT AND FLAXSEED CROQUETTES (V) CAULIFLOWER COUSCOUS, TROPICAL PICO, SMOKEY COCONUT SAUCE 2015 MERLOT, EMMOLO, WAGNER FAMILY, NAPA VALLEY, USA

Emerald Farm Coconut Flan (n) Cinnamon Sponge, Mango Sorbet, Pineapple Compote

2004, CHATEAU DOISY DAENE, BARSAC, FRANCE

US \$145.00 per person. Guests on an All Inclusive plan US \$65.00 per person. Guests on an MAP plan US \$95.00 per person. All prices are subject to 10% VAT and 10% Service Charge



Dining at Jade Mountain Club

Breakfast: 7.00 a.m. – 10.00 a.m. Lunch: 12 noon – 3.00 p.m. Afternoon-Tea: 3.30pm – 5.30pm Dinner: 6.00 p.m. – 9.30 p.m. (last order) Jade Club Lounge: 10.00 a.m. – 11.00 p.m.

ade Caisine at Jade Mountain Club

he sense of discovery begins with our unique region of St. Lucia. It is a culinary frontierstill to be discovered. The resort is naturally all about food. Tropical Fruits are one of the defining ingredients in Jade Cuisine. Mango, papaya, guava, pineapple, banana, sour sop and passion fruit are all common and at the same time inspiring when cooking in Paradise. At Jade Mountain, we are able to use natural sustainable resources from our organic Emerald Gardens and the plantation fruits from ANSE MAMIN.

The historical plantation of Anse Mamin is part of our 600 acre estate. In the 18th century, this old colonial plantation originally produced sugarcane, until the crop was changed to to cocoa beans. The cocoa trees are still numerous on the grounds for guests to see and for us to produce our own estate chocolates. In Anse Mamin, one can find turmeric, cashews, almonds, tamarind, avocado, oranges, tangerines, coconut, breadfruit, yams and sweet potatoes. The superior taste and quality of the ingredients as well as the connection to the earth is the motivation for Jade Cuisine. Therefore, Anse Mamin is a wonderful organic resource for our menu.

Our organic farm EMERALD ESTATE in the Soufriere Diamond hills plays an equally important part in our culinary arts. The multi-acre gardens produce all of our lettuce, tropical vegetables, herbs, and ground provisions and are harvested daily and used on our menus. The farm already included vanilla beans, bay leaf, nutmeg trees, cinnamon trees, and numerous varieties of mango, sour orange, lime and plantain trees.

Chef Allen Susser is Jade Mountain's consulting chef. This innovative James Beard Award winning Chef from Miami inspires our culinary direction with his creativity, leadership and passion. Our Executive Chef spends the early hours of the morning sourcing all of his ingredients for the kitchen. Our chefs' sense of discovery and working relationship with local farmers and markets in Soufriere, Fond St Jacques and Choiseul is essential to delivering the season's locally grown produce at peak flavor to our Jade Mountain kitchen. Close relationships with many fishermen in town as well as up and down the coast gives us access to the freshest and most pristine sustainable fish in St Lucia. Each night our Executive Chef leads the culinary team, cooking Jade Cuisine for you.

Chef Allen Susser says: "Today tropical cooking is hot, its influence, style, and sultry flavors. Cooking in Jade Mountain is Paradise. We use a tropical fusion of the local cultures in a sweet, spicy, and aromatic harmony. St Lucia is a mosaic of foods and tropical ingredients that blend the climate and landscape. Cultural diversity and their exotic spice boxes add intrigue to the many flavors."



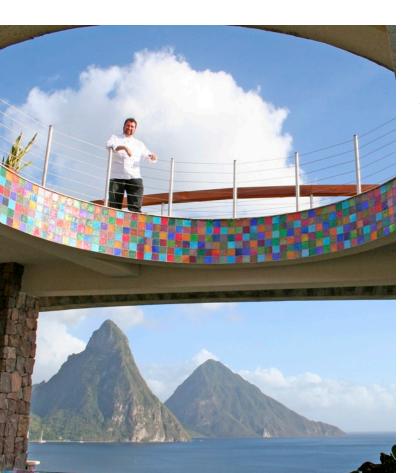
Consulting Chef Allen Susser



Our Jade Mountain Consulting Chef

Allen Susser personal culinary viewpoint has been established since 1986 upon opening his groundbreaking Miami restaurant Chef Allen's. The New York Times called Allen the "Ponce De Leon of New Florida cooking". Chef Allen's New World Cuisine is fresh and flavorful, like a tropical vacation on a plate. His vision of what the future holds is a culinary fusion of cultures that share similar landscapes, tropical ingredients and diverse spice boxes.

Allen is currently the spokesman for the National Mango Board, and serves as President of the Miami, Florida Restaurant and Lodging Association. He is a prestigious James Beard Award winner and received



an honorary Doctorate of Culinary Arts from Johnson and Wales University. Allen was Chef of the Year for Share Our Strength for his community involvement to End Childhood Hunger, as well as currently active on the Board of the Daily Bread Food Bank.

Susser began by earning a degree from New York City Tech, Florida International University and the Cordon Bleu in Paris. He worked at the Bristol Hotel in Paris, the original Le Cirque in New York as well as Turnberry Isle Resort in Miami Florida.

Among his many honors: Top Chef by Food & Wine Magazine, Zagat Survey- Best Restaurant for Food in Miami (5 years in a row); Gourmet Magazine's Top Table Award in South Florida; Chef Allen and his Restaurant have been featured in the Wall Street Journal, Time Magazine, Bon Appetite, Food Arts, and the Wine Spectator. Allen has appeared on the NBC Today Show as well as the CBS Early Show, WPBS and the Television Food Network.

He is the original author of New World Cuisine and Cookery (Doubleday, 1995), The Great Citrus Book (Ten Speed Press, 1997) and The Great Mango Book, (Ten Speed Press, 2001). He publishes a monthly e-newsletter Savvy at <u>www.chefallens.com</u>

P O Box 7000 Soufriere, St Lucia T. 758 459 4000 F. 758 459 4002 www.jademountainstlucia.com jademountain@ansechastanet.com





FROM THE EMERALD FARM	
LOCAL TOMATO VARIATIONS (V/N/GF) Arugula Pesto, Kalamata Olives, Balsamic Dressing	US 19
WATERMELON GOAT CHEESE SALAD (VEG/N/GF) Toasted Peanuts, Emerald Organic leaves, Opal Basil Vinaigree	
FARMER'S GARDEN GREEN SALAD (VEG/GF) Local Callaloo Leaves, Green Apples, Zucchini Noodles, Honey, Lime & Mint Dressing	US 19
JADE'S SIGNATURE CAESAR SALAD Organic Romaine Hearts, Poached Hen Egg, Sourdough Crou Parmesan, White Anchovies	US 20 Itons,
Add Grilled Chicken Breast Add Grilled Shrimp	US 10 US 15
APPETIZERS	05 15
CARIBBEAN SWEET CORN BISQUE (VEG) Local Ground Provision Gnocchi, Coconut Milk, Edible Flowe	US 20 rs
ARTICHOKE AND SPINACH DUMPLINGS (VEG/N) US 21 Local Tropical Fruits, Organic Vegetables, Toasted Cashew Nuts, Jade Vinaigrette	
SOUFRIERE MARKET DAY BOAT CRUDO (GF) Key Lime Juice, Fresh Coriander, Fruit Salsa, Organic Hot & Sweet Peppers	US 23
CRISPY KATAIFI WRAPPED JUMBO SHRIMP Shaved Pineapple, Pickled Vegetables, Pomegranate Slaw, Citrus Sweet Chili Sauce	US 27
ST LUCIAN ROOT CHIPS & DIPS (VEG/GF) Avocado, Beet Root Hummus, Green Onion Cottage Cheese	US 19 Dip
SANDWICHES, WRAPS & BURGE	RS
JADE GOURMET FLATBREAD Black Winter Truffle, Wilted Baby Spinach, Goat Cheese, Sunny Side Up Egg	US 24
MUSHROOM TACOS (VEG) Glazed Mushrooms, Sweet Corn, Caramelized Onions, Yellov Plantain Wrap, Salsa Verde	US 20
12 HOUR BRAISED WAGYU BEEF TACOS Avocado and Tomato Salsa, Shaved Cabbage, Chipotle Aioli	US 23
PITON BEER BATTERED CRISPY FISH WRAP Local Romaine, Cucumbers, Cherry Tomatoes, Bell Pepper C House Made Potato Chips	US 24 hutney,

CHICKEN AND AGED CHEDDAR QUESADILLA US 22 Smoked Bacon, Pico de Gallo, Aged Cheddar, Chadon Beni Crème Fraiche

GRILLED CHEESE, TOMATO & BASIL SANDWICH (VEG)	US 20
Multi Grain Bread, Mozzarella, Sweet Basil, Local Root Chips CHEF ELIJAH'S EXOTIC BURGER Organic Beef Patty, Crispy Onion Rings, Smoked Bacon, Melted Cheese, Tomato Relish, Truffle Steak Fries	US 28
ENTRÉE	
EMERALD FARM VEGETABLE STIR FRY (V) Udon Noodles, Marinated Tofu, Toasted Sesame, Honey Ginger Soy Sauce	US 25
SEARED RARE TUNA NIÇOISE (GF) Farm Tomato, Green Beans, Breadfruit, Olives, Hard Cooked Lemon Thyme Vinaigrette	US 29 Egg,
GRILLED CATCH OF THE DAY (GF) Coconut Rice, Steamed Organic Greens, Saffron Lemon Sauce	US 31 e
CARIBBEAN LOBSTER BOUILLABAISSE (GF) Assortment of Creole Seafood, Braised Green Banana, Seasoning Peppers, Fresh Herbs	US 44
PAN ROASTED BLACK ANGUS NEW YORK STEAK (GF) Garlic Roasted Potatoes, Sautéed Green Beans, Bounty Rum J	US 45 us
TROPICAL CHICKEN PAILLARD "MILANESE" Spiced Chickpeas, Arugula, Shaved Parmesan, Passion Fruit Di	
DESSERT	

CINNAMON & SPICE CHEESECAKE Coconut Crumble, Local Seasonal Fruit	US 16
BRÛLÉE BANANA SPLIT Chocolate Fondant, Chocolate Rum Raisin Ice Crea Organic Banana	US 14 m,
LOCAL RUM INFUSED PINEAPPLE CARPACCIO (N) Coconut Sponge, Almond Croquant, Coconut Yogu Passion Fruit Compote	US 15 urt Gelato,
SEASONAL FRUIT PLATTER FRESH FRUIT SORBET (V/GF)	US 16 Per Scoop US 6

Per Scoop US 6

ARTISANAL SEASONAL ICE CREAM

VEG = Vegetarian | V = Vegan | GF = Gluten Free | N = Nuts. All prices subject to 10% service charge and 10% VAT.

JADE MOUNTAIN











Dinner Menu

Roasted Baby Carrot Salad (V) Poached Hen Egg, Marinated Feta, Truffle Aioli

Glazed Chinese Eggplant Farm Greens, Local Baby Turnips, Sweet and Sour Dressing

> **Braised Local Conch Salad** Avocado, Marinated Radishes, Basil Pesto

Leek and Potato Soup (V) Coconut Juice, Caramelized Onion

West Indies Chicken Curry Green Papaya, Seasoning Pepper, Cuban Thyme

Braised Baby Octopus Heirloom Tomato Salsa, Pickled Pineapple, Fresh Herbs

Five Spice Seared Scallops Green Tea Noodle and Malabar Spinach Stir-fry, Purple Cabbage

Pan Seared Dorado Spinach Rice Pilaf, Glazed Baby Carrots, Lemon Velouté

Charred Black Angus Tenderloin Fried Yellow Plantain, Buttered Broccoli, Rosemary Jus

Confit Duck Leg and Foie Gras Mashed Potatoes, Glazed Watermelon Radish, Blueberry Port Wine

> **Vegetable Lasagna (V)** Tomato Sugo, Toasted Pumpkin Seeds, Soft Herbs

Emerald Chocolate Dome

Passion Fruit Curd, Cinnamon Ice Cream, Chipotle Tea

(V) – Vegan (VEG) – Vegetarian **Two Course Menu US\$ 65 Per Person / Three Course Menu US\$ 75 Per Person / Four Course Menu US\$95 Per Person.** Prices subject to 10% service charge and 10% VAT

Food allergy notice: If you, or any member of your party has a food allergy / intolerance or a special dietary requirement, please contact a member of our team for advice. Thank you.



JADE DESSERT	EMERALD ESTATE CHOCOLATE
03D	Our Bean to Bar Boutique Chocolate is from organically grown cocoa beans
St. Lucian Tiramisu Cappuccino Foam, Ginger Paper, Grand Marnier Compressed Strawberries	from Nick Troubetzkoy's Emerald Estate and is hand crafted in the Jade Mountain Chocolate lab. Our secret is authentically hand crafted small batches of our own
Mango Baked Alaska Mango Ice Cream, Almond Génoise, Vanilla Meringue	cocoa beans, slow roasted and stone ground. Emerald Estate Chocolate is to savour.
Coconut Pannacotta (V/GF)	USD کی تھی د
Deervou Sponge, Cashew Ivan Cramone, Dragoryraa, Deervou Furee, Coconut Sorbet	Bittersweet Chocolate Tart Chocolate Ganache. Coconut Marshmallow. Nutella Ice Cream
Passionfruit Delice (V/GF) Gluten Free Sponge, Passionfruit Foam, Mango Sorbet, Fruit Compote	Chocolate, Salted Caramel and Coconut (V/GF)
Selection Of Ice Creams And Tropical Fruit Sorbets Ask your Server for Our Daily Flavors	Chocolate Sponge, Coconut Mousse, Candred Coconut, Cocoa 1ea Ice Cream Banana Split 2.0
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Chocolate Fondant, Chocolate Rum Raisin Ice Cream, Organic Banana
DESSERT WINES, PORTS & VINTAGE PORT	Emerald Estate Chocolate Bonbons Selection of Handmade Treats from Our Chocolate Lab
USD Viña del Pedregal, Kidia Reserve Late Harvest, Chile 2013 14	Freshly Baked Chocolate Chip Cookies With a Tail Glass of Milk (US 12)
*Château Raymond-Lafon, Sauternes, France 2005 *24	Tropical Fruit And Nut Bar
Graham's 6 Grapes	70% Dark Chocolate, Dried Fruits and Mixed Nuts, Touch Of Salt
*Graham's 20 year Old Tawny *30	Adult Milk Shake 12 IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII
*Dows Vintage 1994 *65	nome made Unocoune the Cream, Spicea Rum, Fresh Murk, Creme De Cacao
PLEASE ALSO VIEW OUR COMPLETE LIST OF	Chocolate Spiced Martini 9 Coconut Milk, Pure Chocolate Liquor, Cardamom, Star Anise
JADE SELECT FINE LIQUORS	St Lucian Traditional Cocoa Tea
ALL PRICES ARE PER 50ML GLASS	Cocoa Stick, Milk, Cinnamon, Clove, Bay Leaf, served with a
GUESTS ON THE ALL INCLUSIVE PLAN PLEASE NOTE: THE ASTERISK (*) MARKS ITEMS NOT INCLUDED IN YOUR ALL INCLUSIVE PLAN.	Cocoa Nib Biscotti

V - VEGAN | GF - GLUTEN FREE PRICE SUBJECT TO 10% SERVICE CHARGE AND 10% VAT

V - VEGAN | GF - GLUTEN FREE ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 10% VAT



To Share

Artisian Cheese Plate (N) Artisan Cheeses, Dried Fruits, Tropical Fruit Preserves, Nuts, Crackers and Toast	22.00
St Lucian Root Chips & Dips (VEG/GF) Seasonal Root Chips, Guacamole, Chickpea Hummus	15.00
Coconut Crusted Shrimp Shaved Pineapple, Pomegranate Slaw, Bois Bandé Rum Dip	22.00
<b>Vegetable Crudités</b> (VEG/GF) Emerald Farm Vegetables with Goats Cheese Dip	12.00



US

Tea

Green Tea Tropical / Chamomile Citrus / Ginger Twist / Organic Earl Grey / 5.00 Bombai Chai / Earl Grey Decaf / Organic Breakfast / Marrakesh Mint Organic Detox / Organic Darjeeling / Jade Mountain Estate Cocoa Tea African Nectar

Sweets

Jade Mountain Estate Chocolate Chips Cookies – baked to order!	10.00
Soufriere Market Inspired Cheesecake of the Day	15.00
Sherma's Famous Warm Banana Bread	10.00
Tropical Fruit Mojito Salad	10.00

VEG = Vegetarian | V = Vegan | GF = Gluten Free | N = Nuts Prices subject to 10% service charge and 10% VAT.



## Cocktails, Wines and Chocolate



Dear Guests,

We are pleased to inform you that the drinking straws used throughout the resort are made from corn starch and not plastic.



Bar

Premium Waters

EVIAN AQUA PANNA SAN PELLEGRINO PERRIER US 7.00 US 7.00 US 7.50 US 7.50

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

Jade Mountain Signature Cocktails

#### **STAIRWAY TO HEAVEN**

An erotic blend of Seventh Heaven Liqueur made of Ginger and Bois Bandé – a local aphrodisiac, Rum, Coconut Cream and Orange Juice – U\$15.00

#### **CAMILLA'S VOODOO**

An award winning voodoo mix of Dark Rum and Banana Liqueur blended with Orange Curacao, Orange Juice and topped with Syrup, Nutmeg and Bitters – U\$15.00

#### **CARIBBEAN KISS**

Tequila, Creme de Bananes, Orange Liqueur and Fruit Juice with Syrup and a pinch of Nutmeg – U\$15.00

#### **PARADISE FIZZ**

Melon Liqueur, Mango Liqueur, Pineapple Juice, Simple Syrup, Chilled Champagne, Orange Twist – U\$15.00

#### **CREOLE RESOLUTION**

Sugar Cube, Gin, Triple Sec, Fresh Lemon Juice, Simple Syrup, Chilled Champagne, Diced Seasonal Fruits – U\$15.00

#### LEMON DROP

Lemon Wedge and Sugar Ice, Citron Vodka, Fresh Lemon Juice, Simple Syrup, Lemonade – U\$15.00

#### **MANGO FIZZ**

Gold Tequila, Mango, Triple Sec, Fresh Lime Juice, Simple Syrup, Chilled Club Soda, Lime Wedge – U\$15.00

#### TIME OUT

Lime cut into Pieces, Simple Syrup, Angostura Bitters, Aňejo Tequila, Chilled Club Soda – U\$15.00

#### **GINGER MARGARITA**

Lime Wedges and Kosher Salt Ice, Aňejo Tequila, Triple Sec, Ginger-Lime Syrup – U\$15.00

#### **CAMPARI COOLER**

Lemon cut into pieces plus 1 lemon wedge for garnish, Ice, Campari, Peach Schnapps, Cranberry Juice, Fresh Orange Juice – U\$15.00

SIGNATURE COCKTAILS, INTERNATIONAL COCKTAILS, MARTINIS ARE INCLUDED IN THE ALL-INCLUSIVE PLAN

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 10% VAT

Jade Martinis ^{US15.00}

JADE MARTINI Citrus Vodka, Green Chartreuse, Triple sec, Lemon Twist

**BASIL-LIME GIMLET** Basil Leaves, Simple Syrup, Vodka, Fresh Lime Juice, Ice

#### **GRAPEFRUIT-BASIL MARTINI**

Fresh Grapefruit unpeeled and cut into pieces, Basil Leaves, Vodka, Simple Syrup

#### **GIBSON MARTINI**

Perfect blend of Vodka or Gin with Dry Vermouth with a Cocktail Onion

#### CHOCOLATINI

Vodka, Baileys, Chocolate, garnish with Choco Shaving



Specialty Cocktails

*These cocktails are not included in our all inclusive packages and will be charged to your extras account in all instances.

#### ***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 then finished with a dash of Grenadine.

US32

#### *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! US20

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 10% VAT

#### **CRAFT BEERS**

"BIG NICK" MICRO BREWERY

US 7.00

This is our latest project at Emerald Organic Farm. Ask you server for the current selection of beers, all of which are made fresh from seasonal fruit and without preservatives.

Alcohol Free Cocktails

Choice of Milk Shakes, Coke Floats, Fruit Punch, Virgin Colada, Banana Colada or Virgin Mary US7

International Cocktails

(INCLUDED IN ALL INCLUSIVE PLAN)

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

US15

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 10% VAT

Wines by the Glass

*Dear Guests: Unless otherwise noted all of our 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.

VIN	ITAGE	US
CHAMPAGNE		
*Laurent-Perrier, La Cuvée (Not included in Al plan)	NV	25
*Bollinger Rosé Brut (Not included in Al plan)	NV	40
*Krug, Grand Cuvée (Not included in Al plan)	NV	125
SPARKLING WINE		
Prosecco di Valdobbiadene, Terra Serena, Italy	NV	16
Crémant de Alsace, Mayerling, Alsace, France.	NV	16
WHITE WINE		
Riesling, Dr. Loosen, Mosel, Germany	2020	16
Alberino, La Val Finca Arantei, Rais- Baixas, Spain.	2021	16
Pinot Grigio, Cantina Valdadige, Italy	2021	16
Chardonnay, J.Lohr, Paso Robles, California, U.S.A	2020	16
Sauvignon Blanc, Matua, Marlborough, New Zealand	2020	16
*Chardonnay, The Calling Dutton Ranch, Sonoma, USA (Not included in Al plan)	2020	18
*Pouilly-Fuissé, Louis Jadot, Bourgogne, France. (Not included in Al plan)	2019	22
RED WINE		
Bordeaux Blend, Chateau Pey La Tour, Haut Medoc, France.	2020	16
Malbec, Alamos, Mendoza, Argentina.	2021	16
Pinot Noir, Domaine Fabien Coche, Bourgogne, France.	2018	16
Tempranillo, Coto de Imaz, Rioja Reserva, Spain.	2015	16
*Merlot, Emmolo, Wagner Family, Napa Valley, USA. (Not included in Al plan)	2015	25
ROSÉ WINE		
Château Minuty, Côtes de Provence, France	2021	14
DESSERT WINE		
Chateau Vari, Monbazilliac, France.	2018	16
*Château Raymond-Lafon, Sauternes, France (Not included in Al plan)	2010	24
*Sherry, Bodegas Toro, Albala Don P.X, Spain	1928	50

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

#### PLEASE ENQUIRE ABOUT OUR JADE SELECT SPIRITS AND CIGARS

Alcohol Free Beverages

5.00
5.00
5.50

US

Alcoholic Beverages

#### **APERITIFS AND DIGESTIVES** Campari, Vermouth, Pernod, Pimm's No.1, Harvey's Bristol Cream Sherry 7.00 **BEER** (ALSO CHECK OUT OUR MICRO BREWERY DRAFTS) Piton 5.00 Heineken, Red Stripe, Guinness, Carib 6.00 Corona 6.50 CARIBBEAN RUM Cockspur, Bounty Amber, Mount Gay, Bacardi, Cavalier, Chairman's Reserve, Malibu Rum, Kokonut Rum 8.00 Cockspur VSOR 9.00 GIN Bombay Sapphire, Tanquery 10 12.00 Tanguery 10.00 Beefeater, Gordons 8.00 VODKA Grey Goose, Belvedere 15.00 Stolichnaya, Absolut, Flavored Absolut 9.00 Smirnoff 8.00 WHISKY, BOURBON, RYE & SCOTCH Crown Roval, Jack Daniels, Jim Beam 8 vr. 10.00 Jim Beam White, Canadian Club (Rye), Johnny Walker Red Label 9.00 Wild Turkey, Dewars White Label 8.00 COGNAC AND ARMAGNAC Prince d' Arignac XO Armagnac 15.00 Hennessy VSOP 18.00 LIQUEURS Grand Marnier, Cointreau, Tia Maria, Kahlua, Bailey's, Amaretto, Sambuca, Brandy & Benedictine, Creme de Menthe, Tequila, Averna, Limoncello... 8.00 Grappa - Friulana 12.00

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





## Jade Select

Guests on the all inclusive plan, please note: Only the liquors in *italics* are included in the all-inclusive plan. All other liquors will be charged to your account.

US

### SINGLE MALTS

		00
Glenmorangie 10yrs (included in AI plan	) Highland	15.00
Glenfiddich 12yrs (included in AI plan)	Speyside	15.00
The Glenlivet 12yrs (included in AI plan)	Speyside	15.00
Caol Ila 12yrs	Islay	20.00
Glenfiddich 15yrs	Speyside	20.00
Laphroaig 10yrs	Islay	20.00
The Inverarity	Speyside	20.00
Macallan 12yrs	Speyside	20.00
Talisker 10yrs	Island	25.00
Balvenie Doublewood 12yrs	Speyside	25.00
Glen Ord 12yrs	Highland	30.00
Macallan Amber	Speyside	35.00
Glenfiddich 18yrs	Speyside	35.00
Lagavulin 16yrs	Islay	35.00
Balvenie Caribbbean Cask 14yrs	Speyside	35.00
Bunnahabhain 18yrs	Islay	40.00
Glengoyne 21yrs	Highland	40.00
Highland Park Full Volune	Island	40.00

### **AMERICAN WHISKEY**

Maker's Mark	(included in AI plan)	15.00
Woodford Reserve	(included in AI plan)	17.00
Knob Creek		20.00
Basil Hayden		20.00
Basil Hayden Darl	k Rye	20.00
Baker's 7Yrs		25.00
Angel's Envy		25.00
Hudson, Ny		25.00
Jefferson's Ocean,	Aged At Sea	40.00

### **SCOTCH & IRISH WHISKEY**

Johnnie Walker Black (included in AI plan)	15.00
Bushmills Irish Whiskey	20.00
Dewar's 18yrs	25.00
Dewar's Signature	50.00
Johnnie Walker Blue	65.00

<b>RUMS</b> Anguilla		US
ANGUILLA Pyrat Rum XO	(included in AI plan)	15.00
Guyana		
Pusser's Rum 15yrs		18.00
El Dorado Special R	eserve 15yrs	20.00
El Dorado Special R	· · · · · · · · · · · · · · · · · · ·	21.00
-		
ST LUCIA		
Admiral Rodney	(included in AI plan)	16.00
Plantation Rum 200	3	20.00
TRINIDAD & TOBAGO	)	
Angostura 1824		20.00
Ten To One		20.00
Nicaragua		
Flor Caña Rum 12yrs	(included in AI plan)	16.00
Flor Caña Rum 12yrs		21.00
FIOI Cana Rum Toyi	5	41.00
Guatemala		
Zacapa 23yrs		25.00
Zacapa XO		50.00
-		
JAMAICA		
Appleton 21yrs		35.00
BARBADOS		
Plantation XO		20.00
Stade		20.00
Doorly's XO		20.00
Equiano		25.00
NODIA		
VODKA		00.00
Chopin		20.00
Black Cow		20.00
Absolut Elyx		20.00

Jade Select

JADE MOUNTAIN

Guests on the all inclusive plan, please note: Only the liquors in *italics* are included in the all-inclusive plan. All other liquors will be charged to your account.

GIN	US
Hendricks	20.00
Oxley	20.00
Number 3	20.00
The Botanist	20.00
Whitley Neill	20.00
Monkey 47	30.00

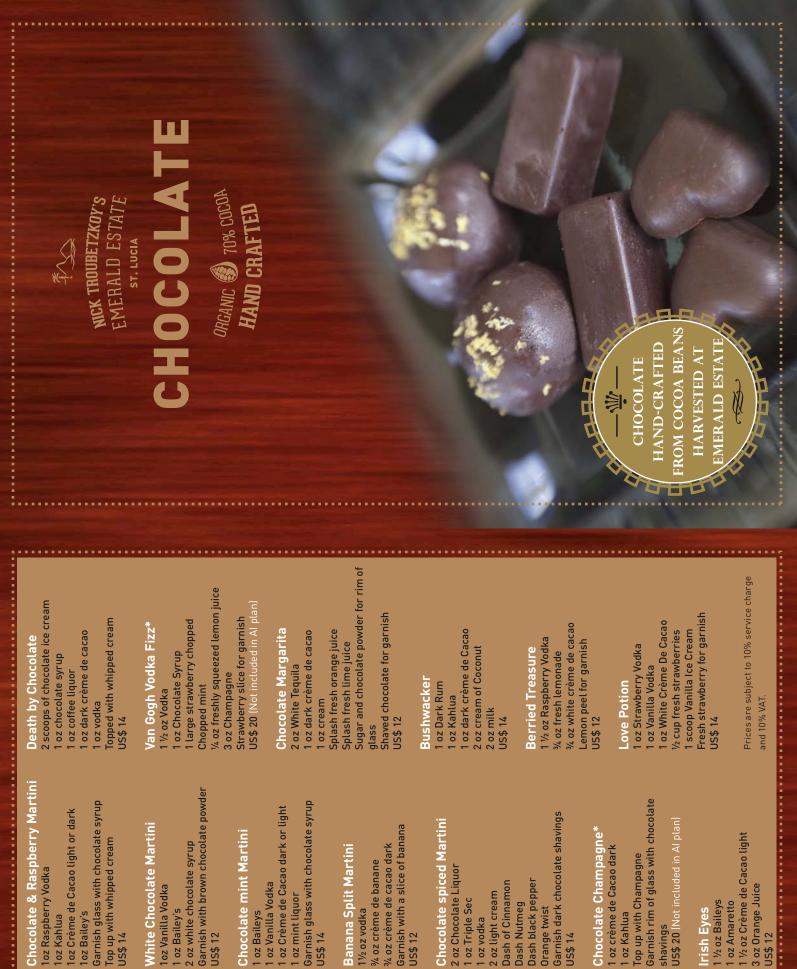
### **TEQUILA**

Patron Silver	20.00
Patron Reposado	20.00
Don Ramon, Silver	20.00
Milagro, Anejo	20.00
Partida, Reposado	20.00
Don Julio, Reposado	20.00
1800, Anejo	20.00
Don Julio, Anejo	20.00
Partida, Single Barrel	25.00
1800, Cristalino	30.00
Don Julio 1942	30.00
Codigo 1530, Anejo	50.00
La Adelita, Extra Anejo	50.00
Don Julio Real	65.00
Clase Azul, Anejo	95.00

### **COGNAC & ARMAGNAC**

Hennessy VSOP	(included in AI plan)	18.00
Courvoisier VSOP		20.00
Martell Cordon VSOP		20.00
Laubade Bas Armagna	ac 1980	60.00
Martell Cordon Bleu		65.00





l oz Triple Sec

1 oz vodka

Dash Nutmeg

**Orange twist** 

US\$ 14

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US\$ 12

oz Baileys

1^{1/2} oz vodka

US\$ 14

US\$ 12

l oz Bailey's

oz Bailey's

US\$ 14

oz Kahlua

US\$ 20 (Not included in AI plan) **Fop up with Champagne** rish Eyes oz Kahlua shavings

1 1/2 oz Crème de Cacao light 3 oz Orange Juice 1 1/2 oz Baileys oz Amaretto **US\$ 12** 





## WINE LIST

Wine Spectator	Wine Spectator	Wine Spectator	Wine Spectator
$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	I		
AWARD	AWARD	AWARD	AWARD
EXCELLENCE	excellence	excellence	excellence
2019	2020	2021	2022

10/2021

### - FEATURED WINES BY THE GLASS -

*Dear Guests: Unless otherwise noted all our 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.

CHAMPAGNE	VINTAGE	US\$
*Laurent-Perrier, La Cuvée (Not included in AI plan)	NV	25
*Bollinger Rosé Brut (Not included in AI plan)	NV	40
*Krug, Grand Cuvée (Not included in AI plan)	NV	125
SPARKLING WINE		
Prosecco di Valdobbiadene, Terra Serena, Italy	NV	16
Crémant de Alsace, Mayerling, Alsace, France.	NV	16
Cremant de Alsace, Mayerning, Alsace, Mance.	19.9	10
WHITE WINE		
Riesling, Dr. Loosen, Mosel, Germany	2020	16
Alberino, La Val Finca Arantei, Rais- Baixas, Spain.	2021	16
Pinot Grigio, Cantina Valdadige, Italy	2021	16
Chardonnay, J.Lohr, Paso Robles, California, U.S.A	2018	16
Sauvignon Blanc, Matua, Marlborough, New Zealand.	2021	16
*Chardonnay, The Calling Dutton Ranch, Sonoma, USA (Not included in AI plan)	2020	20
*Pouilly-Fuissé, Louis Jadot, Bourgogne, France. (Not included in AI plan)	2019	22
RED WINE		
Bordeaux Blend, Chateau Pey La Tour, Haut Medoc, France.	2018	16
Malbec, Alamos, Mendoza, Argentina.	2021	16
Pinot Noir, Domaine Fabien Coche, Bourgogne, France.	2018	16
Tempranillo, Coto de Imaz, Rioja Reserva, Spain.	2012	16
*Merlot, Emmolo, Wagner Family, Napa Valley, USA. (Not included in AI plan)	2014	25
ROSÉ WINE		
Château Minuty, Côtes de Provence, France	2021	14
DESSERT WINE		
Chateau Vari, Monbazilliac, France.	2018	16
*Château Raymond Lafon, Sauternes, France (Not included in AI plan)	2010	24
*Sherry, Bodegas Toro, Albala Don P.X, Spain	1928	50
Sherry, Bouegus Toro, Moura Don 1722, Spann	1720	50

### - CHAMPAGNE & SPARKLING WINES ------

NON	-VINTAGE BRUT	VIN	TAGE	US\$
39	Gobillard		NV	115
3	Piper-Heidsieck		NV	150
32	Paul Bara, Grand Cru Brut		NV	160
25	Pierre Peters, Cuvée de Reserve, Grand Cru Blanc de Blancs		NV	160
5	Moët & Chandon Impérial		NV	160
23	Laurent-Perrier, La Cuvée		NV	165
26	Delamotte, Blanc de Blancs		NV	170
33	Jacquesson Cuvée 737, Extra Brut		NV	180
6	Taittinger, Brut Réserve		NV	185
7	Benoît Lahaye, Blanc de Noirs (organic/biodynamic)		NV	195
34	Deutz Brut		NV	200
4	Veuve Clicquot Yellow Label		NV	225
27	Billecart Salmon Brut Reserve		NV	230
8	Bollinger, Special Cuvée		NV	275
9	Ruinart, Blanc de Blancs		NV	210
24	Gosset, Blanc de Blancs		NV	210
VIN	FAGE, PRESTIGE AND TÊTES-DE-CUVÉE			
10	Le Mesnil, Blanc de Blancs, Grand Cru		NV	165
11	Dom Perignon		2012	395
29	Perrier-Jouët, Belle Epoque		2012	460
16	Armand de Brignac, Ace of Spades		NV	670
38	Pol Roger		2004	690
15	Louis Roederer, Cristal		2000	850
30	Perrier-Jouët, Belle Epoque	Magnum	2008	860
31	Salon, Le Mesnil, Brut Blanc de Blancs	e	2007	920
16	Krug		2004	995
ROS	É BRUT			
18	Moet & Chandon Rosé		NV	175
37	Deutz Rosé		NV	225
28	Billecart-Salmon, Rosé		NV	275
21	Laurent-Perrier, Cuvée Rosé		NV	275
29	Dom Perignon		2004	895
	RKLING WINES			
44	Prosecco di Valdobbiadene, Terra Serena, Italy		NV	70
41	Crémant de Alsace, Mayerling, Brut, France		NV	75
45	Schramsberg, Mirabelle Brut, North Coast, California		NV	85
46	Schramsberg, Blanc de Noirs, North Coast, California		2015	110

	——— WHITE WINE ———	-	
FRA	FRANCE		US\$
BUR	GUNDY		
115	Chablis, William Fevre	2019	100
103	Pouilly-Fuissé, Louis Jadot	2019	100
114	Chablis, Louis Latour	2018	115
118	Chassagne-Montrachet, Bouchard Père et Fils	2017	145
107	Chablis Premier Cru, Domaine Louis Moreau	2020	150
113	Chassagne -Montrachet Premier Cru, Jean Claude Bachelet et Fils	2008	220
117	Puligny-Montrachet, Bouchard Pere Et Fil's	2018	280
109	Chablis Premier Cru, Vaillion, William Fevre	2019	185
110	Chablis Grand Cru, Valmur, Jean-Claude Bessin	2009	350
108	Chablis Grand Cru, Ravaneau, Blanchots	2005	350
111	Bâtard-Montrachet Grand Cru, Domaine Leflaive	2001	980
LOIR			
153	Muscadet Sevre & Maine, Marquis de Goulaine	2018	55
66	Pouilly-Fumé, Pascal Jolivet	2019	95
61	Sancerre, Les Baronnes, Henri Bourgeois	2021	95
62	Sancerre, Comte Lafond La Doucette	2018	110
64	Sancerre, Pascal Jolivet	2019	125
ALSA	ICE		
158	Pinot Gris, Trimbach (Reserva)	2014	90
159	Gewürztraminer, Fleur, Domaines Schlumberger	2005	95
	DEAUX		
160	Château Puy Boyrein, Graves	2015	80
CÔTI	ES DU RHÔNE		
164	Châteauneuf-du-Pape Blanc, Château Mont-Redon	2015	125
163	Chateauneuf -du-Pape, Chateau De Beaucastel, Famille Perrin	2015	450
PAYS	D'OC		
161	Viognier, Domaine Coudoulet	2018	60
116	Naturaly's Chardonnay, Gerard Bertrand	2017	65
ITAL	Y		
166	Moscato, Castello del Poggio, Provincia di Pavia	NV	55
167	Pinot Bianco, Cantina Tramin, Alto Adige	2013	60
172	Pinot Grigio, Barone Fini, Alto Adige	2017	65
168	Pinot Grigio, Cantina Valdadige, Alto Adige	2021	70
170	Cortese, Nuovo Quadro, La Battistina, Gavi, Piedmont	2017/2020	75
171	Stoan (Chardonnay/Gewurztraminer), Cantina Tramin, Alto Adige	2017/2020	85
AUST	ΓRIΑ		
178	Grüner Veltliner, Terrassen, Bründlmayer, Kamptal	2018	90
177	Gruner Vetliner, Pichler	2013	175

GERMANY	VINTAGE	US\$
191 Riesling Spätlese, Ürziger Würzgarten, A. Merkelbach, Mosel	2013	85
UNITED STATES		
74 Sauvignon Blanc, Merry Edwards, California	2020	150
75 Sauvignon Blanc, Groth Winery, California	2021	150
119 Chardonnay, Beringer, Napa Valley, California	2020	80
126 Chardonnay, Russian River Ranches, Sonoma-Cutrer, Sonoma, California	a 2019	85
130 Chardonnay, Dutton Ranch, The Calling, Russian River Valley, California	a 2015	90
122 Chardonnay, La Crema, Sonoma County, California	2020	90
120 Conundrum, California	2015	90
127 Chardonnay, Rombauer, Carneros, Napa Valley, California	2020	130
128 Chardonnay, Clos du Val, Napa Valley, California	2015	135
125 Chardonnay, Cake bread, Napa Valley, California	2017	155
124 Chardonnay, The Rachioli	2020	185
129 Chardonnay, Far Niente, Napa Valley, California	2018	190
134 Chardonnay, One Sixteen, Kosta Brown	2021	390
SOUTH AFRICA		
152 Chenin Blanc, Cape Heights, Western Cape	2020	60
73 Sauvignon Blanc, Sanctuary Peak, Shannon Vineyards, Elgin Valley	2020	70
151 Sémillon, Boekenhoutskloof, Franschoek Valley	2014	140
CHILE		
132 Chardonnay, Montes Alpha, Casablanca Valley	2019	65
NEW ZEALAND		
292 Pinot Gris, Sileni Cellars, Hawke's Bay	2020	60
69 Sauvignon Blanc, Matua, Marlborough	2021	65
72 Sauvignon Blanc, Babich, Marlborough	2021	70
SPAIN		
174 Albariño, Igrexario de Saiar, Rias Baixas	2017	70

_____ ROSÉ _____

### FRANCE

200	Château Minuty, M Rosé, Côtes de Provence	2017	70
204	Château d'Esclans, Whispering Angel Rosé, Côtes de Provence	2018	75
203	Fleurs de Prairie Rosé, Côtes de Provence	2017	65
202	Domaines OTT, Château Romassan Rosé, Bandol	2018	110

### —— KOSHER WINE ———

456	Wild Carignan Reserve, Recanati, Judean Hills, Israel	2012 170
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FRANCE         VINTAGE         USS           SAINT-ESTÉPHE         2009         180           300         Château Ormes de Pez         2009         180           301         Château Lafon-Rochet         1995         245           302         Château Haut-Marbuzet         2009         255           PUILLAC         2006         255           304         Château Latour, Premier Grand Cru Classé         2011         1,680           SAINT-JULIEN         2012         165         308         Château Gloria         2014         165           308         Château Gloria         2014         165         308         Château Gloria         2014         165           308         Château Gloria         2014         165         308         Château Gloria         2014         185           312         Château Gloria         2014         185         313         Château Gloria         2014         285           MÉDOC         2012/2014         285          2012/2014         285           MÉDOC         201         2014         2015         315           320         Château Gloria, de Chevalier         2005         395           322	RED WINES			
300         Château Ormes de Pez         2009         180           301         Château Laton-Rochet         1995         245           302         Château Haut -Marbuzet         2009         255           PAUILLAC         2009         255           94         Château Latour, Premier Grand Cru Classé         2011         1,680           SAINT-JULIEN         2009         235           912         Château Lagrange         2009         235           913         Château Lagrange         2009         240           MARGAUX         2009         240           MARGAUX         2014         165           313         Château du Tertre         2014         185           315         Alter Ego de Palmer by Château Palmer (2nd label)         2012/2014         285           MÉDOC         2003/2009         170           322         Château Cansee-Spleen         2003/2014         185           925         Château Picque-Caillou         2004         85           326         Domaine de Chevalier         2005         395           328         Château Faroque Caillou         2004         85           329         Sháteau Canseillante         2007	FRA	NCE	VINTAGE	US\$
301         Château Lafon-Rochet         1995         245           302         Château Haut-Marbuzet         2009         255           PAUILLAC	SAI	NT-ESTÈPHE		
302         Château Haut -Marbuzet         2009         255           PUULLAC         306         Château Lynch-Bages         2014         395           304         Château Latour, Premier Grand Cru Classé         2011         1,680           SAINT-JULIEN         2009         235           308         Château Lagrange         2009         235           313         Château Gloria         2014         165           308         Château Lagrange         2009         235           313         Château Lagrange         2009         240           MARGAUX         2012         2014         185           315         Alter Ego de Palmer by Château Palmer (2nd label)         2012/2014         285           MÉDOC         2003/2009         95         203/2009         170           322         Château Beaumont         2009         253         203/2009         170           322         Château Cansen-Spleen         2003/2009         170           322         Château Cantemerle         2003/2009         170           325         Château Pieque-Caillou         2004         85           326         Dômaine de Chevalier         2003         395	300	Château Ormes de Pez	2009	180
PAUILLAC         2014         395           306         Château Lynch-Bages         2014         395           304         Château Latour, Premier Grand Cru Classé         2011         1,680           SAINT-JULIEN         2009         235           312         Château Gloria         2014         165           308         Château Lagrange         2009         235           313         Château Talbot         2009         240           MARGAUX         2012/2014         285           MÉDOC         2012/2014         285           MÉDOC         2003/2009         170           322         Château Beaumont         2009         95           324         Château Chasse-Spleen         2003/2009         170           322         Château Chasse-Spleen         2003/2009         170           322         Château Picque-Caillou         204         85           PESK-LÉÓGNAN         2004         85           328         Château Haut-Brion, Premier Grand Cru Classé         2007         395           SAINT-ÉMILION         2011         205         335           331         Château Laconseillante         2011         255           <	301	Château Lafon-Rochet	1995	245
306         Château Lynch-Bages         2014         395           304         Château Latour, Premier Grand Cru Classé         2011         1,680           SAINT-JULIEN         2014         165           308         Château Cagrange         2009         235           313         Château Lagrange         2009         235           313         Château Talbot         2014         185           315         Alter Ego de Palmer by Château Palmer (2nd label)         2012/2014         285           MÉDOC         2012/2014         285           MÉDOC         2013/2014         185           211         Château Gaumont         2009         95           324         Château Cantemerle         2003/2009         170           322         Château Cantemerle         2013/2014         185           PESSAC-LÉOGNAN         2005         395           328         Château Picque-Caillou         2004         85           320         Château Gange-Neuve         2014         105           331         Château Gange-Neuve         2014         105           331         Château Lacongue         2015         155           330         Château Lacongue	302	Château Haut -Marbuzet	2009	255
304         Château Latour, Premier Grand Cru Classé         2011         1,680           SAINT-JULIEN         312         Château Gloria         2014         165           308         Château Lagrange         2009         235           313         Château Lagrange         2009         240           MARGAUX         2014         185           315         Alter Ego de Palmer by Château Palmer (2nd label)         2012/2014         285           MÉDOC         2003/2009         95           224         Château Caumont         2009         95           224         Château Caumont         2009         95           222         Château Caumerle         2003/2009         170           222         Château Cantemerle         2013/2014         185           PESSAC-LÉOGNAN         2004         85           236         Domaine de Chevalier         2005         395           238         Château Grange-Neuve         2014         105           331         Château Grange-Neuve         2014         105           331         Château Grange-Neuve         2014         105           332         Château Grange-Neuve         2011         105	PAU	ILLAC		
SAINT-JULIEN       2014       165         312       Château Gloria       2009       235         313       Château Lagrange       2009       240         MARGAUX       2014       185         315       Alter Ego de Palmer by Château Palmer (2nd label)       2012/2014       285         MÉDOC       2009       95         21       Château Beaumont       2009       95         22       Château Chasse-Spleen       2003/2009       170         322       Château Cantemerle       2013/2014       185         225       Château Picque-Caillou       2004       85         326       Domaine de Chevalier       2005       395         328       Château Grange-Neuve       2014       105         331       Château Laroque       2015       155         333       Château Laroque       2015       155         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       295         334       Chose Fourtet       2011       295         335       Le Carillon d'Angelus       2011       295         336       Santaney, Louis Latour       2016	306	Château Lynch-Bages	2014	395
312       Château Gloria       2014       165         308       Château Lagrange       2009       235         313       Château Talbot       2009       240         MARGAUX       314       Château Talbot       2014       185         315       Alter Ego de Palmer by Château Palmer (2nd label)       2012/2014       285         MÉDOC       321       Château Beaumont       2009       95         324       Château Chasse-Spleen       2003/2009       170         322       Château Cantemerle       2013/2014       185         PESSAC-LÉOGNAN       326       Domaine de Chevalier       2005       395         328       Château Freque-Caillou       2004       85         326       Domaine de Chevalier       2005       395         330       Château Grange-Neuve       2014       105         331       Château Laroque       2015       155         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       295         335       Le Carillon d'Angelus       2011       350         BURGUNDY       311       350       350         BURGUNDY       201	304	Château Latour, Premier Grand Cru Classé	2011	1,680
308         Château Lagrange         2009         235           313         Château Talbot         2009         240           MARGAUX	SAI	NT-JULIEN		
313       Château Talbot       2009       240         MARGAUX       2014       185         314       Château du Tertre       2014       185         315       Alter Ego de Palmer by Château Palmer (2nd label)       2012/2014       285         MÉDOC       2003/2009       95         321       Château Beaumont       2009       95         324       Château Chasse-Spleen       2003/2009       170         322       Château Cantemerle       2013/2014       185         PESSAC-LÉOGNAN       2004       85         326       Domaine de Chevalier       2005       395         328       Château Haut-Brion, Premier Grand Cru Classé       2008       1,490         POMEROL       2007       395         SAINT-ÉMILION       2011       105         331       Château Laroque       2015       155         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       255         334       Clos Fourtet       2011       350         BURGUNDY       2018       80       336       Santaney, Louis Latour       2016       110         335       Le Carill	312	Château Gloria	2014	165
313       Château Talbot       2009       240         MARGAUX       314       Château du Tertre       2014       185         315       Alter Ego de Palmer by Château Palmer (2nd label)       2012/2014       285         MÉDOC       2012/2014       285         211       Château Beaumont       2009       95         324       Château Chasse-Spleen       2003/2009       170         322       Château Cantemerle       2013/2014       185         PESSAC-LÉOGNAN       2004       85         326       Domaine de Chevalier       2005       395         328       Château Grange-Neuve       2014       105         320       Château Grange-Neuve       2014       105         331       Château Laroque       2011       205       395         SAINT-ÉMILION       2011       295       155         333       Château Laroque       2015       155         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       350         BURGUNDY       2016       110       350         345       Bourgogne Pinot Noir, Domaine Coche-Bizouard       2018       80 <td>308</td> <td>Château Lagrange</td> <td>2009</td> <td>235</td>	308	Château Lagrange	2009	235
314       Château du Tertre       2014       185         315       Alter Ego de Palmer by Château Palmer (2nd label)       2012/2014       285 <i>MÉDOC</i> 2012/2014       285         321       Château Beaumont       2009       95         324       Château Chasse-Spleen       2003/2009       170         322       Château Cantemerle       2013/2014       185 <i>PESSAC-LÉOGNAN</i> 325       Château Picque-Caillou       2004       85         326       Domaine de Chevalier       2005       395         328       Château Haut-Brion, Premier Grand Cru Classé       2004       105         331       Château Grange-Neuve       2014       105         331       Château La Conseillante       2007       395 <i>SAINT-ÉMILION</i> 2011       295         333       Château Laroque       2015       155         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       350 <i>BURGUNDY</i> 2016       110       295         335       Le Carillon d'Angelus       2018       80         336       Santaney, Louis Latour	313		2009	240
315       Alter Ego de Palmer by Château Palmer (2nd label)       2012/2014       285         MÉDOC       2009       95         321       Château Beaumont       2009       95         324       Château Chasse-Spleen       2003/2009       170         322       Château Cantemerle       2013/2014       185         PESSAC-LÉOGNAN         325       Château Picque-Caillou       2004       85         266       Domaine de Chevalier       2005       395         328       Château Haut-Brion, Premier Grand Cru Classé       2004       105         331       Château Grange-Neuve       2014       105         331       Château La Conseillante       2007       395         SAINT-ÉMILION         333       Château Laroque       2011       295         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       350         BURGUNDY       345       Bourgogne Pinot Noir, Domaine Coche-Bizouard       2018       80         336       Santaney, Louis Latour       2016       110         337       Nuis-Saint-Goorges, L. Jadot       2018       120         338	MAK	RGAUX		
MÉDOC         321       Château Beaumont       2009       95         324       Château Chasse-Spleen       2003/2009       170         322       Château Cantemerle       2013/2014       185         PESSAC-LÉOGNAN       2004       85         326       Domaine de Chevalier       2005       395         328       Château Haut-Brion, Premier Grand Cru Classé       2004       85         300       Château Grange-Neuve       2014       105         311       Château Grange-Neuve       2014       105         321       Château La Conseillante       2007       395         SAINT-ÉMILION       2011       295         323       Château Laroque       2015       155         333       Château Laroque       2015       155         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       350         BURGUNDY       2018       2018       2018         345       Bourgogne Pinot Noir, Domaine Coche-Bizouard       2018       80         336       Santaney, Louis Latour       2016       110         337       Nuits-Saint-Georges, L. Jadot       2018	314	Château du Tertre	2014	185
321       Château Beaumont       2009       95         324       Château Chasse-Spleen       2003/2009       170         322       Château Cantemerle       2013/2014       185         PESSAC-LÉOGNAN         325       Château Picque-Caillou       2004       85         326       Domaine de Chevalier       2005       395         328       Château Haut-Brion, Premier Grand Cru Classé       2008       1,490         POMEROL         330       Château Grange-Neuve       2014       105         331       Château La Conseillante       2007       395         SAINT-ÉMILION       2011       295         333       Château Laroque       2015       155         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       350         BURGUNDY       2016       110         336       Santaney, Louis Latour       2016       110         337       Nuits-Saint-Georges, L. Jadot       2018       120         338       Beaune Premier Cru, Domaine Faivre       2008       170         341       Echézeaux Grand Cru, Domaine des Perdrix       2013       495 <td>315</td> <td>Alter Ego de Palmer by Château Palmer (2nd label)</td> <td>2012/2014</td> <td>285</td>	315	Alter Ego de Palmer by Château Palmer (2nd label)	2012/2014	285
324       Château Chasse-Spleen       2003/2009       170         322       Château Cantemerle       2013/2014       185         PESSAC-LÉOGNAN         325       Château Picque-Caillou       2004       85         326       Domaine de Chevalier       2005       395         328       Château Haut-Brion, Premier Grand Cru Classé       2008       1,490         POMEROL         330       Château Grange-Neuve       2014       105         331       Château La Conseillante       2007       395         SAINT-ÉMILION       2011       205         333       Château Laroque       2011       295         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       350         BURGUNDY       2016       110         337       Nuits-Saint-Georges, L. Jadot       2018       120         338       Beaune Premier Cru, Domaine Faivre       2008       170         341       Echézeaux Grand Cru, Domaine des Perdrix       2013       495	MÉL	DOC		
322       Château Cantemerle       2013/2014       185         PESSAC-LÉOGNAN       2004       85         325       Château Picque-Caillou       2004       85         326       Domaine de Chevalier       2005       395         328       Château Haut-Brion, Premier Grand Cru Classé       2008       1,490         POMEROL       2007       395         330       Château Grange-Neuve       2014       105         331       Château La Conseillante       2007       395         SAINT-ÉMILION       2015       155         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       350         BURGUNDY       2018       2018       80         336       Santaney, Louis Latour       2018       100         337       Nuits-Saint-Georges, L. Jadot       2018       120         338       Beaune Premier Cru, Domaine Faivre       2008       170         341       Echézeaux Grand Cru, Domaine des Perdrix       2013       495	321	Château Beaumont	2009	95
PESSAC-LÉOGNAN325Château Picque-Caillou200485326Domaine de Chevalier2005395328Château Haut-Brion, Premier Grand Cru Classé20081,490POMEROL330Château Grange-Neuve2014105331Château Grange-Neuve2007395SAINT-ÉMILION333Château Laroque2015155334Clos Fourtet2011295335Le Carillon d'Angelus2011350BURGUNDY345Bourgogne Pinot Noir, Domaine Coche-Bizouard201880336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot201812038Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	324	Château Chasse-Spleen	2003/2009	170
325       Château Picque-Caillou       2004       85         326       Domaine de Chevalier       2005       395         328       Château Haut-Brion, Premier Grand Cru Classé       2008       1,490         POMEROL         330       Château Grange-Neuve       2014       105         331       Château La Conseillante       2007       395         SAINT-ÉMILION         333       Château Laroque       2015       155         334       Clos Fourtet       2011       295         335       Le Carillon d'Angelus       2011       295         335       Le Carillon d'Angelus       2011       350         BURGUNDY       2018       80         336       Santaney, Louis Latour       2016       110         337       Nuits-Saint-Georges, L. Jadot       2018       120         338       Beaune Premier Cru, Domaine Faivre       2008       170         341       Echézeaux Grand Cru, Domaine des Perdrix       2013       495	322	Château Cantemerle	2013/2014	185
326Domaine de Chevalier2005395328Château Haut-Brion, Premier Grand Cru Classé20081,490POMEROL2014105330Château Grange-Neuve2014105331Château La Conseillante2007395SAINT-ÉMILION2015155334Clos Fourtet2011295335Le Carillon d'Angelus2011295BURGUNDY201880336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	PES.	SAC-LÉOGNAN		
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POMEROL330Château Grange-Neuve2014105331Château La Conseillante2007395SAINT-ÉMILION333Château Laroque2015155334Clos Fourtet2011295335Le Carillon d'Angelus2011350BURGUNDY345Bourgogne Pinot Noir, Domaine Coche-Bizouard201880336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	326	Domaine de Chevalier	2005	395
330Château Grange-Neuve2014105331Château La Conseillante2007395SAINT-ÉMILION2015155333Château Laroque2015155334Clos Fourtet2011295335Le Carillon d'Angelus2011350BURGUNDY345Bourgogne Pinot Noir, Domaine Coche-Bizouard201880336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	328	Château Haut-Brion, Premier Grand Cru Classé	2008	1,490
331Château La Conseillante2007395SAINT-ÉMILION2015155333Château Laroque2015155334Clos Fourtet2011295335Le Carillon d'Angelus2011350BURGUNDY2011350345Bourgogne Pinot Noir, Domaine Coche-Bizouard201880336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	POM	IEROL		
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333Château Laroque2015155334Clos Fourtet2011295335Le Carillon d'Angelus2011350BURGUNDY345Bourgogne Pinot Noir, Domaine Coche-Bizouard201880336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	331	Château La Conseillante	2007	395
334Clos Fourtet2011295335Le Carillon d'Angelus2011350BURGUNDY345Bourgogne Pinot Noir, Domaine Coche-Bizouard201880336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	SAI	NT-ÉMILION		
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BURGUNDY345Bourgogne Pinot Noir, Domaine Coche-Bizouard201880336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	334	Clos Fourtet	2011	295
345Bourgogne Pinot Noir, Domaine Coche-Bizouard201880336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	335	Le Carillon d'Angelus	2011	350
336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	BUR	<i>CGUNDY</i>		
336Santaney, Louis Latour2016110337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495	345	Bourgogne Pinot Noir, Domaine Coche-Bizouard	2018	80
337Nuits-Saint-Georges, L. Jadot2018120338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495				
338Beaune Premier Cru, Domaine Faivre2008170341Echézeaux Grand Cru, Domaine des Perdrix2013495		•	2018	
341Echézeaux Grand Cru, Domaine des Perdrix2013495	338		2008	170
		Gevrey-Chambertin, En Reniard, Alain Burguet		

гла	NCE	VINTAGE	US\$
CÔT	ES DU RHÔNE		
350	Crozes-Hermitage, Les Jalets, Paul Jaboulet Aîné	2016	75
357	Gigondas, E. Guigal	2018	115
352	Châteauneuf-du-Pape, Château Mont-Redon	2018	135
355	Châteauneuf-du-Pape, Vieux Télégraphe	2012	235
354	Côte-Rôtie, Les Pierelles, Paul Jaboulet Aîné	2014	225
356	Hermitage, La Chapelle, Paul Jaboulet Aîné	2000	345
466	Chateauneuf -du-Pape, Chateau Beaucastel	2008	495
ITA	LY		
	CANY		
368	Tenuta Guado al Tasso, Il Bruciato, Antinori	2018	95
365	Le Volte Dell' Ornellaia	2016	110
370	Mazzei Casa di Fonterutoli, Philip (100% Cabernet Sauvignon)	2015	120
359	Brunello di Montalcino, San Polo	2015	145
369	Brunello di Montalcino, Pian delle Vigne, Antinori	2016	170
360	Promis, Gaja Ca'Marcanda	2015	175
361	Tignanello, Antinori	2011	395
362	Guado al Tasso, Antinori	2005	380
363	Sassicaia, Tenuta San Guido	2018	490
364	Ornellaia, Bolgheri	2012	550
	DMONT		
372	Barbera d'Alba, Prunotto	2015	70
373	Sito Moresco, Langhe, Gaja	2017	135
374	Barbaresco, Batasiolo	2010	140
375	Barolo, Vigneto Corda della Briccolina, Batasiolo	2008	225
377	Sperss, Langhe, Gaja	2011	480
VEN	ΕΤΟ		
379	Cabernet Sauvignon/Refosco, Rondover Rosso, Cantina San Simone	2020	80
380	Amarone della Valpolicella Classico, Tommasi	2012	165
381	Amarone della Valpolicella, Vaio Armaron Serego Alighieri, Masi	2008	230
CHI			
438	Pinot Noir, Montes Limited Selection, Aconcagua Coast	2020	60
439	Carmenere, Purple Angel, Montes, Colchagua Valley	2019	135
440	Cabernet Sauvignon, Don Melchor, Concha y Toro, Maipo Valley	2012	220
441	Bordeaux Blend, Almaviva, Puente Alto	2018	425
ARC	ENTINA		
445	Cabernet Sauvignon /Merlot/Syrah, Clos de los Siete, Mendoza	2012	85
448	Malbec El Enemigo, Valle de uco	2019	100
446	Cabernet Franc/Malbec, Iscay, Trapiche, Mendoza	2009	125
	Cabernet Sauvignon /Malbec, Cheval des Andes, Mendoza	2012	275
447	Calcinct Sauvignon / Mailler, Cheval des Andes, Mendoza		

UNI	FED STATES		VINTAGE	US\$
PINO	DT NOIR			
397	Benton Lane, Willamette Valley, Oregon		2012	85
399	La Crema, Willamette Valley, Oregon		2016	110
430	The Calling, Russian River Valley, Sonoma County, California		2017	120
396	Merry Edwards, Russian River Valley, California		2020	250
404	Williams Selyem, Russian River Valley, Sonoma, California		2016	280
395	Kosta Brown, Sonoma Coast, California		2019	450
CABI	ERNET SAUVIGNON AND CABERNET BLENDS			
405	Bonterra, North Coast, California		2016	75
416	St. Francis, Sonoma, California		2016	90
467	Faust the Pact, Combsville, Napa Valley, California		2018	150
406	Joseph Phelps, Napa Valley, California		2018	160
407	Paul Hobbs, Crossbarn, Napa Valley, California		2015	180
419	Silver Oak, Napa Valley, California		2014	230
468	Groth Winery, Napa Valley, California		2018	250
410	Beringer, Private Reserve, Napa Valley, California		2014	250
411	Caymus, Special Selection, Napa Valley, California		2015	375
412	Nickel & Nickel, C.C. Ranch, Napa Valley, California		2016	425
421	Stag's Leap Wine Cellars, Cask 23, Napa Valley, California		2016	595
414	Peter Michael "Les Pavots"		2019	700
415	Peter Michael "Au Paradis"		2019	750
424	Opus One, Napa Valley, California		2018	1200
	LOT AND ZINFANDEL		2015	
425	Petite Sirah, Michael David, Napa Valley, California		2015	90
422	Silvia Cellars, Zinfandel, Dry Creek Valley, Sonoma, California	a	2012	95
466	Emmolo, Merlot, Napa Valley, California		2014	125
428	Duckhorn, Merlot, Napa Valley, California		2014	155
SPA	IN			
387	Cabernet Sauvignon, Gran Coronas, Miguel Torres, Catalonia		2014	75
388	Alvaro Palacios, Camins del Priorat, Catalonia		2011	90
390	La Rioja Alta , Gran Reserva 904, Rioja DOC		2004	225
467	Bodegas Y Viñedos, Alion, Padilla Del Deuro		2007	250
392	Marqués de Murrieta, Castillo Ygay Gran Reserva Especial, Rie	oja	2007	270
AUS'	TRALIA			
431	The Steading, Torbreck, Barossa Valley		2008	225
SOU				
<b>30</b> 01 434	<b>FH AFRICA</b> Cabernet Sauvignon, Jordan Estate, Stellenbosch		2013	80
434			2013	80 90
	Pinot Noir, Rockview Ridge, Shannon Vineyard, Elgin Valley Syrah/Grenache, Chocolate Block, Boekenhoutskloof, Western	Cono		
437		Cape	2014	140
436	Merlot, Shannon, Mount Bullet, Elgin Valley		2010	160
	——— DESSERT WINES —			
462	Château Vari	750ml	2015	80
458	Inniskillin, Vidal Icewine, Niagara, Canada	375ml	2011	180
461	Oremus, Tokaji Aszú 5 Puttonyos, Hungary	500ml	2003	265
463	Château d'Yquem, Sauternes, France	375ml	1997	650
	L ' '			



## Dining at Anse Chastanet – SAMPLE MENUS –

Breakfast in the Treehouse Restaurant from 7.00 – 10.00 a.m Lunch in the Trou au Diable Beach Restaurant from 12 noon – 3.00 p.m. Apsara open daily except Tuesday Anse Mamin Jungle Grill from 12 noon – 3.00 p.m. Beach Bar open daily 8.00 a.m. – 11.00 p.m. Piton Bar open daily 8.00 a.m. until midnight

## BREAKFAST







PITI PITON

### Continental Breakfast From The Buffet

Choice of Tea, Coffee, Juices, Specialty Beverages, Bread & Pastry, Cereals, Fruit, Cheese, Cold Cuts, Smoked Salmon

US 25

### BREAD & PASTRY

(Served on arrival and replenished as per guest's preference) White & Multigrain Toast, Mini Baguettes, Rye Bread, Multi Grain Bread Rolls, Banana Bread, Muffins, Croissant, Pain au Chocolat, Fruit Danish, Cinnamon-Raisin Swirls Gluten Free Bread on Request Butter & Seasonal Fruits Home Made Jams

> **FRUIT PLATTER** Freshly Cut Local And Exotic Fruits

### CEREALS

Assorted Cereals, Home Granola with Coconut, Dried Fruits, Nuts and Seeds, Whole, Skim Milk, Soy, Almond Milk

> SMOKED SALMON PLATTER Served with Traditional Condiments

SELECTION OF GOURMET CHEESE & COLD CUTS PLATTER

### JUICES & SMOOTHIES

Orange, Mango, Pineapple, Passion Fruit, Watermelon

> ASK YOUR SERVER FOR SMOOTHIE OF THE DAY

MORNING COCKTAILS*

Add A Special Sparkle To Your Breakfast

EMERALD ESTATE'S HERBED BLOODY MARY

> MIMOSA (Mango or Orange)

CAFÉ ROYAL (Iced-Coffee, Spiced Rum, Milk)

**USD 14** Plus 10% Service + 10% VAT

*Morning cocktails are not included in the continental breakfast. or BB/MAP/FAP meal plans. Included in AI plan only.

US 25.00 per person plus 10% service and 10% VAT. Piti Piton Buffet Continental Breakfast is included in BB/MAP/FAP/AI packages.

**TEA SELECTION** Selection of Teas US 5

### **COFFEE SELECTION**

Freshly Ground Coffee (Regular & Decaf), Espresso US 5

Cappuccino, Double Espresso, Café Latte, Latte Macchiato US 7

**SPECIALTY BEVERAGES** 

Nick Troubetzkoy's Emerald Estate Cocoa Tea US 8

## **GROS PITON**

### Full Breakfast

Includes Piti Piton Breakfast Selection Plus Any One Item of The Following

US 35

### **OMELET / EGG WHITE OMELET / SCRAMBLED EGGS**

Onion, Scallion, Tomato, Peppers, Mushrooms, Spinach, Herbs, Cheddar, Goat Cheese, Ham, Smoked Bacon, Sausage, Smoked Salmon

### HEALTHY KAI BELTE EGGS (VEG)

Spinach, Mustard Emulsion, Whole Wheat Toast

### EGGS BENEDICT

Canadian Bacon, Spinach, Hollandaise, English Muffin

### BACON AND EGGS

Two Fried Eggs with Crispy Bacon, Pork Sausage, Sautéed Mushrooms, Chef's Baked Beans, Hash Brown Potato, Grill Tomato

### ST. LUCIAN GREEN FIG AND SALT FISH (GF)

House-Cured Dorado, Cucumber & Tomato Salad, Avocado Dip, Banana Ketchup, Coconut Oil

### JULIE MANGO BIRCHER MUESLI (V/GF)

Shaved Apple, Chia Seeds, Almond Milk, Dates, Apricot

### FRENCH TOAST (VEG)

Mixed Berry Compote and Whipped Cream

### **BUTTERMILK WAFFLES**

Caramelized Banana, St. Lucian Rum, Roasted Almonds, Coconut Ice Cream

## ANSE CHASTANET PANCAKES 'GROS PITON' (VEG)

Served with Medium Amber Maple Syrup and Chantilly Cream

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

US 35.00 per cover plus 10% Service and 10% VAT. The Gros Piton Full Breakfast is included in BB/MAP/FAP/AI packages.





Anse Chastanet Beach LUNCH

### ···· Organic Salads ····

Kai Belté Organic

**VEGETABLE SALAD** (V | GF) Beetroot, Broccoli, Kale, Artichokes, Sea Moss, Farm Greens, Turmeric-Lemongrass Vinaigrette US 14

## Mrs. Troubetzkoy's

**CHOPPED SALAD** (V | GF) Lettuce Greens, Avocado, Cherry Tomatoes, Carrot, Chickpeas, Scallion, Citrus Dressing US 18

### CLASSIC GREEK SALAD (VEG | GF)

Lettuce, Plum Tomatoes, Cucumber, Red Onion, Feta Cheese, Kalamata Olives, Oregano US 19

### •••• Wraps & Sandwiches •••

11

MEXICAN QUINOA WRAP (∨) Tortilla Bread, Avocado, Black Beans, Corn, Tofu, Cilantro

US 17

#### HAM AND CHEESE PANNINI

Parma Ham, Mozzarella, Parmesan, Arugula, Pine Nuts, Panzanella US 19

### ANSE CHASTANET'S

CLUB SANDWICH Grilled Turkey, Crispy Bacon, Iceberg Lettuce, Tomato, Cucumber, French Fries US 21

### ··· Appetizers ···

CAESAR SALAD

Romaine Lettuce, Parmesan, Anchovy, Croutons

Chicken Breast – Add US 10 Grilled Shrimp – Add US 14 Sautéed Beef Tenderloin – Add US 16

#### **SIGNATURE COCONUT CEVICHE** (GF)

Catch of the Day, Coconut, Lime, Chili, Red Onion, Lemongrass US 21

### CRISPY SALT AND PEPPER SQUID

Curry Dip, Fruit Salsa, Crispy Onion Rings US 20

#### SALAD NIÇOISE

Seared Tuna, Tomatoes, Olives, Local Roots, Artichokes, Green Beans, Red Onions, Eggs, Capers  $\cup$ S 22

LOCAL SALTFISH ACCRAS

Cucumber Slaw, Creole Mayonnaise, Dasheen Chips US 22

#### JUMBO SHRIMP COCKTAIL (GF)

Chiffonade, Cocktail Sauce, Avocado, Coconut Pineapple Salsa US 26

··· Soups ···

### **Emerald Estate Gazpacho** (V | GF)

Tomato, Bell Pepper, Cucumber, Onion, Garlic, Native Olive Oil US 12

CARIBBEAN PUMPKIN & COCONUT SOUP (∨ | GF) Callaloo, Turmeric, Chadon Beni, Pumpkin Seed Oil US |2

V - Vegan | VEG - Vegetarian | GF - Gluten Free. All prices are subject to 10% service charge and 10% VAT.

### ··· Burgers ···

#### HEALTHY VEGETABLE BURGER (VEG)

Chickpea, Sweet Corn, Black Beans, Johnny Cake Bun, Cumin Aioli US 17

### GRILLED DORADO FISH BUN

Dorado, Seasoning Pepper, Red Onions, Creole Mayonnaise, Sweet Potato Fries US 22

US 22

### CARIBBEAN FRIED CHICKEN

Cole Slaw, Seasoning Pepper, Creole Aioli, Johnny Cake Bun, Local Root Chips US 20

#### **TROPICAL BEEF BURGER**

Grass Fed Angus Beef, Avocado, Jalapenos, Fried Plantain, Banana Coconut Ketchup US 24

> Cheese – Add US 3 Bacon – Add US 4

### ••• Caribbean Cuisine •••

### CARIBBEAN VEGETABLE TACOS (VEG)

Local Roots, Pineapple Pico de Gallo, Crispy Echalottes, Guacamole, Sour Cream US 16

### St Lucian Green Fig & Saltfish (GF)

Salted Dorado, Green Bananas, Seasoning Pepper, Cabbage Slaw

### PITON BEER FISH & CHIPS

Tempura, Caribbean Slaw, Caper Aioli US 22

#### LUCIAN BLACKENED MAHI MAHI (GF)

Root Vegetables, Malabar Spinach, Cool Orange Sauce US 24

#### **Soufriere Jerk Chicken** (GF)

Turmeric Sweet Potato Puree, Seasonal Vegetables, Jerk Gravy Jus ∪S 26

### ••• 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)  $\cup S \mid 6$ 

Classic Curried Shrimp Roti US 22

Classic St. Lucian Chicken Roti US 19

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

### ···· From The Grill ···

CARIBBEAN FARMER'S KABOB (V) West Indian Pumpkin, Cauliflower, Zucchini, Broccoli, Seasoning Pepper Salsa US 23

**CATCH OF THE DAY** (GF) Local Grilled Fish, Souscaille, Emerald Vegetables US 31

#### SAVANNES BAY SHRIMP QUESADILLA

Sweet Potato Crisps, Guacamole, Sour Cream, Creole Spices US 26

#### **GRILLED ANGUS FLAT IRON STEAK**

Sauted Green Beans, Roasted Sweet Potato, Caribbean Curry Butter US 39

### PASTA OF THE DAY

— ASK YOUR SERVER — US 19 *Chicken* - Add US 10 *or Shrimp* - Add US 14

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Wines by the Glass

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	VINTAGE	US/GLASS
CHAMPAGNE		
*Laurent-Perrier, La Cuvée (Not included in Al Plan)	NV	25
SPARKLING WINE		
Prosecco, Valdobbiadene, Terra Serena, Italy	NV	16
WHITE WINE		
Chardonnay, Montes, Central Valley Chile	2021	14
Riesling, Dr. Loosen, Mosel, Germany	2020	16
Pinot Grigio, Cantina Valdadige, Italy	2021	16
Sauvignon Blanc, Matua, Marlborough, New Zealand	2020	16
ROSÉWINE		
Château Minuty, M Rose, Cotes de Provence, France	2021	14
RED WINE		
Cabernet Sauvignon, Le Nene, Chile	2020	16
Cabernet Sauvignon/Refosco, Rondover Rosso, Trevenezie, Italy	2018	14
Malbec, Alamos, Mendoza, Argentina	2021	16
Pinot Noir, Rapiteau, France	2020	16
Carmen Merlot Insigne, Chile	2018	12
DESSERT WINE		
Chateau Vari, Monbazilliac, France	2018	16

Sommelier's Bottle Selection

PLEASE ALSO REVIEW OUR COMPLETE WINE LIST

V	INTAGE	US/BOTTLE
CHAMPAGNE		
3 Veuve Clicquot	NV	155
II Dom Pérignon	2009	395
12 Krug, Grand Cuvée	NV	450
WHITE WINES		
134 Sancerre, Pascal Jolivet	2016	125
232 Chardonnay, Dutton Ranch, The Calling, Russian River Valley, California	2016	90
135 Chassagne-Montrachet, Bouchard Père et Fils	2017	145
RED WINES		
516 Château Cantemerle, Haut Medoc, Bordeaux, France	2013	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, Oregon, USA	2014	110

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# ANSE CHASTANET Ban & Beach Swacks

## Wines by the Glass

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	VINTAGE	US/GLASS
CHAMPAGNE *Laurent-Perrier, La Cuvée (Not included in Al plan)	NV	25
<b>SPARKLING WINE</b> Prosecco, Valdobbiadene, Terra Serena, Italy	NV	14
WHITE WINE Chardonnay, Montes, Central Valley, Chile Riesling Kabinett, Weingut Selbach-Oster, Mosel, Germany Pinot Grigio, Cantina Valdadige, Italy Sauvignon Blanc, Nobilo, Marlborough, New Zealand	2019 2018 2019 2017	2  4  4
ROSÉ WINE Château Minuty, M Rosé, Côtes de Provence, France	2017	14
<b>RED WINE</b> Pinot Noir, The Naked Grape, California, USA Merlot, Montes, Casablanca, Chile Malbec, Alamos, Mendoza, Argentina Cabernet Sauvignon/Refosco, Rondover Rosso Delle Venezie, Italy	2016 2017 2018 2017	2  2  4  4
<b>DESSERT WINE</b> Viña del Pedregal, Kidia Reserve Late Harvest, Chile	2013	14

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

Ban & Beach Snackes

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 115 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.

TROPCIAL 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 BBO 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.





Emeralds

VEGAN CUISINE





## BALAWOO At the TREEHOUSE





#### STARTERS

MALABAR & BOK CHOY POT STICKERS Soya and Bean Reduction, Chef's Kimchi (V)
CRISPY SPRING ROLLS WITH SHRIMP Sweet & Sour Sauce and Mint
MUSSELS FLAMBEE Lucian Mango Eau de Vie, Seasoning Pepper Curry, Dasheen Nachos (GF)
SPEARED LION FISH CEVICHE Passionfruit Reduction, Chadon Beni, Seasoning Peppers (GF)
ROSEAU SPICED RUM SCALLOPS Quinoa & Mango Pilaf, Smoked Pumpkin Pûrée (GF)
RAW SUMMER ROLLS Pineapple & Summer Vegetables, Tamarind Dip (GF/V)
SHAVED GREEN VEGETABLES SALAD Lentil Sprouts, Farm Greens, Ginger Vinaigrette (GF/V)
CARIBBEAN MEZZE Cashew Nut Mouse, Coconut Shavings, Marinated Olives, Farm Crudité, Grilled Veggies, Sweet Potato Chips (V/GF/N)
GRILLED CHICKEN SKEWERS Turmeric & Coconut Marinade, Peanut Sauce, Pineapple Pickle (GF/N)

### MAIN COURSES

SWEET POTATO GNOCCHI Charred Scallion, Sautéed Spinach, Truffle Scented Cashew Nut "Ricotta" (V/N)

CHICKEN BREAST ROULADE Aromatic Crumbs, Cheese, Olive Tapenade, Farm Vegetables, Calabaza Sauce

12-HOUR BRAISED BEEF SHORT RIB Sweet Potato Gnocchi, Sautéed Greens, Jus au Poivre

CATCH OF THE DAY Lentils and Plantain Dumplings, Light Malabar Spinach Curry (GF)

SEARED YELLOW-FIN TUNA Seaweed WonTon, Lucian Wild Chives, Organic Mushroom Dashi

BANANA LEAF ROASTED MAHI-MAHI Zucchini, Sweet Onion, Potato, Citrus, Green Herb Butter (GF)

SEASONAL SEAFOOD PEPPERPOT Cracked Coconut, Saffron & Lime Broth (GF)

**SOZ FILET MIGNON CERTIFIED ANGUS BEEF*** Cracked Black Peppercorns & Emerald Estate Cacao Nibs Crust, Potato Wedges, Farm Ratatouille (GF)

(Surcharge US 18*)

SAUCES: Red Wine Reduction / Chadon Beni Chimichurri

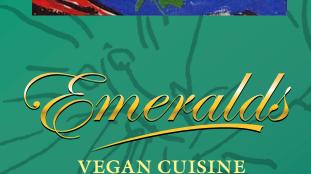
SAUTEED SHRIMP* Garlic and Herbs Butter, Sauteed Greens, Lime Emulsion (GF)

(Surcharge US 14*)

Two-Course Menu US\$65 Per Person | Three Course Menu US\$ 75 Per Person | Four Course Menu US\$95 Per Person. Guests on MAP, FAP, AI meal plans are entitled to a 4 course meal (appetizer, middle course, main course and dessert) chosen from the a la carte or daily changing menu. Surcharges apply where indicated.

All Prices are Subject to 10% Service Charge and 10% VAT.

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



VEGAN CUISINE



SMALL PLATES US 16

Raw Summer Rolls Pineapple & Summer Vegetables, Tamarind Dip (V/GF)

Shaved Green Vegetables Salad Lentil Sprouts, Farm Greens, Ginger Vinaigrette (V/GF)

Cashew Nut Mezze Coconut Shavings, Marinated Olives, Farm Crudité, Sweet Potato Chips (V/GF/N)

Ancient Granola Quinoa, Amaranth, Farro and Kaniwa Salad, Pickled Cucumber, Chimichurri Grilled Melon

Malabar & Bok Choy Pot Stickers Soya and Bean Reduction, Chef's Kimchi (V)

> LARGE PLATES US 28

Roasted Cauliflower Tacos Corn Tortillas, Avocado, Black Beans, Souscaille Red Onion (V/GF)

Medley of Vegetables Tempura Smoked Plantain, Ginger & Vanilla Dip (V)

Sweet Potato Gnocchi Charred Scallion, Sautéed Spinach, Mushrooms, Nut "Ricotta" (V/N)

Emerald Vegetables Zoodles Bean Curd, Goji, Wild Herbs Salsa Verde, Ripe Blueberries (V)

Ital Coconut Pot Stew Seasonal Organic Farm Vegetables and Tofu in Spicy Rich Saffron Broth (GF)



Selection of 3 US 59 / Selection of 4 US 69 (Included in MAP, FAP, and AI Plan) All Prices Subject to 10% Service Charge and 10%VAT VEG = Vegetarian | V = Vegan | GF = Gluten Free | N = Nuts

Wines by the Glass

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	VINTAGE	US/GLASS
CHAMPAGNE		
*Laurent-Perrier, La Cuvée (Not included in Al Plan)	NV	25
SPARKLING WINE		
Prosecco, Valdobbiadene, Terra Serena, Italy	NV	16
WHITE WINE		
Chardonnay, Montes, Central Valley Chile	2021	14
Riesling, Dr. Loosen, Mosel, Germany	2020	16
Pinot Grigio, Cantina Valdadige, Italy	2021	16
Sauvignon Blanc, Matua, Marlborough, New Zealand	2020	16
ROSÉ WINE		
Château Minuty, M Rose, Cotes de Provence, France	2021	14
RED WINE		
Cabernet Sauvignon, Le Nene, Chile	2020	16
Cabernet Sauvignon/Refosco, Rondover Rosso, Trevenezie, Italy	2018	14
Malbec, Alamos, Mendoza, Argentina	2021	16
Pinot Noir, Rapiteau, France	2020	16
Carmen Merlot Insigne, Chile	2018	12
DESSERT WINE		
Chateau Vari, Monbazilliac, France	2018	16

Sommelier's Bottle Selection

#### PLEASE ALSO REVIEW OUR COMPLETE WINE LIST

	VIV	ITAGE	US/BOTTLE
СНА	MPAGNE		
3	Veuve Clicquot	NV	155
11	Dom Pérignon	2012	395
12	Krug, Grand Cuvée	NV	450
WH	ITE WINE		
134	Sancerre, Pascal Jolivet	2016	125
232	Chardonnay, Dutton Ranch, The Calling, Russian River Valley, California	2016	90
135	Chassagne-Montrachet, Bouchard Père et Fils	2017	145
RED	WINE		
516	Château Cantemerle, Haut Medoc, Bordeaux, France	2013	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, Oregon, USA	2014	110
708	Cabernet Sauvignon, Joseph Phelps, Napa Valley, California, USA	2018	160

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# APSARA



A culinary fusion of St. Lucia and India

## **BEFORE DINNER**

Try our Authentic Indian Mango Lassi to Start the Evening

Mango Lassi Yogurt, Mango,Cardamon	US 7.00   EC 18.90
STARTERS	
Gobhi Aloo (V/GF) Stir-Fried Cauliflower and Potatoes with Cumin and Turmeric	US 14.00   EC 37.80
Apsara Jhinga (GF) King Prawns in a Coconut, Chadon Beni and Chick-Pea Batter with a Caribbean Mojo and Roasted Chili-Onion Pickle	US 21.00   EC 56.70
Subz Ke Samose (v) Local Ground Provision, Roasted Cashew Nut and Raisin Samosas with Chunky Mango-Ginger Sauce	US 12.00   EC 32.40

Butter Chicken Masala (GF) Slow Cooked Chicken, Sweet Tomatoes, Vieux Fort Farm Butter, Fenugreek Leaves

## SIDE ORDERS

US 18.00 | EC 48.60

Vegetables du Jour (V/GF) Sautéed Seasonal Vegetables with Olive Oil and Garlic	US 7.00   EC 18.90
Steamed Basmati Rice (V/GF)	US 6.00   EC 16.20
Kesar Pulao (V/GF) Basmati Rice cooked with Saffron and Cardamom	US 7.00   EC 18.90
Plain Naan (v)	US 6.00   EC 16.20
Malai Naan (VEG) Naan Bread Stuffed with Cheese, Onion, Chili	US 7.00   EC 18.90
Peshwari Naan (v) Naan Bread with Almonds, Coconut, Raisins	US 7.00   EC 18.90
Raita (GF) Yoghurt with Cucumber and Spices (GF)	US 6.00   EC 16.20
Dal Tadka (V/GF) Stewed Split Peas	US 6.00   EC 16.20

VEG = Vegetarian | V = Vegan | GF = Gluten Free All prices subject to 10% service charge and 10% VAT.

#### **ENTREES**

Vieux Fort Farm Paneer Makhani (VEG/GF) Homemade Indian Cottage Cheese, Tangy Tomatoes, Cinnamon and Methi Leaves	US 26.00   EC 70.20
Saint Lucian Tandoori Roasted Subz (GF/V) Seasonal Diamond Farm Vegetables, Almonds, Apsara Spices, Chickpeas	US 28.00   EC 75.60
Machli Chat (GF) Dorado Fillet Marinated with Mango Pickle, Cumin Stewed Potatoes, Piton Tamarind Sauce	US 32.00   EC 86.40
Salmon Gulnar (GF) Tandoori Roast Fillet of Salmon, Potato-Wild Ginger Masala Mash, Urad Dal Sauce	US 34.00   EC 91.80
Tandoori Murgh Makhan Wala (GF) Tandoori Roast Chicken Leg, Cheesy Chicken Breast Marinated with Fenugreek and Served with Kesar Pulao	US 28.00   EC 75.60
Jugal Bandhi (GF) A Mixed Platter of Fire Roasted Lamb Chop, Cumin-Mustard King Prawn, Cajun Tandoori Chicken with Lime Rice	US 39.00   EC 105.30
Caribbean Goat Vindaloo (GF) St Lucian Pickled Goat, Extra Hot Chillies and Garlic (Try with a Bowl of Basmati Rice or Plain Naan)	US 29.00   EC 78.30

## **APSARA**

Apsara is the name for a Hindu deity best described as a celestial courtesan, a divine beauty entertaining the gods. Our Helen of the West meets the Angel of the East.



#### A little bit of history to digest...

St. Lucia's society today is an exotic melange of many different ethnic origins, including also East Indian.

With the ending of slavery in 1838 ahead of them, planters everywhere in the West Indies began to look for another source of affordable labour to work their estates. They found this in south-east Asia.

Between 1845 and 1917, hundreds of thousands of indentured workers sailed from India to the Caribbean. Most went to Guyana, Trinidad and Jamaica - but some six thousand set foot on shore in St. Lucia. Just over 1,600 people arrived here between 1856 and 1865 and another 4,427 East Indians sailed to St. Lucia between 1878 and 1893. They probably came from the regions of Bihar and Uttar Pradesh in Northern India.

By 1891, there were some 2,500 East Indians in St. Lucia, in a total population of 42,220. By 1897, the last Indians finished their labour contracts. Some chose to return to India, others remained in St. Lucia, either by their free will or out of necessity.

By the turn of the century, St. Lucia had a free East Indian population of 2,560 persons.

Migration of indentured labourers to St. Lucia was never very great but due to the island's low population density and their uneven distribution throughout the island, East Indians gained a fairly high profile in the ethnic make-up of the island. Indian communities sprang up primarily around the central sugar factories that dominated St. Lucia's economy until the 1950's.

Music, rites such as the Festival of Lights (Divali) and some culinary and cultural traditions remain today at a time when East Indians are already seven generations or more removed from the place where their ancestors originated from.

Welcome to Apsara - our culinary fusion of St. Lucia and India.

Freely adapted from Jolien Harmsen. Jolien Harmsen holds a Ph.D in Caribbean History. She is the author of 'Sugar, slavery and settlement. A social history of Vieux Fort, St. Lucia, from the Amerindians to the present" (St. Lucia National Trust, 1999).

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Wines by the Glass

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Pinot Noir, Rapiteau, France	2020	16
Carmen Merlot Insigne, Chile	2018	12
ROSÉ WINE		
Château Minuty, M Rosé, Côtes de Provence, France	2021	14
DESSERT WINE		
Chateau Vari, Monbazilliac, France	2018	16

Sommelier's Bottle Selection

#### Please also review our complete wine list

		VINTA <mark>GE</mark>	US/BOTTLE
CHA	MPAGNE		
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11	Dom Pérignon	2012	395
12	Krug, Grand Cuvée	NV	450
WHI			
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135	Chassagne-Montrachet, Bouchard Père et Fils	2017	145
RED	WINES		
516	Ch <mark>ât</mark> eau Cantemerle, Haut Medoc, Bordeaux, France	2013	185
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702	Pinot Noir, La Crema, Willamette Valley, Oregon, USA	2014	110
708	Cabernet Sauvignon, Joseph Phelps, Napa Valley, California, USA	2018	160

#### PLEASE ASK FOR OUR COMPLETE WINE LIST

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.

The Grill **TROU AU DIABLE** 

#### **STARTERS**

Trou Au Diable Salad (VEG/GF) Tomato, Cucumber, Mint, Green Beans, Mix Leaves, Crumbled Blue Cheese, Cacao Vinaigrette	US 16.00   EC 43.20
Emerald Garden Root Vegetable Salad (V/GF) Arugula, Watermelon, Beets, Walnut Ricotta, Basil Bud Vinaigrette	US 12.00   EC 32.40
Day Boat Ceviche (V/GF) Fish cubes, Coconut, Lime, Chili, Lemongrass	US 18.00   EC 48.60
Lucian Crab Cakes Cucumber Slaw, Creole Mayonnaise, Local Root Chips	US 22.00 I EC 59.40

#### MAIN COURSES

**Catch of the Day** (GF) Souscaille, Ground Provisions, Butternut Squash Pûrée

Caramelized Jerk Chicken (GF) US 32.00 | EC 86.40 Cajun Roasted Potato, Smoked Bacon, Braised Swiss Chard, Warm Tomato and Turmeric Vinaigrette

Breadfruit Steak (V/GF) Grilled Jungle Breadfruit, Local Papaya Salad

Organic Vegetables Pasta Primavera (V/GF) US 26.00 | EC 70.20 Gluten Free Pasta, Sautéed seasonal vegetables in Olive Oil, Tomato Sauce and Herbs from the Farm

#### **FROM THE GRILL**

All main courses are served with ground provisions, grilled vegetables and your choice of sauce. (*Items with an asterix attract a supplemental charge for MAP/FAP/AI Guests)

"Hot" Honey Grilled Pork Loin Our Own Emerald Estate Bee Honey, Sesame Seed Oil, Organic Spices from the Farm

**8oz Certified Angus Beef Strip Steak** Spice Rubbed, Charcoal Grilled, Sliced Beef

12oz Prime Aged Certified Angus Beef Ribeye Steak* (GF)

 ½ Caribbean Lobster Tail* (GF)

 Tandoori Roasted

Whole Caribbean Lobster Tail* (GF) Tandoori Roasted

SAUCES

Horseradish & Rosemary Sauce / Red Wine Reduction / Chadon Beni Chimichurri

US 32.00 | EC 86.40

US 32.00 | EC 86.40

US 22.00 | EC 59.40

US 32.00 | EC 86.40

US 55.00 | EC 148.50 (Surcharge US 21.00* | EC 56.70)

US 48.00 | EC 129.6 (Surcharge US 25.00* | EC 67.50)

US 75.00 | EC 202.50 (Surcharge US 41.00* | EC 110.70)

VEG = Vegetarian | V = Vegan | GF = Gluten Free All prices subject to 10% service charge and 10% VAT.

#### DESSERTS

Sticky Toffee Pudding	US 14.00   EC 37.80
Baked Pudding, Toffee Sauce, Milk Ice Cream, Planta	in, Caramel Popcorn

'Banoffee' Bananas Chocolate Crumble Toffee, Passion Fruit Sorbet

Chocolate Semi Freddo (GF) Cocoa Nib Crumble, Milk Ice Cream, Mango Compote US 15.00 | EC 40.50

US 12.00 | EC 32.40

Vanilla and Passionfruit Cheese Cake (GF) US 15.00 | EC 40.50 Gluten Free Crumble Base, Mango Sorbet, White Chocolate Powder

Chocolate Cake (v) Local Cacao Tea Ice Cream, Emerald Chocolate

Tropical Delight (GF, V) Seasonal Local and Exotic Sliced Fruits

Seasonal Fruits Sorbets (GF, V)

Artisanal Seasonal Ice Cream Per Scoop US 5.00 | EC 13.50

US 14.00 | EC 37.80

US 12.00 | EC 32.40

Per Scoop US 5.00 | EC 13.50

V - Vegan | GF - Gluten Free All prices subject to 10% service charge and 10% VAT. Jungle Grill At ANSE MAMIN

11:30 AM - 3:00 PM

ENJOY A LAID BACK LUNCH OR DRINK AT OUR JUNGLE GRILL & BAR ON ANSE MAMIN BEACH FEATURING ITS FAMOUS BURGER BAR MENU!







# Light And Refreshing

**Emerald Estate Gazpacho** (V/GF) – US 12 Tomato, Creole Pepper, Cucumber, Onion, Garlic, Olive Oil

**Crunchy Baby Leaves** (VEG/GF) – US 14 Goat Cheese, Caramelized Cashew Nuts Source Fruit Dressing

> **Day Boat Ceviche** (GF) – US 18 Fish Fillet, Coconut, Lime, Chili, Lemongrass

Classic Greek Salad (VEG/GF) – US 17 Feta Cheese, Plum Tomatoes, Cucumber, Kalamata Olives, Oregano

> **Crispy Curry Chicken Drumsticks** – US 17 Farm Crudité, Hot and Sour Dip

# Jungle Burgers

Angus Beef Burger – US 23 Pickled Jalapenos, Plantain Maduro, Home BBQ Sauce

**Gourmet Burger** – US 28 Angus Beef, Crispy Bacon, Aged Cheddar, Tomato-Ginger Jam

**Jungle Vegan Burger** (V) – US 16 Chickpea & Mushroom Patty, Smoked Eggplant, Tomato, Johnny Cake Bun

> Barbequed Local Dorado Fish Burger – US 19 Seasoning Pepper, Red Onions, Créole Mustard Aioli

**Grilled Chicken Sandwich** – US **18** Rum Grilled Pineapple, Cornichon Pickles, Organic Mix Greens

ALL BURGERS ARE SERVED WITH GRILLED WHOLE WHEAT BUN, CHOICE OF SWEET POTATO FRIES, PLANTAIN CHIPS OR FRENCH FRIES.

# Something Sweet

Seasonal Fruit Salad (V/GF) – US 12 With Refreshing Mojito Syrup

Jungle Cookies – US II White And Dark Chocolate Chip

VEG = VEGETARIAN | V = VEGAN | GF = GLUTEN FREE | N = NUTS All prices are subject to 10% service charge and 10% VAT