

# 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

#### EMERALD FARM ORGANIC SALAD (V)

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

#### 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

#### STARLIGHT DESSERT PLATTER FOR TWO

Carta Vieja, Late Harvest Reserve, Chile, 2013

### Menu US\$ 175 per person

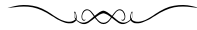
Dinner menu surcharge for guests on an All Inclusive plan US \$70.00 per person  
Dinner menu surcharge for guests on an MAP or FAP plan US \$100.00 per person  
All prices are subject to 10% service charge and 10% VAT

## 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*



### TOMATO PUDDINA Rasam (V)

*Tomato & Mint Soup, Crispy Onion Bhajji*

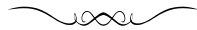
### TANDOORI CHICKEN TIKKA

*Marinated Chicken Breast, Spiced Yogurt, Garlic Chutney*

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### MALAI NAAN BREAD (V)

*Cheese, Onion, Chili and Daily Signature Dip*



### 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

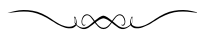
*Pumpkin & Sweet Potato Mash, Grilled Vegetable Carpaccio,  
Red Onion Relish, Smoky Tamarind Sauce*

### 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 package.

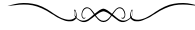
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## BEACH GRILL UNDER THE STARS MENU

This menu features specialties from our locally inspired grill menu.

### CHEF'S SURPRISE

Inspiration to get the evening started

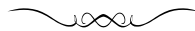


### GRAVLAX-CURED KINGFISH

*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,  
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*

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