

APSARA



Apsara Cocktails

Before Dinner

US\$

APSARA PASSION

16.00

Remy Martin, Orange Liqueur, Passion Fruit

SAFFRON SUNSET

16.00

Malibu, Bacardi, Pineapple, Crème Cacao,
Splash of Soda Water, Splash of Grenadine

BLOODY MARY LASSI

16.00

Vodka, Spicy Tomato, Yogurt, Chili

After Dinner

HELEN OF THE WEST

16.00

Bacardi White, Crème de Menthe, Lime,
Sugar Syrup, Crushed Ice

POUSSE CAFÉ

16.00

BLACK DEITY (Cacao Cream, Sambuca, Bailey's)
served with a regular or espresso coffee.

Signature Cocktails

US 16

ANSE CHASTANET MOJITO

White Rum, Mint, Sugar syrup, Lime
(Available in Guava, Mango, Passionfruit
and Strawberry flavors)

KWEYOL MAI TAI

Spice Rum, Vanilla, Orange Liqueur,
Almond Milk, Lime juice, Bitters

SIMPLY BEETIFUL

Beets Juice, Chairmans Reserve, Coconut
Rum, Bitters, Ginger juice, Prosecco

GINGERLY MELON

Gin, Watermelon, Melon Liqueur, Mint, Ginger

APSARA COOLER

Gin, Cucumber Juice, Citrus, Lemongrass and
Thyme Infusion

SPICE IT UP

Chairman's Spiced Rum, Apricot Brandy,
Fresh Lime Juice, Ginger, Nutmeg,
Cinnamon, Star Anise

BREADFRUIT SOUR

Breadfruit Brandy, Pineapple Juice, Amaretto,
Lime Juice, Sugar Syrup, Dash Nutmeg

BANANA MARTINI

Banana Brandy, Crème de Bananes,
Lime Juice, Sugar Syrup

MANGO MULE

Mango Brandy, Mango Puree, Ginger,
Lime Juice, Sugar Syrup

Caribbean Classics

US 16

PIÑA COLADA

Creamy blend of White Rum, Coconut cream and Fresh Pineapple

CLASSIC MOJITO

It is best in its original form, so why try to change it! Bacardi Rum, Muddled Fresh Mint,
Brown Sugar and Lime, topped with a splash of soda water

YELLOW BIRD

A subtle blend of Local Rum, Cointreau and Galliano, topped with Orange Juice

LOVE AFFAIR

Rum and Coffee Liqueur finished with Coconut Cream,
Nutmeg and Angostura Bitters

BAMBOO FLOAT

A Gin Cocktail blended with Orange Curacao and mixed
with Orange Juice and Soda Water

FROZEN COCO LOCO

Take Creme de Cacao and Vodka – add some Coconut Cream, Nutmeg,
Bitters and Fresh Cream – and you will never want to leave St Lucia again

DAIQUIRI – SHAKEN OR FROZEN

Thanks to our tasty St Lucia banana, our banana daiquiri will be the most flavorful you
have ever tasted! Other fruit flavors: Guava, Mango, Pineapple, Papaya (Seasonal) and
Classic are also available

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 10% VAT

SIGNATURE COCKTAILS AND CARIBBEAN CLASSIC COCKTAILS AS WELL AS
APSARA COCKTAILS ON COVER ARE INCLUDED IN THE ALL-INCLUSIVE PLAN

Alcohol Free Cocktails

Choice of Milk Shakes, Coke Floats, Fruit Punch, Virgin Colada,
Banana Colada or Virgin Mary

US10.00

International Cocktails

...such as Harvey Wallbanger, Singapore Sling, Brandy Alexander, Tom Collins,
Whiskey Sour, Cosmopolitan, Bloody Mary are available on request from our Bartenders

US 16.00

Martinis

ENQUIRE ABOUT MARTINI SPECIALS

US 16.00

Premium Waters

TRANQUIL WATER	US 5.00
SPRING WATER	US 5.50
AQUA PANNA	US 7.00
SAN PELLEGRINO	US 7.50
PERRIER	US 7.50

Speciality Cocktails

**These cocktails are not included in our all inclusive packages and will be charged to your account.*

*WHOLE LOTTA FRUIT

A cocktail for 2 prepared with a whole lotta love and a whole lotta fruit!

This exotic creation served in a gigantic glass consists of tropical fruit
marinated in Drambuie, Rum and Tequila, shaken with Cranberry, Pineapple
and Lime Juice and finished with a dash of Grenadine.

US 40.00

*LULLABY

Best enjoyed after dinner... Amaretto, Galliano, Kahlua, Orange Curacao
and Crème Fraiche make the Lullaby an addictive and potent potion. Do not
forget to eat the chocolate spiral!

US 20.00

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 10% VAT

ALL DRINKS LISTED ABOVE EXCEPT SPECIALTY COCKTAILS
ARE INCLUDED IN THE ALL-INCLUSIVE PLAN

Alcohol Free Beverages

Select Juices	US 5.00
Assorted Sodas, Tonic	5.00
Angostura Chills	6.00
Piton Malta Beer	5.50
Heineken Zero	6.00

CRAFT BEER

"The Local Beer" MICRO BREWERY Selection (Passion Fruit Ale, Citrus IPA, Chocolate Stout)
US 7.00

This is our latest project at Emerald Organic Farm. Made fresh from seasonal fruits and without preservatives.

Alcoholic Beverages

BEFORE & AFTER: VERMOUTH & FRIENDS	9.00
Campari, Cinzano, Cinzano, Pernod, Pimm's No.1, Averna	
BEER	
Piton	6.00
Heineken, Red Stripe, Guinness, Carib, Corona	7.00
CARIBBEAN RUM	
Bounty Amber, Bounty White, Bounty Coconut	8.00
Chairman's Reserve, Chairman's Spiced, Mount Gay, Cockspur	10.00
Appleton Estate	12.00
GIN	
Gordon's, Beefeater	10.00
Tanqueray, Bombay Sapphire, Trois Femmes Hibiscus	12.00
VODKA	
Finlandia, Stolichnaya, Smirnoff, Local Taro Root Vodka	10.00
Absolut, Tito's, Ketel One	11.00
SCOTCH/RYE/BOURBON	
Dewar's White Label	10.00
Jim Beam White, Canadian Club Rye	11.00
Wild Turkey, Johnnie Walker Red, Jack Daniel's, Bushmills	12.00
BRANDY/COGNAC	
Napoleon Brandy, Local Banana, Breadfruit or Mango Brandy	12.00
Prince d'Arignac Armagnac VS, Grappa, Calvados Coquerel VSOP	14.00
LIQUEURS	
Cointreau, Tia Maria, Kahlua, Bailey's, Amaretto, Creme de Menthe, Limoncello...	10.00

ALL DRINKS LISTED ABOVE ARE INCLUDED IN THE ALL-INCLUSIVE PLAN UNLESS
SPECIFIED OTHERWISE
All drinks are subject to 10% VAT and 10% service charge

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 (<i>Not included in AI plan</i>)	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

Lionfish Friday!

Sign up for our Culinary Conservation 5 course Tasting Menu at the water's edge. Eat Them to Beat Them!

Romance at Sunset

Arrange a private sunset celebration in your room, or enjoy cocktails high above the sea on Jade Mountain's Celestial Terrace.

Private Dining Experience

Enquire about our private beach dining experiences on Anse Chastanet and Anse Mamin beach

EVERY MONDAY! DON'T MISS OUT ON OUR GOURMET DINNER & WINE PAIRING

Reservations required

Stop by our Coco Doux coconut bar at the beach bar every Sunday from 11:00 a.m. to 3:00 p.m.

All drinks are subject to 10% VAT and 10% service charge

