TO START

CONCH CHOWDER (sf) 8/22
Local conch | cream | white rum | sweet potato

JERK CHICKEN SPRING ROLL 15/40
Smoked jerk chicken | organic salad | pineapple reduction

PORK TERRINE 12/32
Pea and mint | apple compote | apple crisp | ciabatta

SHRIMP ‘BLOODY MARY’ (st) 17/45
Garlic shrimp | spiced gazpacho | olive tapenade

GREEN FIG AND SALT-FISH CAKES 13/35
Cucumber salad | hot sauce mayo | garden herb oil

SESAME TUNA SASHIMI 17/45
Sesame coated tuna | wasabi mayo | pickled vegetables | avocado mousse

CRISP BRIE AND ZUCCHINI PARCEL (v) 12/33
Panko crumb | tomato and basil | balsamic reduction

UPPER DECK SIGNATURE STARTER TO SHARE - LAND, SEA AND AIR TRIO (sf) 23/60
Pork terrine | Sesame tuna tataki | Jerk chicken spring roll

MAIN COURSE

ST LUCIEN BOULLABAISE (sf) 28/75
Local fish | seafood | rouille | crouton | pastis

BEEF STROGANOFF (gf) 34/90
Fillet steak | mushrooms | smoked paprika | mashed potatoes | aged St Lucian rum | sour cream

VOODOO SHRIMP (sf) 28/75
Tomato | jerk spice | Chef’s garden herbs | rice

ROASTED CORNISH HEN 28/75
½ 16oz | apple and cranberry stuffing | ground provision gratin | pan jus velouté

‘COU COU’ (v) 25/66
Corn meal | okra | coconut milk | local spices | Creole sauce | black bean purée

FILET MIGNON ‘SURF AND TURF’ 45/120
5oz of prime fillet steak | three garlic shrimps | today’s potato and vegetables | your choice of sauce

CATCH OF THE DAY, SERVED ‘YOUR WAY’ 29/78
Fresh fillet of fish prepared to your preference with today’s rice and vegetable selection

• JERK Classic Jamaican spice blend

• GRILLED Tomato and Chef’s garden herb salsa

• CREOLE Sautéed bell peppers, onion and garlic in a rich tomato sauce

• AMANDINE (n) Pan-seared topped with toasted almonds and lemon butter sauce

• MEUNIERE Pan-seared and dressed with Chef’s garden parsley and lemon butter sauce

• available Gluten-Free on request

(v) Vegetarian (*v) Vegan (n) Contains Nuts (gf) Gluten Free (sf) Contains Shellfish (df) Diabetic Friendly
* Caribbean lobster fishing is controlled by the St Lucia Fisheries Department and is only available seasonally.
Please advise us of any food allergies or dietary concerns so we may prepare your food to fit your requirements.
Be informed that consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. All prices are in US Dollars and EC Dollars. 10% VAT and 10% service charge will be added to the final bill.
All prices are subject to change without notice. Some dishes may be altered due to seasonal or supplier constraints.
‘CONNOISSEURS’ CHOICE’

Each item on our Connoisseurs’ Choice selection has been handpicked for quality and taste, the beef is aged for 21 days, the lamb for a minimum of 14 days.

♦ There will be an applicable supplement for guests on the All Inclusive Plan - All selections are served with your choice of sauce

Go ‘surf and turf’ add three sautéed shrimp for $10/27

7oz FILET MIGNON 50/135 ♦15/40
Cut from the center of the tenderloin, lowest fat content, very tender

8oz MANHATTAN 38/100 ♦10/26:
Cut from the striploin, good marbling

LAMB CUTLETS 40/106 ♦12/32:
Three chargrilled New Zealand lamb cutlets

10oz RIB EYE 40/106 ♦12/32:
Full flavored due to good marbling and higher fat content

12oz STRIPLION 53/140 ♦16/42:
Firmer texture, good marbling, thin layer of fat on upper edge

12oz BERKSHIRE PORK CUTLET 34/90 ♦10/26:
French trimmed loin of Berkshire pork

16oz T-BONE 55/145 ♦18/48:
Firmer texture, good marbling, on the bone, with both filet mignon and striploin

* CARIBBEAN SPINY LOBSTER 55/145 ♦18/48
Available grilled or steamed with chilli and garlic butter, Creole sauce or classic thermidor

SAUCES: Trio of peppercorn | Mushroom and Port | Red Wine | Chilli, Garlic and Chef’s Garden Herb Butter | Béarnaise


DESSERT

SIGNATURE CHOCOLATE PITONS US12/EC32
Chocolate sauce | vanilla cream | honey brandy snap

TRIO OF CRÈME BRÛLÉE (gf) US10/EC26
Coffee | vanilla | raspberry

CHOCOLATE BROWNIE US10/EC26
Caramel mouse | Grand Marnier reduction | chocolate snap

PINEAPPLE CARPACCIO (gf) US10/EC26
Thinly sliced pineapple | coconut sorbet | raspberry gel

SELECTION OF HOME MADE SORBETS (gf) US9/EC24

SELECTION OF HOME MADE ICE CREAMS (gf) US9/EC24

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