



Valentines Menu

SOUP

Tomato Soup Spicy Herb Cream

APPETIZER

Grilled Shrimp Salad Arugula. Roasted Beets. Feta Cheese. Passion Fruit Dressing
or

Spinach Crab Ricotta Cheese Ravioli Red Tomato Sauce
or

Steamed Mussels White Wine. Shallots. Garlic. Herbs

INTERMEZZO

Mango Sorbet

ENTREE

Grilled Beef Tenderloin Broccoli. Mashed Potato with Green Onions.
Chives. Parsley. Cheddar Cheese. Thymes Red Wine Sauce
or

Grilled Lobster Steamed Asparagus. Boiled Potatoes Home Grown Herbs. Caviar Beurre Blanc
or

Pan Fried Sea Bass Mushrooms Risotto. Asparagus. Mussel Jus

DESSERT

Crepe Suzette Orange Sauce
or

Red Velvet Cheesecake Vanilla Sauce
or

Flambé Mix Berries And Banana
Mixed Berries Ice Cream

US\$165 per person+10% Service Charge and Applicable VAT
Surcharge US\$40-AI / MAP

We take pride in serving only the freshest ingredient by supporting our St. Lucian farmers and fishermen. Ingredients are subject to availability. All prices are quoted in US \$ dollars. Subject to 10% service charge and applicable V.A.T. For all guest on HB/FB/AI plan will have no upcharge when selecting; 1 soup. 1 appt. 1 Main course 1 Dessert @Consuming raw or undercooked meals; poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Ladera