

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) 28

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) 32

Romaine Lettuce, Sourdough Croutons
Bacon, Parmesan Cheese

ENTREES

- SPINACH & PARSLEY RISOTTO 62 degree Egg, Parmesan, Arugula (V, E, GF) 55
- 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) 75

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 90

USDA PRIME PLUS

CHOICE OF 1 SIDE AND 1 SAUCE

- 1855 PRIME + ANGUS TENDERLOIN (8oz) 75

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

SIDES

- POTATO MOUSSELINE (GF) 11

TEMPURA ONIONS (V, DF) 11

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

- 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.