



L'Epicure Lunch Menu

Salads

Chicken and Island Mango EC\$30/US\$11

Caesar Salad with Garlic Fried Shrimp EC\$75/US\$28

Mixed organically grown leaves dressed in aged Balsamic Vinegar and Olive Oil EC\$25/US\$9

Goats' Cheese and Beetroot EC\$60/US\$22

Chargrilled Vegetable and Crisp Bacon dressed with Blue Cheese EC\$50/US\$18

Baguettes or Toasted Sandwiches

Jerked Chicken EC\$35/US\$13

Tuna & Cheese EC\$30/US\$11

Cheese and Roasted Tomato EC\$30/US\$11

Smoked Salmon EC\$35/US\$13

Egg Mayonnaise with Cucumber EC\$30/US\$11

Minute Steak Baguettes EC\$45/17

Appetizers and Lighter Bites

Soup, with Freshly Baked Bread EC\$25/US\$ 9

Roasted Pumpkin Risotto EC\$45/US\$17

Tagliatelle, toasted Pine Nuts and Parmesan EC\$35/US\$13

Deep fried Squid with sweet Chili Sauce EC\$35/US\$ 13

Pizza

Our homemade Pizzas are approximately 12 inch base size

Margarita – Rich Tomato Sauce topped with Mozzarella and Cheddar Cheeses EC\$35/US\$13

Pollo – Rich Tomato Sauce topped with Chicken and Mushrooms EC\$45/US\$17

Di Mare – Rich Tomato Sauce with flaked local Tuna Fish and tiny Sweet Shrimps EC\$40/US\$15

Bianco – (no Tomato Sauce) Spinach, Mushroom and Artichoke Hearts topped with Mozzarella Cheese and Garlic EC\$40/US\$15

Mains

Curried Chicken wrapped in a Roti Shell EC\$50/US\$19

Saint Lucian Island style Fish EC\$50/US\$19

Indian Curried Lamb with Sweet Potato EC\$50/US\$19

Stir fried Pork marinated in Garlic and Ginger EC\$45/US\$15

Fish and Chips with Minted Pea Puree and Tartar Sauce EC\$50/US\$17

Vegetarian Curried Roti EC\$40/US\$15

From The Grill

The Royal Burger, seasoned half pound beef burger served in a toasted bun with cheese, pickles, lettuce, beetroot, tomato, mayonnaise, and jalapeño chillies EC\$45/US\$17

The Royal Fish Burger, as described above but with battered fillets of Butterfish EC\$45/US\$17

Grilled Sirloin Steak, served with garlic butter sauce OR red wine sauce and deep fried onions EC\$60/US\$23

The Vegetable Royal, grilled market vegetables with salad leaves served in a bun with garlic mayonnaise EC\$40/US\$15

Shrimp Brochette, skewers of Shrimp and vegetables char grilled with lime and garlic EC\$60/US\$23

Grilled Cornish Hen, half a grilled small chicken, rubbed and infused with herbs and butter EC\$45/US\$17

Side Dishes

Fries, Deep fried Yam, Mixed Organic Leaves, Steamed Jasmine Rice, Stir fried Rice, Mixed buttered Vegetables, Bread Basket EC\$15/US\$5 Each Item.

Desserts

Apple and frangipane band EC\$25/US\$9

New York style baked cheese cake EC\$25/US\$9

Chocolate brownies EC\$25/US\$9

Treacle tart with ginger syrup EC\$25/US\$9

Selection of Ice creams OR sorbets EC\$25/US\$9

Cheese plate with walnut and prune bread EC\$25/US\$9

All prices are inclusive of 8% government tax but are subject to 10% service charge.



L'Epicure Dinner Menu

Cream of Broccoli Soup finished with Almonds

EC\$25/US\$9

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Pumpkin Ravioli served with Citrus Olive oil, shaved Parmesan and Peppered Leaves

EC\$35/US\$13

**

Green Lip Mussels with Thai Chili Sauce and Coriander

EC\$30/US\$11

**

King Prawn and Crab Cocktail

EC\$35/US\$13

**

Lemon Chicken Caesar Salad

Starter EC\$32/US\$12

Main Course EC\$60/US\$23

**

Fillet of Salmon pan-fried and served with Wild Rice and Casserole of Peas and Greens

EC\$80/US\$30

**

Cajun Spiced Fillet of local Blue Marlin, served with Sauteed Potatoes and Local Vegetables

EC\$70/US\$27

**

Tenderloin of Beef, Horseradish Mashed Potato, Steamed Green Vegetables and Red Wine Sauce

EC\$100/US\$38

**

Grilled Sirloin of Beef with Roasted Tomatoes, Mushrooms and Chips

EC\$60/US\$23

**

Roasted Mediterranean Vegetable Strudel with Creamed Leeks, Crispy Yams and Tomato Fondue

EC\$50/US\$19

**

Chocolate Creme Caramel with Ginger Wafers

Iced Nougatine Parfait with Chocolate Sauce

Trio of Mousses with Biscotti

Selection of Cheeses with freshly Baked Bread

Freshly churned Ice Cream and Sorbets, Ginger Crisp

All desserts at EC\$30/US\$11

Rates are subject to 10% service charge and 8% Government tax