



NICK TROUBETZKOY'S
ANSE CHASTANET
SAINT LUCIA



Specialty Dining Options

ANSE CHASTANET



Sunset Celebrations

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

	US
Dom Perignon with a selection of Canapés	600.00
Veuve Clicquot Yellow Label with a Selection of Canapés	230.00
Prosecco Sparkling Wine with a selection of Canapés	145.00
House White, Rose or Red Bottle of Wine with Canapés	125.00

Please order your Sunset Celebration with our reception team prior to 12 noon.
Prices subject to 10% service charge and 10% VAT.



CASTAWAY

OUR ULTIMATE PRIVATE GOURMET DINNER AT ANSE MAMIN BEACH

A selection of Canapés to enjoy with a flute of Champagne while watching the sunset

FOIE GRAS – FENNEL MARMALADE CROSTINI
KINGFISH AND COCONUT CEVICHE
CARIBBEAN VEGETABLE SPRING ROLL

FIRST COURSE

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

FARM TO TABLE SALAD

Day Boat Sashimi, Organic Greens, Macadamia Nuts

"SURF AND TURF" CHATEAUBRIAND AND
GIANT SALT PRAWNS FOR TWO

Roasted Potatoes, Spinach Emulsion, Truffle Béarnaise

DESSERT ASSIETTE FOR TWO

Estate Grown Chocolate, Crème Brûlée, Exotic Fruits

Price for 2 persons: US 995 plus 10% service charge and 10% VAT

Please enquire with our Guest Services

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 ★

Dinner Under The Stars

Select from one of our two special set ups

★ **Platinum US\$ 265.00** ★ **Silver US \$130.00** ★
(Dinner charge extra)

Menus

Please select your dinner from one of our three menus

Executive 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

(If not on a meal plan, menu charges accordingly)

US \$75.00 per person

The Beach Grill

For our guests who prefer a lighter dining option

(If not on a meal plan, menu charges accordingly)

US\$ 75.00 per person

Apsara and Grill menus do not attract dinner surcharge for guests on AI, 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.

Ultimate wine pairing attracts US\$ 40 surcharge for guests on All Inclusive plan

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.

Gourmet Dinner

WITH WINE PAIRING

Mondays in the Treehouse Restaurant

SAMPLE
MENU

LUCIAN FOIE GRAS PAIN PERDUE

VANILLA-CURACAO SCENTED FOIE GRAS, SAVORY FRENCH TOAST,
TROPICAL FRUIT, WARM SPICE

- OR -

HERB SCENTED TARO GNOCCHI

CINNAMON-BROWN BUTTER, ROASTED ROOT VEGETABLES,
TOASTED LOCAL ALMOND, COCOA NIBS

WILD CAUGHT SHRIMP RISOTTO

PAWAN'S BOK CHOY, SEASONING PEPPER, LEMONGRASS-COCONUT
EMULSION

LOCAL DAY BOAT FISH

MALABAR SPINACH, MUSHROOM CONFIT, GROUND PROVISION,
PORTABELLA VINAIGRETTE

- OR -

WEST INDIAN SPICED LAMB SHANK

DASHEEN ROSTI, PIGEON PEAS, BRAISED EMERALD FARM
VEGETABLES,

- OR -

ARAWAK ROASTED PUMPKIN

GRILLED TOFU, LENTIL & RICE STUFFED CABBAGE, CREOLE SAUCE

KWÈYOL SPICED RUM BABA

GINGER SPICED LOCAL FRUITS, ROASTED COCONUT, NUTMEG
CHANTILLY CREAM

- OR -

TJEERTES CHOCOLATE-BEET FONDANT

CANDIED SOUR ORANGE, PASSION FRUIT SORBET, CINNAMON-
BEETROOT SYRUP

PREMIUM WINE PAIRING

(Included)

Dr R Loosen Riesling 2013

Viogner Domain Coudoulet 2012

• Intermezzo •

Berry Brothers Australian Shiraz 2011

Carta Vieja Late Harvest 2011

SOMMELIER SELECT WINE PAIRING

(US \$15 Surcharge per person)

Cremant de Limoux NV Sparkling

Montagny 1er Cru, Roche de Bellene 2010

• Intermezzo •

Chianti Reserva Ducale Ruffino 2006

Graham's Six Grapes Port NV

US \$125.00 per person. Guests on an All Inclusive plan US \$50.00 per person. Guests on an MAP plan US \$80.00 per person.
All prices are subject to 10% VAT and 10% Service Charge



Lionfish Friday!

Eat Them To Beat Them

Help us keep an invasive species at bay whilst indulging in a 5 course culinary lionfish delight at the water's edge.

Lionfish Gourmet Dinner

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.

Reservations are required. Please reserve with your Major Domo.

Menu including wine pairing USD 175 per person
Surcharge for guests on an All Inclusive plan USD 95 per person
Surcharge for guests on MAP or FAP USD 125 per person
All prices are subject to 10% service charge and 10% VAT

The Ultimate Lionfish Dinner

FLAMBÉED

Smoked Lionfish Skewer

Sea Urchin, Grapefruit, Creole Mayonnaise

DE VILMONT, FRANCE

TAPAS

Lionfish Prepared in Many Ways

Sashimi, Confit, Ceviche, Steamed, Grilled in Banana Leaves

SAUVIGNON BLANC, MATUA, MARLBOROUGH 2014, NEW ZEALAND

PEPPERPOT

Slow Cooked Lionfish

Okra, Seasoning Pepper, Sourie

M DE MINUTY, CÔTES DE PROVENCE, FRANCE

REFRESHMENT

Green Papaya Granité

Guava, Exotic Foam, Papaya Seed Salsa

CHARCOAL GRILLED

Lionfish Fillet and Crispy Pork Belly

Light Curry Nage, Malabar Spinach, Croustillant of Spiced Rice

PINOT NOIR, THREE VINEYARDS, RUSSIAN RIVER VALLEY, 2009, USA

DESSERT

Poached Golden Apple

Cashew Nut Nougat Ice Cream, Salted Caramel, Black Currant Coulis

CARTA VIEJA, LATE HARVEST RESERVA OREGON 2011, CHILE