



Chic! Menu

To Commence

Tian of Spiced Crab and Marinated Salmon
Soured Cream and Caviar Dressing

EC\$45

**

Warm Terrine of Saffron Marinated Chicken and Local Black Pudding
Served with Peppered Leaves and Red Onion Marmalade

EC\$40

**

Veloute of Cauliflower and Blue Cheese

EC\$30

**

Pan Fried Atlantic Scallops with Sweet Potato Puree and Sauce Vierge

EC\$55

**

Pearls of local Melon with Lemon Grass and Coconut Broth

EC\$40

To Continue

Pan-Fried Red Snapper and Spiny Lobster with Crispy Plantain
Steamed Broccoli and Shellfish Bisque

EC\$95

**

Seared fillet of Yellow Fin Tuna, Shrimp Pithivier
Gateau of Roasted Vegetables, Confit Tomato and Basil Coulis

EC\$85

**

Loin of St Lucian Rabbit, Danish Pastry Crust, Tarragon Creamed Leeks
Crispy Yams, Tempura Courgette, Red Wine Vinegar Sauce

EC\$85

**

Tenderloin of Beef with Dasheen and Potato Gratin, Christophene Fondant
Spinach, Glazed Shallot and Madeira Sauce

EC\$115

**

Callaloo and Quails Egg Ravioli, Sautéed Wild Mushrooms and Plantain
Served with Parsley and Garlic Cream Sauce

EC\$75

**

Duo of Duckling

Honey Basted Duck Breast with Spiced Red Cabbage
Confit Duck Leg with Chorizo Sausage and White Kidney Bean Puree

EC\$95

To Conclude

Banana Tartin with Chantilly Cream, Vanilla Ice Cream and Caramel Sauce

**

Trio of Mini Chocolate Desserts

**

Honey and Lime Soufflé with compote of Island Fruits

**

Passion Fruit Brule with Biscotti Biscuits

**

Creamed Blue Cheese with Pear Crisps and Walnuts

**

All Desserts are priced at EC\$45

Rates are subject to 10% service charge and 8% Government tax.



Chic! Tasting Menu

Mini Yellow Fin Tuna Burger, Flavored with Chili
Toasted Bun, Sweet Chili, Coriander and Pepper Leaf Salad

**

Whipped Cauliflower and Blue Cheese Soup

**

Pan-Fried Red Snapper and Spiny Lobster
Sautéed Breadfruit and Shellfish Bisque

**

Loin of St Lucian Rabbit, Danish Pastry Crust, Tarragon Creamed Leeks
Crispy Yams, Tempura Courgette, Red Wine Vinegar Sauce

**

Banana Tartin with Chantilly Cream
Vanilla Ice Cream and Caramel Sauce

**

EC\$240

Rates are subject to 10% service charge and 8% Government tax.



Chic! Vegetarian Tasting Menu

Spicy Lentil and Walnut Burger

**

Veloute of Cauliflower and Blue Cheese Soup

**

Open Ravioli of Wild Mushrooms and Asparagus with Pesto Cream Sauce

**

Mediterranean Vegetable Strudel with Tarragon Creamed Leeks, Crispy Yam and Tomato Fondue

**

Banana Tartin with Vanilla Ice Cream and Chantilly Cream

EC\$160

Rates are subject to 10% service charge and 8% Government tax.