

TREEHOUSE

RESTAURANT



DINNER

DINNER MENU

Executive Chef Jon Bentham and his team have prepared the following for your enjoyment this evening

APPETIZER

Sashimi of Tuna with Chives and Ginger

*(V) Spiced Green Papaya Tart
with Whipped Goat's Cheese and Chili*

** Leeward Island Spiced Duck Salad**

SOUP

Lightly Spiced Potato and Vegetable Soup

*Chilled Voodoo Soup
(Curried Red Bean, Peanut and Chili)*

∞∞∞∞∞∞∞∞∞∞∞∞

(V) Denotes Vegetarian Dishes

** Lean Cuisine Option*

The following wines have been selected to compliment you dinner for this evening

	BOTTLE		GLASS	
	EC\$	US\$	EC\$	US\$
WHITE WINE				
Alsace Pinot Blanc	65.00	24.00	18.50	7.00
*Fetzer Sundial Chardonnay 2000	89.00	33.00	27.00	10.00
RED WINE				
Carta Vieja Merlot (Chile)	65.00	24.00	18.50	7.00
Beaujolais Village	65.00	24.00	18.50	7.00
ROSE WINE				
Berringer White Zinfandel	65.00	24.00	18.50	7.00
DESSERT WINES				
Antinori, Vino Santo (Italy)	66.00	24.00	32.40	12.00
Carta Vieja, Late Harvest (Chile) 98	98.00	36.00	54.00	20.00

(* Featured wine for the evening)

MAIN COURSE

*Roast Red Snapper “Caldine”
(Coconut and Tamarind Sauce)*

(V) Baked Eggplant with Creamy Mango and Lentil Dahl

*Breast of Chicken with Pumpkin Puree,
Rosemary and Bacon*

*Baked Mahi Mahi with a Caricom Crab Mousse,
St Lucian Ginger Root Sauce*

** (V) Greek Style Penne with Tomatoes, Dill and Feta **

*“CHEF’S LIGHTER SIDE”
Peppered Striploin of Beef
with a Lea and Perrins Butter and Sautéed Potatoes*

DESSERT

Selection of Fruit Sorbets

Caramelized Pineapple with Rum and Raisin Ice-cream

Iced Tiramisu with Chocolate Sauce

Coconut Tart and Passion Fruit Cream

Tropical Fruit Salad with Rosemary Syrup

Selection of Cheese and Biscuits

Tea or Coffee with Petit Fours on request

∞∞∞∞∞∞∞∞∞∞∞∞

(V) Denotes Vegetarian Dishes

** Lean Cuisine Option*

LOBSTER

Local Sping Lobsters are available with 24-hour advance reservation placed with reception.

Surcharge US\$25 p er lobster.

Applicable to all guests’s packages.

Tropical World Cuisine



The ANSE CHASTANET culinary team is led by Executive Chef Jon Bentham.

Jon Bentham hails from West Yorkshire and discovered his love for cooking while in his early teens. After completion of a formal degree in culinary arts he received his training with a number of noteworthy Michelin Star chefs in the United Kingdom such as Jon Burton'Race, Stephen Bull, David Cavalier, Gary Rhodes and Ian McAndrew.

Under Jon's leadership, the London restaurant Rhodes in the Square received its first Michelin Star.

His international experience includes engagements in the Mediterranean, North America and the Caribbean.

Jon also holds a teaching diploma in culinary arts and he has become involved in culinary training on the Island.

At ANSE CHASTANET, Jon Bentham combines his classical training with innovative cooking techniques to create, together with his team, ANSE CHASTANET's own TROPICAL WORLD CUISINE, blending Creole and Caribbean cooking with other cuisine highlights, from French to Mediterranean and from Fusion to New World Cuisine.

Jon is very actively involved with our local farmers to assist them in understanding which produce is essential to our culinary style. Together with the ANSE CHASTANET horticultural team, Jon has been instrumental in further expanding ANSE CHASTANET'S own gardens, cultivating fresh herbs and fresh fruits which are grown amidst the historical ruins of ANSE MAMIN PLANTATION, part of ANSE CHASTANET's 600 acre estate.