

## 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
<b>CHAMPAGNE</b>		
*Laurent-Perrier, La Cuvée ( <i>Not included in AI plan</i> )	NV	30
<b>SPARKLING WINE</b>		
Prosecco Valdobbiadene, Terra Serena, Italy	NV	16
Spumante Rose, Pizzolato, Italy	NV	16
<b>WHITE WINE</b>		
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
<b>ROSÉ WINE</b>		
IGP Mediterannee, Studio by Miraval, Miraval	2024	14
<b>RED WINE</b>		
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
<b>DESSERT WINE</b>		
Port Reserve, Six Grapes, Graham's.	NV	16
Late Harvest, Carta Vieja Limited Release Reserva, Loncomilla, Chile	2021	16

## ANSE CHASTANET

### Bar & Beach Snacks

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..



# Bar & Beach Snacks

SERVED ON THE BEACH DAILY FROM 11:00 AM TO 5:00 PM  
AND FROM 3:00 PM TO 5:30 AT THE BEACH BAR

## JUMBO SHRIMP COCKTAIL (GF)

Chiffonade, Cocktail Sauce, Avocado, Coconut Pineapple Sausage  
US 27

## DAY BOAT COCONUT CEVICHE (GF)

Catch Of the Day, Coconut, Lime, Chili, Red Onion, Lemongrass  
US 24

## PITON BEER FISH & DASHEEN CHIPS

Cinnamon, Paprika, Caribbean Slaw, Caper Aioli  
US 28

## CRISPY SALT & PEPPER SQUID

Curry Dip, Fruit Salsa, Crispy Onion Rings  
US 25

## MRS TROUBETZKOY'S CHOPPED SALAD (V/GF)

Lettuce Greens, Avocado, Cherry Tomato, Chickpeas,  
Beets, Scallion, Citrus Dressing  
US 20

## ROASTED PLANTAIN TROPICAL SALAD (N/VEG/GF)

Goat Cheese, Organic Greens, Green Apple, Tomatoes,  
Ginger Cashews, Tamarind Balsamic  
US 25

## CAESAR SALAD

Romaine Lettuce, Parmesan, Anchovy, Garlic Croutons  
US 20  
Chicken Breast - Add US 10  
Grilled Shrimp - Add US 14

V - Vegan | VEG - Vegetarian | GF - Gluten Free | N - Contains Nuts  
All prices are subject to 10% service charge and 10% VAT.

## LOCAL DORADO FISH BUN

Seasoning Peppers, Red Onion, Creole Mayonnaise,  
Sweet Potato Fries  
US 28

## TROPICAL BEEF BURGER

Grass Fed Angus Beef, Avocado, Jalapeno,  
Fries, Banana Ketchup  
US 29

## ST. LUCIAN CHICKEN ROTI

Green Papaya Slaw, Banana Raisin Chutney,  
Sweet Potato Chips  
US 26

## CARIBBEAN FRIED CHICKEN BURGER

Cole Slaw, Seasoning Pepper, Creole Aioli, Johnny Cake Bun,  
Local Root Chips  
US 26

## ANSE CHASTANET'S CLUB SANDWICH

Smoked Turkey, Crispy Bacon, Lettuce, Tomato,  
Cucumber, French Fries  
US 24

## HEALTHY VEGETABLE BURGER (VEG)

Chickpea, Sweet Corn, Black Bean, Lettuce Wrap,  
Cumin Aioli  
US 21

## SEASONAL FRUIT SALAD (V/GF)

Refreshing Mojito Syrup  
US 15

## FIVE-LAYER CHOCOLATE CAKE

70% Chocolate Ganache, Kahlua Whipped Cream  
US 15

## ARTISANAL ICE CREAM (GF)

US 6 Per Scoop

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