

BALAWOO
AT THE
TREEHOUSE

ART BY STEFAN SZCZESNY



BALAWOO

STARTERS

DAY BOAT CEVICHE <i>Sour Orange, Cilantro, Local Seasoning Peppers</i> (GF)	US 18
SMOKED SALMON AVOCADO <i>Sour Cream, Emerald Farm Beetroots</i> (GF)	US 21
PORK & CALALLOO POT STICKERS <i>Toban Djan, Summer Citrus Fruit, Spring Onions</i>	US 16
CRISPY SPRING ROLLS <i>Anse Mamin Green Mango, Cilantro & Mint</i> (GF, V)	US 18
CHILLED CARIBBEAN SEAFOOD PLATTER <i>Shrimp Souscaille, Jerk Octopus, Kingfish Crudo</i> (GF)	US 22

SALADS

FARM GREENS & HERBS <i>Shaved Raw Green Vegetables, Ginger Vinaigrette</i> (GF, V)	US 12
LUCIAN CAESAR <i>Creole Aioli, Parmesan, White Anchovies</i>	US 14
HEIRLOOM TOMATO & MOZZARELLA <i>Barrel Aged Cocoa Vinegar and Coconut oil</i> (GF, VEG)	US 16

MAIN COURSES

GRILLED GIANT SHRIMP <i>Piton Black Eyed-Peas, Tomatillo Salsa, Ripe Plantain</i> (GF)	US 38
TODAY'S CATCH <i>West Indian Pumpkin Ratatouille, Lemongrass, Turmeric Nage</i> (GF)	US 32
SEARED TUNA <i>Crab Dumplings, Wild Lucian Chives, Organic Mushroom Dashi</i>	US 34
CHOISEUL PUMPKIN AND CASHEW TORTELLINI <i>Lemon Thyme and Nut Ricotta</i> (V)	US 26

FROM THE GRILL

All main courses are served with ground provisions, jumbo fries and your choice of sauce. (GF)
[*Items with an asterisk attract a supplemental charge for MAP/FAP/AI Guests]

LOCAL FARMED CHICKEN BREAST	US 30
KUROBUTA PORK CHOP	US 32
FILET MIGNON KEBAB	US 34
8OZ DRY AGED STRIPLOIN* (Surcharge US 15*)	US 49

SAUCES

Seasoning Pepper Béarnaise / Red Wine Reduction / Chardon Beni Chimichurri

3-Course Menu US 59 / 4-Course Menu US 69 (Included in MAP, FAP, and AI Plan)

All prices are subject to 10% service charge and 10% VAT.

VEG = Vegetarian | V = Vegan | GF = Gluten Free



DINNER MENU

Daily Changing Menu

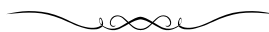
Chef de Cuisine: Frank Faucher

Spicy Crab Roll

Compressed Pineapple, Fermented Chili, Tobiko

Spiced Baby Potato Soup (V)

Roasted Red Pepper Purée, Local Chives



Hand Dived Scallop Crudo

Pickled Onion, Passionfruit, Fresh Herbs

Pork and Polenta Croquetas

Toasted Almonds, Black Garlic Aioli, Roasted Red Pepper

Fond St Jacques Beetroot Carpaccio (V)

Carambola, Cooked and Raw Beets, Passionfruit Dressing



Pan Fried Grey Snapper

Burnt Eggplant Purée, Cherry Tomatoes, Turmeric Emulsion

Roasted Quail

Beetroot, Mashed Potato, West Indian Curry Essence, Red Wine Jus

Slow Cooked Pork Rib Ravioli

Red Wine Reduction, Sautéed Malabar Spinach, Glazed Baby Vegetables

Braised Cauliflower Arancini (V)

Spinach, Emerald Farm Lemongrass and Turmeric Broth, Toasted Almonds

V = Vegan

4 Course meal including coffee and dessert - US\$69.00 plus 20% tax & service
3 Course meal (appetizer, main course, dessert) - US\$59.00 plus 20% tax & service
2 Course meal (appetizer and main course) - US\$53.00 plus 20% tax & service

All Prices are Subject to 10% Service Charge and 10% VAT



BALAWOO

CHEESE

International Gourmet Cheese Platter

Brie de Meaux, Taleggio, Chèvre, Roquefort, Parmigiano Reggiano
US 18

DESSERTS

Light Tropical Guava Foam

Sour Sop Sorbet, White Chocolate Powder, Mixed Fruit Variations
US 12

Julie Mango and Coconut Panna-Cotta

Fresh Coconut Jelly, Mango Sorbet
US 13

Chocolate Cake

Local Cacao Tea Ice Cream, Emerald Chocolate (V)
US 14

Banana Parfait

Walnut Crumble, Coconut Toffee Sauce, Caramel Popcorn (V)
US 14

Matcha Tea Custard

Avocado Chocolate Cremeux, Coconut Sorbet, Sesame Tuile (V)
US 14

Selection of Emerald Estate Chocolates

Cappuccino Bonbon, Rum Praliné, Mini Tartlet, Citrus Bonbon, Salted Caramel Heart
US 16

Tropical Delight

Seasonal Local and Exotic Sliced Fruits
US 12

DESSERT SPÉCIAL DU JOUR

Please ask your waiter for the dessert of day

SORBETS & ICE CREAM

Guava
Passion Fruit

Soursop
Mango

Banana
Chocolate

Coffee
Vanilla

All Prices are Subject to 10 % VAT and 10% Service Charge
V = Vegan

