

## DAILY SET DINNER

### Three Course Set Dinner Menu

\$48 per guest

served 6 – 8pm

#### Mondays

Curried Pumpkin Soup ⑤  
*finished with coconut milk  
served with Caribbean bread rolls*

—

Lime Marinated Creole Shrimp  
*sautéed with tomatoes, local spices  
and chilli, served on jasmine rice*

Freshly Steamed Local Greens ⑤

*Vegetarian Option:*

Shrimp may be replaced  
with Tofu ⑤

—

Citrus Cheesecake  
*on graham cracker crust*

#### Tuesdays

Woodfired Pizza

*Homemade pizzas served family style  
baked in our wood fired oven  
with fresh local ingredients in season ⑤*

—

Salade Niçoise

*with fresh grilled tuna fillet,  
green beans, potatoes, olives and capers,  
served with a lemon dressing on fresh leaves*

*Vegetarian Option:*

Tuna may be replaced  
with feta cheese ⑤

—

Tropical Fruits  
*with spiced Dark Chocolate Cacao shot*

#### Wednesdays

Chilled Gazpacho ⑤  
*drizzled with extra virgin olive oil*

—

Catch of the Day

*poached in coconut lime sauce;  
served with steamed christophine,  
carrots and jasmine rice*

*Vegetarian Option:*

Fish may be replaced  
with Tofu ⑤

—

Bananas Flambéed In St Lucian Rum  
*served with vanilla ice cream*

#### Thursdays

Caribbean Salt Fish Fritters  
*served with chilli mayonnaise.*

*Vegetarian Option:*

Salt Fish may be replaced with  
Sweet Potato ⑤

—

Squash and Ginger Curry ⑤

*simmered with fragrant spices,  
finished with coconut milk;  
served with mango chutney,  
steamed local greens and quinoa*

—

Elizabeth's Carrot, Coconut  
and Cashew Cake  
*served with vanilla ice cream*

#### Fridays

Breadfruit or Plantain Chips ⑤  
*served with  
fresh salsa in season*

—

Barbecued Jerk Chicken  
*served with homemade rolls  
and spicy mayo*

*Vegetarian Option:*

Chicken may be replaced  
with Black Bean Burgers ⑤

—

Green Papaya House Slaw ⑤

—

Sweet Potato French Fries ⑤  
*with local banana ketchup*

—

Island Cinnamon Rice Pudding

#### Saturdays

Mixed Salad of Local Greens ⑤  
*extra virgin coconut oil citrus  
vinaigrette and toasted cashews,  
served with warm bread rolls*

—

Catch of the Day

*marinated and pan seared  
served with garlic herb butter*

*Vegetarian Option:*

Fish may be replaced with  
Sweet Potato and Ginger Gratin ⑤

—

Steamed Plantain  
and Local Spinach ⑤

—

St Lucian Cacao Brownie  
*served warm with vanilla ice cream  
and toasted coconut curls*

#### Sundays

Cosmos Caesar ⑤

*crunchy romaine leaves, topped with creamy parmesan  
worcestershire dressing and garnished with baked croutons*

—

Pasta with Local Cashew Pesto ⑤  
or Homemade Marinara  
topped with choice of Fillets of Grilled Fish,  
Chicken Breast or Roasted Vegetables  
*served with garlic bread*

—

Medley of Roasted Local Vegetables ⑤

—

Coconut Crème Caramel



*For groups of guests renting both the Villa and the Lodge, given three working days notice,  
set menus from alternative days may be substituted for the indicated menu of the day.*

All prices in US dollars. Cash (US or EC), Mastercard and VISA accepted. A 15% surcharge is added to all food and beverage for local taxes.  
All information is correct at time of printing and may be subject to infrequent changes. Please advise us of any allergies.