

## 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' (sf) 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 LUCIAN BOUILLABAISE (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 STRIPLON 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

**SIDES 5/13:** French Fries | Truffle Mac and Cheese | Pumpkin Choka | Ground Provision Gratin  
Today's Rice | Herb Mashed Potato | Mixed Vegetables | Garden Salad

## 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**

(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.