



RABOT RESTAURANT

SAINT LUCIA
FROM HOTEL CHOCOLAT

NIBBLES AND DIPS

Crispy Plantain Chips \$7 (WD, WW, V)
Cacao Pumpkin Chilli Hummus & Bread \$15

FLAT BREAD

Smoked Shredded Pork \$20 (A)
Local Pulled Chicken \$20
Tomato and Basil \$15

APPETIZERS

Cacao Gazpacho \$15 (V, VE)
Seared Scallops with Cacao Oil \$29 (SF)
Lobster and Avocado Cocktail \$25 (SF)

SALADS

Boucan Chicken Caesar Salad \$33 (SF)
Lentil and Local Vegetable Salad \$25
Three Quinoa Bowl \$25 (VE)
Boucanier Seared Tuna Salad \$35
Add to any salad
Local Chicken, Mahi Mahi or Scallops (SF) \$20

PASTA

Cacao Linguine \$27 (V)
Cacao Pappardelle \$27 (V)
Add to any pasta
Local Chicken, Mahi Mahi or Scallops (SF) \$20

RABOT CLASSICS

The Boucanier's Fish and Chips \$36 (A)
Boucan Cheeseburger \$35

GRILLS

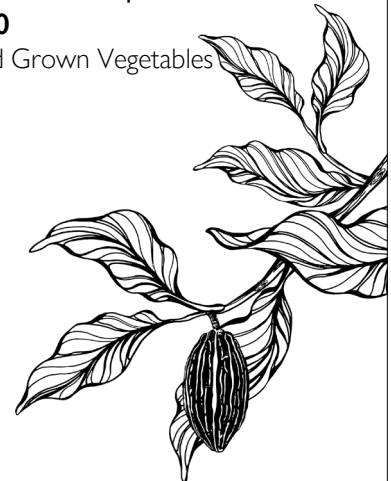
Ribeye \$50
Catch of the Day \$35
Chicken Paillard \$35
All served with cacao nib butter, hand cut fries,
plantain chips and green salad

SANDWICHES

Club Sandwich \$30
Cacao Pod Pulled Pork 'In and Out' \$35
Rabot Roti \$30
Local Chicken, Market fish or Island Grown Vegetables

SIDES

Green Salad \$8.5
Sweet Potato Wedges \$8.5
Hand Cut Potato Fries \$8.5



Prices shown in US dollars, inclusive of 10% tax. A 15% service charge will be added to your final bill.
DIETARY & ALLERGENS Please let us know if you have allergies. For full allergen information please speak to a member of staff. (V) Vegetarian
(WWW) Without Wheat (WD) Without Dairy (A) Alcohol (N) Nuts (SF) Shellfish (VE) Vegan. All of our dishes may contain traces of allergens.