

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 (S, D, M, A, VN) 55
Butter Roasted Brioche Toast

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

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

OCTOPUS (S, D) 45
Smoked White Beans, Chorizo, Black Olives, Samphire

FRESHLY SHUCKED OYSTERS "FINE DE CLAIRE No.2" (S)
3 OYSTERS 15 | 6 OYSTERS 30 | 12 OYSTERS 60
Champagne Mignonette, Tabasco, Citrus

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

SALADS

HEIRLOOM TOMATO (V, D) 28
Spiced Labneh, Pink Radish
Avocado, Sourdough Croutons, Basil

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

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

ENTREES

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

DOVER SOLE Buttered Ratte Potato, Ice Plant, Seaweed Hollandaise (D, E, S) 60

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

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

ROASTED WHOLE BONELESS BRANZINO Toasted Almonds, Soaked Jasmine Golden Raisins, Lemon, Basil Oil (D, N) 75

ON THE BONE

BLACK DIAMOND PRIME TOMAHAWK 28 oz, Choice of 3 Sides & 2 Sauces 150

AUSTRALIAN WAGYU

CHOICE OF 2 SIDES AND 1 SAUCE

WBLACK RIBEYE, 5|6 Marbling
12oz 110

WBLACK STRIPLOIN, 7|8 Marbling
10oz 95

WAGYU TENDERLOIN, 5|6 Marbling
8oz 90

STEAK TASTING PLATE 115

Australian Filet Mignon (3.5oz), USDA Prime + Rib Eye (4oz)
Japanese A5 Wagyu Rib Eye (2.1oz)

JAPANESE WAGYU

CHOICE OF 2 SIDES AND 1 SAUCE

WAGYU KURO RIB EYE A5 (3.5oz) 85
Additional (1oz) 25

USDA PRIME PLUS

1855 PRIME + ANGUS TENDERLOIN (8oz) 75
1855 PRIME + ANGUS RIB EYE (12oz) 85

SAUCES & GRAVY

Red Wine Beef Gravy, Grain Mustard & Peppercorn (D, N, A, C),
Creamy Horseradish (V, D), Classic Bearnaise (V, E, VN), Chimichurri

FRIES

HOMEMADE HAND CUT 12 PARMESAN & TRUFFLE OIL (D) 12
BLACK TRUFFLE 25

POTATO MOUSSELINE 11

TEMPURA ONIONS (V, G) 11

SEASONAL BABY VEGETABLES (V, VG) 11

SIDES

GREEN LEAF SALAD (V, VG, VN) 11

CAULIFLOWER STEMS (V, D) 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

(V) Vegetarian, (VG) Vegan, (G) Contains Gluten, (D) Contains Dairy, (E) Contains Egg, (S) Contains Seafood
(SS) Contains Sesame Seeds, (N) Contains Nuts, (A) Alcohol, (VN) Vinegar, (C) Contains Celery

Any guest on a meal plan will receive an offset to the value of \$125 against their bill.