



## VALENTINE'S 2024

### *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.