



Ladera

DASHEENE FISH FRY

*Join Chef Nigel for a Saint Lucian culinary
tradition at our main pool*

Sample freshly caught fish by the community's fishermen, prepared using organic ingredients. Other specials include barbeque chicken and local delights. Taste Saint Lucia famous rums and cocktails, while enjoying life music and Ladera's panoramic views of the Sunset with the Pitons as a background. This tradition started some twenty years ago, Gros Islet village, not yet of 'town' status, invited tourists from the neighboring hotels. Soon, enterprising villagers set up life music, the fare got bigger, and the crowd grew larger, turning the once quiet affair into a rip-roaring event that found its way into magazine columns and television features worldwide. The Friday night street party became one of St. Lucia's major tourist attractions. Chef Nigel is proud to bring you this tradition to Ladera Resort.

LOCATION

Main Pool

PRICE

*US \$ 65 - p/person
Life Entertainmen*

TIME

5:30am -9:00pm

PROUDLY MADE IN SAINT LUCIA

Ladera Resort is committed to make Saint Lucia a better, more beautiful, more equitable community. Support for our community's local fishermen is a key part of that ongoing commitment.

DASHEENE

FISH FRY

APPETIZERS

Seafood Chowder
or
Fried Bakes

Entrees

Shrimp Kebabs
Miled Jerk Grilled Chicken
Crab Legs
Curry Conch
(select two)

DESSERTS

Coconut Turnovers
or
Spice Bread Pudding
or
Fruit Salad Tropical Sorbet

Your choice of Coco Sauce or Vanilla Sauce

SIDES (select two)

Potato Salad
Corn on the Cob

Rice and Red Beans
Roasted Breadfruit

Coleslaw
Creole Bread

SAUCES (select two)

Lime Butter
Creole Sauce

Thyme Jus
BBQ Sauce

Garlic Butter Sauce
Hot Sauce

We take pride in serving only the freshest ingredient by supporting our St. Lucian farmers and fishermen. Ingredients are subject to availability. *Consuming raw or undercooked meals; poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness + Please ask your server for possible allergen or gluten free items. US\$65 - per person + 10% service charge and applicable VAT. Menu includes a Special Ladera Rum Cocktail



DASHEENE

FISH FRY

APPETIZERS

Seafood Chowder
or
Saltfish Fritters

Entrees

Octopus Stew
Grilled Fish
Mild Jerk Grilled Chicken
Curry Conch
(select two)

DESSERTS

Coconut Turnovers
or
Spice Bread Pudding
or
Fruit Salad Tropical Sorbet

Your choice of Coco Sauce or Vanilla Sauce

SIDES (select two)

Rice and Red Beans
Coleslaw

Tossed Salad
Green Bananas
and Saltfish Salad

Mixed Vegetables
Creole Bread

SAUCES (select two)

Lime Butter
Creole Sauce

Thyme Jus
BBQ Sauce

Garlic Butter Sauce
Hot Sauce

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DASHEENE

FISH FRY

APPETIZERS

Fried Bakes
or
Saltfish Fritters

Entrees

Octopus Stew
Grilled Fish
Mild Jerk Grilled Chicken
Curry Conch
(select two)

DESSERTS

Coconut Turnovers
or
Spice Bread Pudding
or
Fruit Salad Tropical Sorbet

Your choice of Coco Sauce or Vanilla Sauce

SIDES (select two)

Potato Salad	Rice and Red Bean	Mixed Vegetables
Green Bananas	Baked Potatoes	Roasted Breadfruit
and Saltfish Salad	Sour Cream	

SAUCES (select two)

Lime Butter	Thyme Jus	Garlic Butter Sauce
Creole Sauce	BBQ Sauce	Hot Sauce

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