

**RABOT
RESTAURANT**
SAINT LUCIA
FROM HOTEL CHOCOLAT

CELEBRATE

\$150

**NEW YEAR'S EVE
WITH US**

As the New Year begins and the old one ends, let's get together with family and friends. Join us at Hotel Chocolat for our Authentic Saint Lucian new year's eve dinner and dance.

Tuesday, 31st December, 2024 | From 6pm

Entertainment featuring:

MTX Duo

Hypekid

Contact Reservations

Tel: +1 (758) 459 - 7973/7966

Email: reservations@thehotelchocolat.com

Book now, limited availability

RABOT RESTAURANT

SAINT LUCIA
FROM HOTEL CHOCOLAT

NEW YEAR'S EVE MENU

Amuse Bouche

Soup of the day

Starters

Saint Lucian native lobster newburg

Or

Cacao marinated slow cooked local pork, with red oak, grilled red onion and beetroot, mango vinaigrette dressing.

Or

Organic greens & ripe avocado salad with baby romaine, roasted tomatoes, cumin and lime dressing.

Palate Cleanser

Sorbet

Cacao Bellini

Main course

Fillet of angus beef seared with mignonette pepper and cacao, sautéed wild scallop & grilled farm vegetables.

Or

Pan fried red snapper stuffed with spinach & goat cheese, asparagus, herbs from our garden, cacao & citrus infused oil.

Or

Rabot Estate farm vegetable spring roll, cous cous and a cacao, ginger and mango vinaigrette.

Desserts

Lemongrass and mint crème brûlée served with passionfruit sorbet.

Or

Salted caramel and bailey's cheesecake.

Or

Praline slice served with cream, chocolate tuile and caramelised almonds

\$150 - Served with a glass of house wine.

Prices shown in US dollars, inclusive of 10% tax. A 15% service charge will be added to your final bill.