



NICK TROUBETZKOY'S
ANSE CHASTANET
SAINT LUCIA



Specialty Dining Options

sunset celebration packages are not included in a



NICK TROUBETZKOY'S
ANSE CHASTANET
SAINT LUCIA

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

Bottle Prosecco Sparkling Wine with a selection of Canapés	130.00 per couple
Bottle House White, Rose or Red Bottle of Wine with a selection Canapés	135.00 per couple
Bottle Veuve Clicquot Yellow Label with a Selection of Canapés	285.00 per couple
Bottle Dom Perignon with a selection of Canapés	610.00 per couple

Please order your Sunset Celebration with our reception team prior to 12 noon. Sunset Celebration packages are not included in any meal plan. Guests on all-inclusive meal plans will receive a US 50 reduction on published prices.

Prices subject to 10% service charge and 10% VAT.

**SAMPLE
MENU**

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

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

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

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*

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 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.

***Deluxe wine pairing attracts US\$ 40 surcharge for guests on All Inclusive plan.**

****Ultimate Wine Pairing not included in any package.**

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.



**SAMPLE
MENU**

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**

- OR -

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

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

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

Join our Lionfish Culinary Adventure



Embark on a culinary journey like no other with our Executive Chef's meticulously crafted Lionfish Tasting Menu, complete with exquisite wine pairings. Discover the unique flavors and supreme quality of Lionfish, a delicacy prepared to perfection. From the delicate texture of steamed Lionfish adorned with tangy pickled mango to the smoky allure of grilled Lionfish, and the vibrant zest of Creole-style preparations, each dish promises an unforgettable taste experience. Join us for a dining adventure that not only satisfies the palate but also supports marine conservation.



Eat Them to Beat Them



The Ultimate Lionfish Dinner

“Eat Them to Beat Them”

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

Experience Caribbean Flavor with a Sustainable Edge: At Jade Mountain and Anse Chastanet, sustainability isn't just a practice—it's our passion. Delight in our beachside feast featuring the exotic Lionfish, a tasty yet invasive catch. Plus, enjoy a complimentary copy of "Green Fig & Lionfish," a sustainable Caribbean cookbook by our Consultant Chef Allen Susser. Join us for a dining experience that's as responsible as it is delicious!



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