

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

SEA BASS TARTARE 35
Green Apple, Shiso, Oyster Cream (GF)

DUNGENESS CRAB CAKE 35
Lemongrass, Ginger, Citrus, Saffron, Coriander

PAN-FRIED SEA SCALLOPS 40
Parsnip, Marinated Raisins, Pomegranate (GF)

HERITAGE CARROTS 28
Vadouvan Curry Spices, Choy Sum, Kale, Yogurt, Lemon

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

WHITE ASPARAGUS 35
Fresh Herbs, Pearl Onions, Poached Quail Egg
Pickled Girolle (V, GF)

ENTREES

PLANT BASED KOFTA Pumpkin Hummus, Pumpkin Seeds & Oil, Chickpeas, Tahini Sauce (V, VG, GF) 55

DOVER SOLE Potato, Ice Plant, Seaweed Hollandaise (GF) 60

VEAL CHOP Garlic Potato, Chives, Glazed Onions, Madeira Sauce (GF) 70

LAMB CHOP Lamb Pastilla, Almond & Red Pepper Hummus, Cinnamon Sauce 60

SEA BASS Tomato, Roasted Pepper, Sweet & Sour Eggplant, Olives, Fennel Sauce (GF) 60

FOR TWO

BLACK DIAMOND PRIME TOMAHAWK 32oz (GF) Choice of 3 Sides & 2 Sauces 295

STEAKS

CHOICE OF 2 SIDES AND 1 SAUCE

FILET MIGNON CHOICE 1855 ANGUS
10oz (GF) 75

RIB EYE 35 DAY PRIME DRY AGED 1855 ANGUS
12oz (GF) 80

STRIPLOIN 35 DAY PRIME DRY AGED 1855 ANGUS
10oz (GF) 70

JAPANESE WAGYU

CHOICE OF 2 SIDES AND 1 SAUCE

WAGYU KURO RIB EYE A5 (GF) (per 100gr/0.2lb) 85
Additional (30gr/0.06lb) 25

WAGYU STRIPLOIN A5 (GF) (per 100gr/0.2lb) 75
Additional (30gr/0.06lb) 22

STEAK TASTING PLATE (GF) 110
Filet Mignon (4oz), Dry Aged Rib Eye (80gr/0.17lb)
Wagyu Striploin (60gr/0.13lb)

SAUCES

Red Wine Sauce (GF), Grain Mustard & Peppercorn (GF), Creamy Horseradish (V,GF), Classic Bearnaise (V,GF)

KALE & HAZELNUT PESTO (V, VG, GF) 12

TEMPURA ONIONS (V) 11

CAULIFLOWER STEMS

Truffle Cauliflower Purée, Brown Butter Crumble (V, GF) 11

SIDES

HAND CUT FRIES (V, GF) 12

ROASTED & GRILLED BABY ROOT VEGETABLES (VG) 11

POTATO MOUSSELINE (V) 11

CRISP GARDEN SALAD (VG) 11

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, (GF) gluten free

Any guest on AI/MAP/LDM will receive an offset to the value of \$125 against their bill. AI/MAP/LDM (1 appetizer, 1 main course & 1 dessert per person)