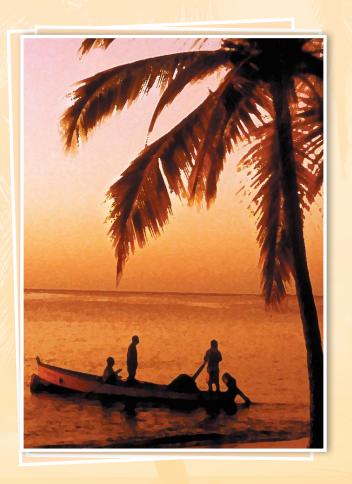
Beach Grill





ANSE CHASTANET
ST. LUCIA

Beach Grill

APPETIZERS

	US	EC
Buffalo Mozzarella with roasted Pepper Relish and Basil Vinaigrette	12.00	33.00
Cheese and Pepper Quesillades served with freshly made Sour Cream and Guacamole (v)	12.00	33.00
St Lucian Organic Mixed Leaf Salad with Beetroot, Christophene and French West Indian Lentil Vinaigrette	12.00	33.00
St Lucian Coconut and Caricom Crab Cocktail with Avocado Crush and Fried Plantain Chips	18.00	49.50
Caesar Salad	10.00	27.50
With Shrimps	18.00	49.50
With Chicken	16.00	44.00
Soup of the Day	7.00	18.90



MAIN COURSES

MAIN COURSES			
	US	EC	
Passion Flower Honey and Kashmiri Chili Roast Salmon – Spicy Black Bean Sauce – Onion Tomato Salsa	32.00	88.00	
Penne Zucchini Carbonara (v)	20.00	55.00	
Chick Pea and St Lucian Pancake with Caribbean Fruit Salsa and Ginger Vinaigrette (v)	20.00	55.00	
St Lucian Chili Beef Pepper Pot served with Sour Cream, Crisp Cumin Fried Roti	30.00	82.50	
Brine Rack of Pork – Apple Ginger Chutney – Sour Mash Sauce	28.00	77.00	
Fresh from the grill Beef Strip Loin Lamb Rack Cumin Crust Chicken Accompanied with Red Wine Jus with Choice of Peppercorn Butter of	32.00 35.00 25.00 or Garlic Cilan	88.00 96.25 68.75 tro Butter	
SIDE ORDERS			
Mash Potatoes with Spring Onion Cajun Fried Potato Wedges Steamed Local Vegetables Onion Rice	7.00 7.00 7.00 7.00	19.25 19.25 19.25 19.25	
DESSERTS			
Crème Brulee	10.00	27.50	
Baked Chocolate and Banana Phyllo	10.00	27.50	
Lemon Ricotta Pancakes with Lemon Curd and Fresh Berries	10.00	27.50	
Selection of Ice Cream and Sorbets	8.00	22.00	

All rates subject to 18% tax and service charge.