



BALAWOO

Emerald's

VEGAN CUISINE





BALAWOO
AT THE
TREEHOUSE

ART BY STEFAN SZCZESNY



BALAWOO

STARTERS

SPEARED LIONFISH CEVICHE (GF)

Passionfruit, Red Onion & Seasoning Pepper Souscaille, Leche de Tigre, Roots Chips

ROCK SCALLOP & SQUID ALA PLANCHA (GF)

Smoked Pork Chorizo, New Potato, Creole Curry Emulsion

WEST INDIAN INSPIRED LAMB POT-STICKERS

Moroccan Carrot Salad, Green Scallion, Tomato Harissa Sauce

COCONUT-CRUSTED SHRIMP

Cauliflower Textures, Tropical Fruit & Jalapeno Jam, Curry Oil

SHAVED HEALTHY GREEN VEGETABLES SALAD (V/GF)

Pea Sprouts, Broccoli, Radish, Fennel, Organic Greens, & Ginger Vinaigrette

MAIN COURSES

SESAME SEEDS BLACKENED BLACKFIN TUNA

Crab & Seaweed Wonton, Vegetable Zoodle, Wild Mushroom Dashi Broth

BANANA LEAF ROASTED MAHI-MAHI (GF)

Squash, Sweet Onion, Potato, Burned Citrus, Green Herb Butter

CARIBBEAN SURF "N" TURF KEBAB (GF)

Shrimp, Wahoo, Scallop, Spicy Chorizo, Coconut Rice, Lemongrass Emulsion

GRILLED HANGER STEAK (GF)

Braised Dasheen, Vegetable Rosti, Salsa Verde, Cuban Thyme Gravy

GRILLED RIBEYE STEAK - 12 OZ (GF)

Parsnip & Callaloo Mousse, Confit Pumpkin, Crispy Artichokes, Rosemary Red Wine Jus
US 75 (Surcharge US 27*)

ISLAND SPICE PAN ROAST BONELESS CHICKEN (GF)

Rustic Potato Gratin, Green Beans & Radish Salad, "Aji Verde" Sauce

CHOISEUL SWEET POTATO & CARROT GNOCCHI (V/N/GF)

Roasted Pumpkin, Sautéed Greens, Pink Sauce, Truffle Scented Cashew-Nut Ricotta

Two-Course Menu US\$69 Per Person | Three Course Menu US\$79 Per Person | Four Course Menu US\$99 Per Person.
Guests on MAP, FAP, AI meal plans are entitled to a 4 course meal (appetizer, middle course, main course and dessert).
Chosen from the a la carte or daily changing menu. Surcharges apply for guests on meal plans where indicated.

All Prices are Subject to 10% Service Charge and 10% VAT.

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





Emeralds

VEGAN CUISINE



Saint Lucian Crispy Rice Roll (GF)

Soft Young Vegetables, Tropical Fruit Relish,
Sweet & Sour Tamarind Sauce

Shaved Healthy Green Vegetables (GF)

Pea Sprouts, Broccoli, Radish, Fennel, Organic Greens & Ginger Vinaigrette

The Treehouse Mezze (N/GF)

Baba Ghanoush, Cashew-Nut "Cheese", Summer Roll,
Crudit , & Roots Crisp

Mango Teriyaki Char-Grilled Tempeh

Crispy Shallots, Bok Choy, Farro Pilaf, Goji Berries & Toasted Sesame Seeds

Cumin Spiced Red Lentil Empanadas

Fermented Cabbage, Heirloom Tomato Pico de Gallo, Tomato & Ginger Dip

MAIN ENTREES

Emerald Farm Zucchini Moussaka (GF)

Grilled Eggplant, Chickpea Ragu, Artichokes, Couscous & Basil Creole Sauce

Choiseul Sweet Potato & Carrot Gnocchi (N/GF)

Roasted Pumpkin, Sauteed Greens, Pink Sauce & Truffle Scented
Cashew Nut Ricotta

West Indian Ital Bouillon (GF)

Stewed Root Vegetables, Saffron, Ginger, Lemongrass, Coconut Milk &
Crispy Tofu

Smoked Seasonal Vegetable Strudel

Organic Ancient Grains, Kachumber Salad & Chadon Beni Chimichurri

Stuffed Cabbage Leaf Rolls

Black Bean, Dasheen, Portobello, Pumpkin & Creamy Seasoning Peppers Orzo

Truffle Roasted Cauliflower Steak (GF)

Wild Mushrooms, Vanilla-Butternut Squash Puree, Gremolata

Selection of 2 US 62 / Selection of 3 US 72 (Included in MAP, FAP, and AI Plan)

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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.

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