

STOLEN TIME.

SAINT LUCIA

Appetizers

Soup

Seafood Soup

Coconut Milk, Coriander

GF, DF, NF

Or

Beef Sukiyaki

Clear Beef Broth, Braised Leeks

DF, NF

Or

Sushi Plate

Shrimp, California Roll, Wasabi
& Soy Sauce

DF, NF

Or

Vegetable & Mango Rice Paper Roll

Mixed Salad Leaves, Sweet Chili

GF, DF, NF,

Or

Marinated Tofu

Spring Onions, Mushroom,
Bean Thread

GF, DF, NF

Intermezzo de Sorbet

Our Chef's Mini Daily Sorbet
preparing the palate for your
next course.

V – Vegetarian
GF – Gluten

NF – Nut Free
DF – Dairy Free

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Entrée Principle

Roast Lamb Leg

Wasabi Mash, Minted Lamb Jus

GF, NF

Or

Catch of the Day

Cumin Plantain,
Cantaloupe Salsa

GF, DF, NF

Or

Grilled Chicken Breast

Cardamom Roasted Potatoes,
Kafir Lime Sauce

GF, NF

Or

Stuffed Pork

Oven Roasted Sweet Potatoes,
Creole Sauce

GF, DF, NF

Or

Mushroom Croquettes

Vegetable Broth,
Braised Bok Choi

GF, NF

A vegetarian menu is also
available. Kindly ask your
server for details.

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Desserts

Chocolate Sushi

Chocolate Nutmeg Mousse,
Passionfruit Curd, Cocoa Crisp,
Chocolate Glaze

GF

Or

Passionfruit Japanese Cheesecake

Cheesecake, Passionfruit Gel,
Hibiscus Sake,
Poached Love Apple

NF

Or

Vanilla Yema

Cashew Nut Chiffon Cake,
Butterscotch Reduction

Or

Coconut Rice Pudding

Rice Pudding, Rehydrated Dates,
Shaved Coconut, Crush Miso
& Caramelized Pistachios

GF

Or

Fresh Fruits

Local Seasonal Fruits
& Ice Cream

GF NF V

Or

Cheese Platter

Assorted Cheeses, Crisp Crackers
& Relishes

NF V

**Your choice of
Cappuccino, Latte, Coffees
& Teas.**

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