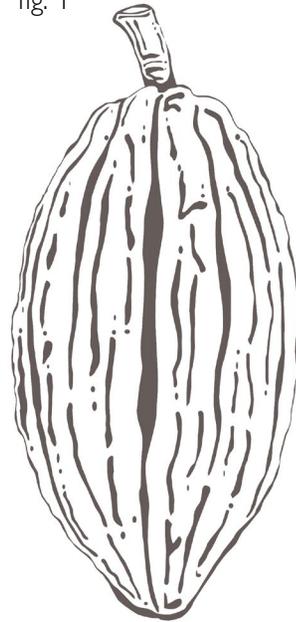


THE ANATOMY OF CACAO

In 2006 we had a mission, to re-establish a thriving, sustainable cacao economy in Saint Lucia. Seeded, harvested, dried, roasted and transformed; our flourishing cacao estate provides the ingredient that enhances local catches to molten lava chocolate desserts. We make our fine flavour, micro-batch chocolate directly from our estate-grown cacao beans, right here. At Rabot Hotel we believe in doing what we can to protect our planet. All our dishes on the menu are created using predominantly local, high quality meat and vegetables to minimise the need for imported foods, while also supporting our local communities here in Saint Lucia.

Discover the full potential of the cacao bean, shell to nib.

fig. 1



The Cacao Pod

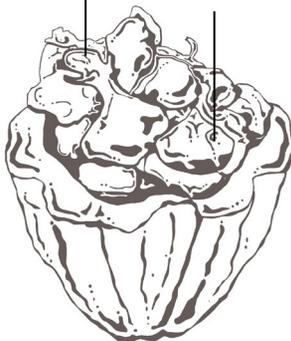
fig. 2

fig 2.1 **The Pulp**

Flavours of lychee.
We use for: sorbets, cocktails and marinades.

fig 2.1 **The Bean**

Needs to be fermented and sun dried, then delicious. See fig 3.



Cut Cacao Pod

fig. 3

fig 3.1 **The Shell**

Flavours of toast, umami.
We use for: tea infusion drinks, cooking stock and spice mixes.



fig 3.2 **The Nib**

Flavours of cacao, oak and tannins.
We use for: marinades, sauce enriching crusts and grinding up to make chocolate and chocolate drinks.

Cacao Bean

RABOT RESTAURANT

SAINT LUCIA
FROM HOTEL CHOCOLAT

DINNER MENU

Welcome to Cacao Cuisine: Cocoa is at the heart of everything we do. Grown sustainably on our Rabot Estate, alongside coffee, herbs, eggs, honey, vinegar and handcrafted ricotta, our cacao isn't just for chocolate—it's a culinary ingredient that enhances and deepens flavours. Our **Cocoa Cuisine** is about balance, using cacao in unexpected ways to bring richness, depth, and harmony to every dish, without overpowering. A true taste of our farm, crafted with sustainability and passion.

STARTERS

Roast Local Pumpkin Soup (V, VE) \$17

Spiced tomatoes, plantain and cacao nibs.

Local Chicken Liver Parfait (A) \$16 D, W

Smooth spiced pate, with toasted cacao scented brioche.

Seared Scallops \$29 SF

Cacao and citrus dressing.

Crisp Pulled Pork Piton \$20W

Citrus leaves, cacao nibs and sweet chilli.

Cacao Ravioli, Smoked Pimento Sauce (V) \$17 D, W

Stuffed with callaloo, homemade ricotta

Yellow Fin Tuna Tartare \$20 D, W

Pineapple, scallions and cacao oil.

Potato & Cacao Gnocchi (V, VE) \$16

Caper & cherry tomato sauce with shallot confit, kale and peppers.

Lobster and Avocado Cocktail \$25 SF

Cacao infused marie rose, cacao vinegar and cayenne.



MAINS

Seared Scallops, Cacao oil & Souskai \$48 SF

Pumpkin puree and plantain.

Cacao Braised Smoked Local Pork (A) \$42

Pickled red cabbage and sweet potato.

Flame Grilled Mahi Mahi \$44

Marinated in Cacao, Madras rice, local vegetables.

Black Angus Beef Fillet (A) \$65 / Ribeye (A) \$60

Sauteed mushroom, callaloo and hand cut fries.

Market Fish \$44 D

Grilled Catch of the day with crushed potato and cacao butter sauce.

12 Hour “Bois Bande” Chicken (A) \$43 D

Braised with local spices, white chocolate mash and cacao infused rum.

Handmade Polenta Rolls (V, VE) \$42

Sautéed spinach and mushroom, roasted pumpkin and basil & cacao jus.

Seared Yellow Fin Tuna \$44

Ratatouille and Rabot cacao dressing.

SIDES

\$8.5

White Chocolate Mash (V)

Warm Cacao Spiced Eggplant (V)

Cacao Nib Rice (V, VE)

Local Tomatoes and Beetroot Organic Salad (V, VE)

Coconut Spiced Callaloo (local spinach) and Green Banana (V)

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.

Dietary- A) Alcohol (V) Suitable for Vegetarians (VE) Suitable for Vegans

Allergens- Contains (W) Wheat (D) Dairy (N) Nuts (SF) Shellfish. All our dishes may contain traces of allergens.