




DASHEENE
at ladera resort

Lobster Extravaganza

*Lobster Season is open. Chef Nigel loves to use fresh seasonal ingredients
(season from August 2, 2018 till February 28, 2019)*

APPETIZERS

LOBSTER BISQUE 18

Spicy Herb Cream. Lobster Chunks. Fine Herbs.

AVOCADO LOBSTER SALAD 22

Lobster Avocado. Micro Greens. Citrus Vinaigrette.

ENTREES

CREOLE LOBSTER 68

Seared Lobster. Creole Sauce. Market Vegetables.

LOBSTER THERMIDOR 68

Baked Lobster. Cheese and Mustard Cream Sauce.
Market Vegetables.

GRILLED LOBSTER 68

Market Vegetables. Seasoned Rice. Garlic or Plain Butter.

LOBSTER PASTA 48

Succulent Lobster. Pasta. Side Salad. Garlic Bread.

SANDWICHES

LOBSTER BURGER 26

Local Lobster Salad. Spicy Herb Mayonnaise.
Homemade Brioche. Cajun Fries.

LOBSTER CLUB SANDWICH 28

Lobster. Avocado. Romaine. Tomato.
Egg. Bacon. Cajun Fries.



Enjoy a Lobster feast

At Ladera, not only do we take pride in supporting our St. Lucian farmers and fishermen, but some of our ingredients are grown right here on property. Ingredients are subject to availability. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." All Prices are Quoted in United States Dollars and Subject to 10% Service Charge & Applicable VAT.