

SALTWOOD

ST. LUCIA

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine

STARTERS

WAGYU BEEF TARTARE & CAVIAR 55
Butter Roasted Brioche Toast

DUNGENESS CRAB (N, E, GF) 35
Dungeness Crab Salad, Chargrilled Pineapple, Coconut, Cashew Nuts

PAN-FRIED SEA SCALLOPS (N, GF, DF) 40
Celery Root & Apple Salad, Truffle Remoulade, Hazelnuts, Zorri Cress

OCTOPUS (GF, DF) 45
Smoked White Beans, Chorizo, Black Olives, Samphire

WAGYU BEEF CARPACCIO (GF) 39
Black Truffle Aioli, Aged Parmesan, Crispy Cavolo Nero

SALADS

HEIRLOOM TOMATO (V) 29
Spiced Labneh, Pink Radish
Avocado, Sourdough Croutons, Basil

ROASTED PUMPKIN (V, N, GF) 28
Caramelized Onion, Goat Curd, Fresh Herbs

CORONATION CHICKEN (E, N, GF) 32
Curry Spiced Roasted Chicken, Almonds
Spring Onion, Gem Lettuce, Coriander

CAESAR SALAD (E) 34
Romaine Lettuce, Sourdough Croutons
Bacon, Parmesan Cheese

ENTREES

SPINACH & PARSLEY RISOTTO 62 degree Egg, Parmesan, Arugula (V, E, GF) 55

26 oz DOVER SOLE Buttered Ratte Potato, Ice Plant, Seaweed Hollandaise (E, GF) 150

ROASTED TURBOT Sweet Corn & Crab Humita, Green Onion, Golden Raisin Purée (GF, DF) 65

BLACK ANGUS BEEF KOFTA KEBAB Wild Arugula, Tomato, Cumin Spiced Labneh, Pickled Red Onion, Sumac 60

ROASTED WHOLE BONELESS BRANZINO Toasted Almonds, Soaked Jasmine Golden Raisins, Lemon, Basil Oil (N, GF) 76

ON THE BONE

CHOICE OF 2 SIDES AND 1 SAUCE

BLACK DIAMOND PRIME TOMAHAWK 32 oz 250

BLACK ANGUS T-BONE STEAK 32 oz 185

AUSTRALIAN WAGYU

CHOICE OF 1 SIDE AND 1 SAUCE

WBLACK RIBEYE, 5|6 Marbling
12oz 110

WBLACK STRIPLOIN, 7|8 Marbling
10oz 95

WAGYU TENDERLOIN, 5|6 Marbling
8oz 91

USDA PRIME PLUS

CHOICE OF 1 SIDE AND 1 SAUCE

1855 PRIME + ANGUS RIB EYE (12oz) 85

STEAK TASTING PLATE 115

CHOICE OF 1 SIDE AND 1 SAUCE

Australian Filet Mignon (3.5oz), USDA Prime + Rib Eye (4oz)
WBLACK STRIPLOIN, 5|6 Marbling (2.1oz)

or

TORIYAMA UNAMI WAGYU 200
Authentic Japanese Black A5 Steak

A5 Striploin (3.5oz), A5 Tenderloin (3.5oz), A5 Ribeye (2.1oz)

SAUCES & GRAVY

Red Wine Beef Gravy (GF), Grain Mustard & Peppercorn (N, GF),
Creamy Horseradish (V, GF), Classic Bearnaise (V, E, GF), Chimichurri

FRIES

HOMEMADE HAND CUT (GF, DF) 12
PARMESAN & TRUFFLE OIL (GF) 12 BLACK TRUFFLE (GF) 25

POTATO MOUSSELINE (GF) 11

TEMPURA ONIONS (V, DF) 11

ROASTED VEGETABLES (V, VG, GF, DF) 11

SIDES

GREEN LEAF SALAD (V, VG) 11

MACARONI & CHEESE 16

CAULIFLOWER STEMS (V, GF) 11
Brown Butter Crumble

All prices are quoted in USD. Prices are subject to 10% service charge at 10% vat.

Please inform us of any food allergies, intolerances or sensitivities before you place your order.

Please note we do our very best to observe all allergy contraindication but cannot guarantee no cross contamination.

(V) Vegetarian, (VG) Vegan, (E) Contains Egg, (N) Contains Nuts, (GF) Gluten Free, (DF) Dairy Free

Any guest on Sugar Beach Meal Plan or Half Board package will receive an offset to the value of \$125 against food items on their bill.

Included drinks package will be applied for guests on the Sugar Beach Meal Plan.