



Trou au Diable

Anse Chastanet Beach

LUNCH

... APPETIZERS ...

Breadfruit And Pumpkin Accras (V)

Local Breadfruit, Pumpkin, Chives,
Seasoning Pepper

US 20

Coconut Ceviche (GF)

Catch Of The Day, Coconut, Lime, Chili,
Red Onion, Lemongrass

US 24

Crispy Salt and Pepper Squid

Curry Dip, Fruit Salsa, Onion Rings

US 25

Jumbo Shrimp Cocktail (GF)

Chiffonade, Cocktail Sauce, Avocado,
Coconut Pineapple Sausage

US 27

... ORGANIC SALADS ...

Mrs. Troubetzkoy's Chopped Salad

(V/GF)

Lettuce Greens, Avocado, Cherry Tomatoes,
Chickpeas, Beets, Scallion, Citrus Dressing

US 20

Spiced Local Root & Papaya Salad

(V/GF)

Shaved Carrots, Sweet Potato, Cilantro,
Sunflower Seeds, Emerald Honey & Lime

US 23

Roasted Plantain Tropical Salad

(N/VEG/GF)

Goat Cheese, Organic Greens, Green Apple,
Tomato, Ginger Cashews, Tamarind Balsamic

US 25

Salad Niçoise (GF)

Seared Tuna, Hen Egg, Tomatoes, Olives, Local
Roots, Artichokes, Capers

US 27

Caesar Salad

Romaine Lettuce, Parmesan, Anchovy,
Garlic Croutons

US 20

Chicken Breast – Add Us 10

Grilled Shrimp – Add Us 14

... WRAPS & SANDWICHES ...

Emerald Farm Organic

Summer Rolls (V/GF)

Cucumber, Mango, Mint,
Spicy Tamarind Dipping Sauce

US 21

Cocoa-Braised Pork Bakes

Slow-Cooked Cocoa Pork Shoulder,
Coconut Bake, Pickled Red Onion,
Tangy Mango Slaw

US 25

Anse Chastanet's Club Sandwich

Smoked Turkey, Crispy Bacon, Lettuce,
Tomato, Cucumber, French Fries

US 24

... SOUPS ...

Chilled Cantaloupe Salmorejo (V/GF)

Gazpacho, Mint, Jalapeno, Jelly Coconut

US 18

Caribbean Pumpkin & Coconut Soup (V/GF)

Callaloo, Turmeric, Chadon Beni,
Pumpkin Seed Oil

US 21

... BURGERS ...

Healthy Vegetable Burger (VEG)

Chickpea, Sweet Corn, Black Beans,
Lettuce Wrap, Cumin Aioli

US 21

Grilled Dorado Fish Bun

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

US 28

Caribbean Fried Chicken

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

US 26

Tropical Beef Burger

Grass Fed Angus Beef, Avocado, Jalapeños,
French Fries, Banana Ketchup

US 29

Cheese – Add US 2

Bacon – Add US 3

... 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 rotis 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 Roti (V)

US 22

Classic Curried Shrimp Roti

US 28

Classic St. Lucian Chicken Roti

US 26

All Rotis are Served With Green Papaya Slaw, Banana Chutney, Sweet Potato Chips

... CARIBBEAN CUISINE ...

Caribbean Chickpea Falafel (V)

Oregano, Smoked Paprika, Coconut, Oven Dried
Tomato, Garlic Aioli, Pita

US 21

St Lucian Green Fig And Saltfish Cakes

Green Banana, Saltfish, Local Herbs, Turmeric,
Ginger, Local Cucumber Slaw, Coconut Aioli

US 22

Piton Beer Fish & Dasheen Chips

Cinnamon, Paprika, Caribbean Slaw, Caper Aioli

US 28

Banana Leaf-Steamed Mahi-Mahi (GF)

Coconut Quinoa, Lime, Ginger, Local Herbs,
Tropical Salsa

US 33

Soufriere Jerk Chicken (GF)

Thyme, Scotch Bonnet, Grilled Onions-Peppers,
Rice & Peas

US 30

... FROM THE GRILL ...

Spiced Tofu (V/GF)

Allspice Carrots, Coconut Rice, Tamarind Sauce

US 27

Catch Of The Day (GF)

Caribbean Pumpkin "Risotto", Farm Veg,
Souscaille

US 35

Grilled Caribbean Shrimp Rolls

Lemon-Chipotle Aioli, Potato Bun,
Coconut Slaw

US 30

Black Angus Steak Kebob (GF)

Dasheen Garlic Fries, Farm Vegetables,
Caribbean Chimichurri

US 45

Pasta Of The Day

— ASK YOUR SERVER —

US 28

Chicken – Add US 10 or Shrimp – Add US 14

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

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

Wines by the Glass

*Information for our guests on an All Inclusive (AI) plan: Unless otherwise noted, 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.

	VINTAGE	US/GLASS
CHAMPAGNE		
*Laurent-Perrier, La Cuvée (Not included in AI Plan)	NV	30
SPARKLING WINE		
Prosecco Valdobbiadene, Terra Serena, Italy	NV	16
Spumante Rose, Pizzolato, Italy	NV	16
WHITE WINE		
Monterey County, Chardonnay, Hess Select, USA	2024	16
Pinot Grigio delle Venezie, Cantina Valdadige, Italy	2023	16
Marlborough, Sauvignon Blanc, Matua, New Zealand	2023	16
Alsace, Sylvaner, Bott Freres, France	2021	16
Vin de France, Mon Chenin, Alexandre Monmousseau, France	2023	16
ROSÉ WINE		
IGP Mediterannee, Studio by Miraval, Miraval	2024	14
RED WINE		
Vin de France, Le Braque Petite Syrah, Coudoulet	2021	16
IGT Trevenezie, Rondover Rosso, Cantina San Simone, Italy (Cab.-Sauv. Blend)	2019	16
Bourgogne, Pinot Noir, Millebuis, France	2022	16
Rioja, Carbonique Maceracion, Dominio de Berzal, Spain	2024	16
Mendoza, Malbec, Catena, Argentina	2022	16
DESSERT WINE		
Port Reserve, Six Grapes, Graham's.	NV	16
Late Harvest, Carta Vieja Limited Release Reserva, Loncomilla, Chile	2021	16

Sommelier's Bottle Selection

PLEASE ALSO REVIEW OUR COMPLETE WINE LIST

	VINTAGE	US/BOTTLE
CHAMPAGNE		
7 Benoît Lahaye, Blanc de Noirs Brut	NV	195
1003 Gonet Medeville, Premier Cru, Blanc de Noirs Brut	NV	175
38 Pol Roger, Sir Winston Churchill Brut	2004	690
WHITE WINE		
177 Wachau, Gruner-Veltliner Smaragd, FX Pichler	2013	175
2029 IGT Toscana, Vistamare, Gaja Ca'Marcanda	2023	220
2026 Châteauneuf-du-Pape Blanc, Château La Nerthe	2015	230
134 Puligny-Montrachet, Vincent Latour	2021	250
2031 Bolgheri, Bianco, Ornellaia	2018	750
ROSÉ WINE		
3000 Figari, Rosé, Clos Canarelli	2023	105
RED WINE		
4015 Bolgheri, Guidalberto "Baby Sassicaia", Tenuta San Guido	2021	180
4029 Saint-Émilion Grand Cru, Petit Figeac, Château Figeac	2016	300
419 Silver Oak, Cabernet-Sauvignon, Alexander Valley	2018	320
450 Mendoza, Gran Enemigo, Gualatally, Enemigo Wines	2018	325
341 Échezeaux Grand Cru, Domaine des Perdrix	2020	560
421 Stags Leap Artemis, Napa Valley	2020	660

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.