



CALABASH COVE
RESORT & SPA
St. Lucia • West Indies

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<i>grouper filet “five spices”</i>	89.00
<i>caught in local waters, served with ginger carrot purée, glazed snow peas and grilled cherry tomatoes on beet and mango salsa</i>	
<i>cocoa rubbed seared yellow fin tuna</i>	88.00
<i>on wild basmati rice, tempura vegetables and bok choy with a green herb drizzle and ginger teriyaki reduction</i>	
<i>saint lucian red snapper filet</i>	85.00
<i>pan seared local snapper with a vegetable and chorizo risotto on a corn and clam sauce</i>	
<i>moringa poached mahi mahi</i>	75.00
<i>with wok julienne vegetables, barley and grilled tomato topped with an organic micro leaf</i>	
<i>gros islet seafood pot au feu</i>	90.00
<i>local seafood in a lemon grass broth with julienne vegetables and tania roots served with rouille toast</i>	
<i>oven roasted lamb chops</i>	98.00
<i>crusted with breadnuts, served on a yam croquette, glazed organic carrots christophine and local bois d’inde jus</i>	
<i>tarragon roasted plantain chicken breast</i>	74.00
<i>oven roasted with potato gnocchi, portobello mushrooms and sundried tomatoes</i>	
<i>grilled angus rib eye steak</i>	103.00
<i>with rosemary baby potatoes, mixed leaves, grilled tomato, “chairman’s” peppercorn sauce</i>	
<i>pork tournedos</i>	82.00
<i>marinated with scotch bonnet peppers served with sweet potato wedges, smoked black beans, snow peas and a mustard wasabi sauce</i>	
<i>caramelized plum and soursop duck breast</i>	92.00
<i>served on glass noodles and tempura vegetables (zucchini, cauliflower and broccoli) drizzled with teriyaki and papaya sauce</i>	