



Chef's Choice Amuse Bouche.

SOUP

St Lucian spiced pumpkin soup, nutmeg espuma

APPETIZER

Conchs three ways:

Conchs spring roll, conchs chowder, curry conchs & egg fried rice

SORBET

Passion fruit

MAIN-COURSE

Grilled lobster tail wrapped with pancetta, saffron cocotte potatoes, grilled vegetable stack, lemongrass beurre blanc.

or

Roast beef tenderloin on cauliflower shaving, baked Portobello and honey glazed carrots, potato gratin, béarnaise sauce.

or

Sweet pea and asparagus risotto folded with mascarpone, peppered parmesan tuile.

DESSERT

Dark chocolate molten, vanilla ice cream and marinated cherries.

USD 145

A 20% service charge will be added to your bill. Additional gratuities are at your discretion.

All prices are in US dollars and do not include 10% VAT