



Dine Around Menu

Soup

Organic Soup of the Day

Appetizer

Lyton Lamontagne's Signature Souse Kaye

Fishermen's market catch of the day or chicken in a broth of local seasoning peppers, garlic , spring onions and bell peppers with lime juice and tossed with oil and local hot sauce

Lucian Cod Fish Accra

A spicy traditional St. Lucian fried cod fish fritters served with seasonal cucumber and herb salsa

Plantation Garden Salad

Romaine Lettuce Topped with Feta Cheese, Cucumbers, Grapefruit Wedges, Black Olives and Greek Dressing

Main Course

Poulet Cocoa Doux

Oven Roasted Organic Saint Lucian Chicken with Creole Sauce

Fishermen's Catch of the Day

Poached or Grilled with a creole sauce or garlic butter

Soufriere's Local Spiced Pepper Pot

This is a well-rounded flavor of sweet, hot and spicy meats finished with red wine

West Indian Curried Mixed Seafood

Fresh local seafood cooked in a coconut and herb curry sauce

Dessert

Local Cocoa Bean Biscotti with Ice-Cream

Coconut and Mint Panna Cotta with Chocolate Croutons

Dinner includes a welcome drink upon arrival