



RABOT RESTAURANT

SAINT LUCIA
FROM HOTEL CHOCOLAT



BREAKFAST MENU

Served from 7am to 10am

Good morning!

With a focus on local fruit (never imported), freshly baked breads and the energizing power of our cacao, a Rabot Estate breakfast is intended to set you up for the day ahead. Start the day with our complimentary Fruit Platter, Granola (N) and Muffin placed on your table.

TO DRINK

Coffee

Espresso, Americano, Café au Lait, Iced Coffee.

72% Velvetised Chocolat

Classic Drinking Chocolate. Simply our 72% dark Saint Lucia chocolate made velvet-smooth, from the first sip to the last, in our Velvetiser.

Cacao Tea

Using our Estate-grown cacao beans, roasted, ground, and prepared traditionally. Based on the traditional West Indian breakfast drink. Stimulating, with a bitterness more like coffee. Packed with natural goodness!

Teas and Infusions

Tea selection (found on your table)
Mint infusion fresh from our herb garden / Fresh local ginger.

Wild coffee plants grow right here on our organic cacao farm, where they inspire Hotel Chocolat's coffee range.

TIPPLES

Mimosa \$15

Orange juice, Prosecco.

Bloody Mary \$16

Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco.

Fresh Cacao Bellini \$16

Prosecco, fresh Rabot Estate cacao pulp, lemon verbena, soursop juice.

TO EAT

Cacao Nib Pancakes

With homemade spiced treacle.
Served with bacon.

Cacao Nib and Coconut Brioche French Toast

Homemade coconut cream, chocolate hazelnut spread, marmalade. (N)

Warm Cacao Banana Bread

With caramelized sauteed banana, chocolate and hazelnut spread. (N)

Oatmeal Porridge

With your choice of milk and local honey on the side. (V)

Local Breakfast

Saltfish, cacao nibs, cucumbers and bell pepper julienne served with bakes (local fried dough). Served with local cacao tea.

Cacao Nib Sweet Potato Hash

With poached egg, roasted tomato. (V)
Add: local saltfish.

Grain & Bean Bowl

Grains and beans topped with pumpkin hummus, poached eggs, toasted seeds, fresh cherry tomatoes. (VE)

Tropical Smoothie Bowl

Mango & banana base. Topped with watermelon, coconut, granola, almond, banana. (N) (VE)

Rainforest Bowl

Pineapple & callaloo (local spinach) base. Topped with granola, roasted coconut, almond, watermelon, banana. (N) (VE)

BUILD YOUR OWN

Fresh Toast of the Day

With cacao nib butter, homemade chocolate and hazelnut spread, local fruit jams. (N)

Eggs

Scrambled, fried, poached, omelette.

Bacon

Grilled.

Vegetables

Local, in season.
Sautéed or blanched. (VE)

Tomatoes

Fresh or grilled. (VE)