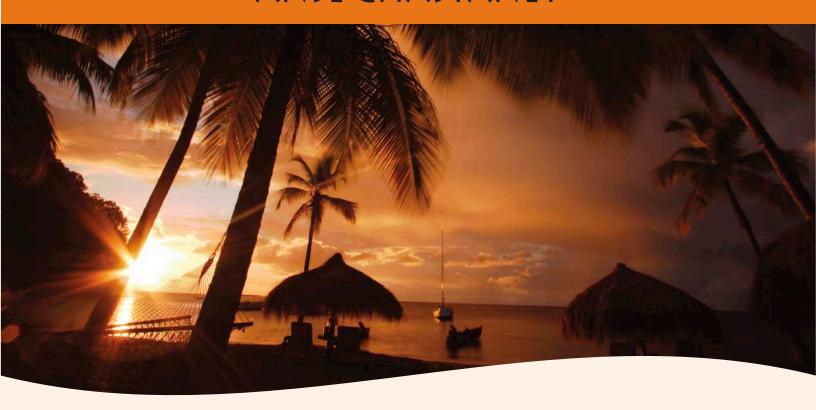


**Specialty Dining Options** 

### 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

	CB
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.



## OUR ULTIMATE PRIVATE GOURMET DINNER AT ANSE MAMIN BEACH



## 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 extrta)

Memas
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 Al, FAP and MAP meal plans.

Optional wine pairing available for Apsara and Grill menu

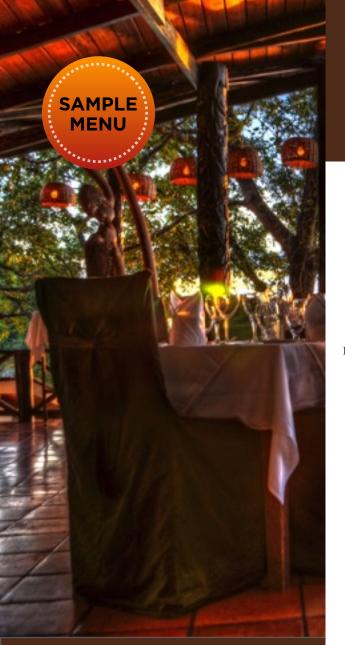
Deluxe wine pairing US\$ 55 per person, Ultimate wine pairing US\$ 95 Wine pairing not included in MAP and FAP meal plans.

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

#### 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



### 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