



## Light Bites & Salads

**Grilled Yellowfin Tuna Tostada (GF) – US 21**  
Guacamole, Roasted Tomato Salsa, Jalapeño, Chardon Beni

**Day Boat Catch Ceviche – US 24**  
Passion Fruit Leche de Tigre, Onion, Aji Amarillo, Coconut Milk,  
Cilantro, Calamari Chicharron

**Jerk BBQ Chicken Wings (GF) – US 18**  
Coconut & Pineapple Coleslaw, Chives

**Watermelon Gazpacho (GF) – US 14**  
Charred Cucumber, Basil, Feta Cheese, Edible Flowers

**Firewood Crispy Breadfruit (GF) – US 19**  
Mix Greens, Red Cabbage, Carrot, Pepper, Cucumber, Honey-Mustard Dressing

**Anse Mamin Ital Jungle Bowl (V/GF) – US 22**  
Tempura Tofu, Avocado, Cauliflower, Melon, Carrot, Cucumber, Sweet Potato,  
Quinoa, Lime Ginger Dressing

## Sandwiches, Burgers & Wraps

**Angus Beef Burger – US 25**  
In House Pickled Jalapeño, Grilled Pineapple, Chipotle BBQ Sauce

**Gourmet Burger – US 28**  
Souskai Aioli, Pickles, Crispy Bacon, Aged Cheddar, Balsamic Onions

**Jungle Vegan Burger (V) – US 21**  
Black Bean and Mushroom Patty, Smoked Eggplant, Tomato

**Barbequed Local Dorado Fish Burger – US 26**  
Mesclun Greens, Caribbean Coleslaw, Spicy Cucumber, Créole Mustard Aioli

**Spice Rubbed Chicken Gyros – US 24**  
Grilled Chicken Breast, Tzatziki, Romaine Lettuce, Tomato, Cucumber,  
Red Onion, Feta Cheese, Flat Bread

ALL BURGERS ARE SERVED WITH GRILLED WHOLE WHEAT JOHNNY CAKE BUN,  
CHOICE OF SWEET POTATO FRIES, PLANTAIN CHIPS OR FRENCH FRIES.

## From the Char-Grill

**Green Seasoning Mahi-Mahi Tacos – US 21**  
Flour Tortilla, Mexican Salsa, Guacamole, Onion & Coriander

**Vadouvan Shrimp & Chorizo Kebab – US 26**  
Mixed Garden Salad, Sambal-Yogurt Dressing

**Skirt Steak & Portobello Kebab – US 29**  
Mixed Garden Salad, Giani's Chimichurri

**Emerald Farm Vegetables Kebab (VEG) – US 24**  
Mixed Garden Salad, Tzatziki

ALL KEBABS ARE SERVED WITH GRILLED HOME-MADE PITA.

## Sides

**Organic Green Salad (V/GF) – US 8**  
Tomato, Cucumber, Red Onion, Citrus Dressing

**Choiseul Sweet Potato Fries (VEG/GF) – US 10**  
Homemade Herbs Ranch Dressing

**Crispy French Fries (VEG) – US 8**  
St. Lucian Tartar Sauce

**Coconut & Pineapple Coleslaw (VEG/GF) – US 7**  
Marigot Bay Rum, Chives

**Emerald Farm Grilled Vegetables (V/GF) – US 7**  
Chardon Beni Chimichurri, Lime

## Desserts

US 12

**Dark Chocolate Marshmallow Brownie**  
*Marigot Bay Chocolate Rum Sauce, Vanilla Cream*

**Chewy Jungle Chocolate Chips Cookies**  
*Oatmeal, Candied Papaya, Cocoa Nibs*

**Seasonal Tropical Fruit Salad**  
*Refreshing Mojito Syrup*

## 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

## 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.

	VINTAGE	US/GLASS
<b>SPARKLING WINE</b>		
Prosecco Valdobbiadene, Terra Serena, Italy	NV	16
<b>WHITE WINE</b>		
Valle de Uco, Chardonnay, Bodega y Cavas Weinert, Argentina	2022	16
Pinot Grigio delle Venezie, Cantina Valdadige, Italy	2023	16
Marlborough, Sauvignon Blanc, Matua, New Zealand	2023	16
<b>ROSÉ WINE</b>		
IGP Méditerranée, Studio by Miraval, Miraval	2024	14
<b>RED WINE</b>		
Bourgogne, Pinot Noir, Millebuis, France	2022	16
Rioja, Carbonique Maceracion, Dominio de Berzal, Spain	2024	16
Mendoza, Malbec, Catena, Argentina	2022	16

## 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.

## 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

ALL DRINKS LISTED ABOVE ARE INCLUDED IN THE ALL-INCLUSIVE PLAN UNLESS SPECIFIED OTHERWISE

VEG = VEGETARIAN | V = VEGAN | GF = GLUTEN FREE | N = NUTS

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