

THYME

STOLEN TIME.

SAINT LUCIA

Appetizers

Soup

Mushroom Tea, Mushroom Dumpling,
Parsley Oil

NF



Quinoa Salad

Fermented Vegetables, Grilled Squash,
Cherry Tomatoes, Garden Leaves,
Passion Fruit dressing

GF, NF, V



Spicy Crab Cake

Citrus Leaves, Shadow Benni Guacamole

NF



Prosciutto Di Parma

Parma Ham, Micro Leaves,
Local Rock Melon

GF, DF, NF



Tomato Mozzarella Capresse

Seaweed Pesto, Mango and Papaya
Coulis, Pine Seeds, Basil Oil

GF, V

Intermezzo De Sorbet

Our Chef's mini daily Sorbet preparing
the palate for your next course.

**GF – Gluten Free
V – Vegetarian**

**DF – Dairy Free
NF – Nut Free**

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Entrée Principle

Steak Au Poivre

Grilled USDA Steak, Homemade Fries,
Green Salad & Cracked Peppercorn sauce
GF, NF



Herb Roasted Local Catch

Peppers, Garlic Mash Potatoes, Onions,
Olives, Sauté Medley of Artichokes,
Tomatoes
GF, NF



Grilled Chicken Breast

Grilled Chicken, Smoked Paprika,
Dry lime, Cajun Potatoes,
Pommery Sauce
GF, DF, NF



Sage Marinated Pork Chop

Garden Vegetable Timbale,
Fingerling Potatoes & Café Ole Reduction
GF, DF, NF



Artichoke Tortellini

Cherry Tomatoes, Spinach
Grana Padano Broth and Foam
NF, V

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Desserts

Pumpkin Terrine

Chantilly Cream, Fruit Sabayon sauce
Red Wine Reduction

NF



Chocolate Fondant

Rich Chocolate Fondant, Cashew Crème
& Vanilla Ice Cream



Peach Cream Tart

Passion Dome, Poached Dried Fruits
Champagne Reduction

NF



Key Lime Tart

Lime Zest, Dry Apple & Raspberry Sauce

NF



Fruit Plate

Freshly Sliced Island Fruits & Ice Cream

GF, V

Cheese Trolley

Assorted Cheeses, Crisp Crackers &
Relishes

V

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

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Supplemental Options

***120Z Grilled Beef Ribeye Steak
28 days Dry Aged***

Crispy Red Onion Rings, Tuscan style
Chanterelle Dauphinois,
Grilled Asparagus, Artichoke Jam,
Mushrooms, Bearnaise,
Green Peppercorn sauce

NF

US\$48.00 per person

Lamb Rack

Pave Potato,
Seasonal Vegetables,
Garlic Sautee Asparagus,
Coral Tuile, Onion Marmalade,
Chocolate Jus

GF, NF

US\$46.00 per person

Jumbo Prawns Peri Peri

Sour Dough Cylinder,
Seafood Risotto,
Smoked Cherry Tomato Stew,
Sauteed Vegetables, Truffle Oil

NF

US\$42.00 per person

**Prices are quoted in USD\$ and
includes 10% VAT.**

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