RABOT RESTAURANT

SAINT LUCIA

FROM HOTEL CHOCOLAT

BREAKFAST COMPLIMENTARY FOR HOTEL GUESTS (excluding alcohol)

BREAKFAST MENU

Served from 7am to 10am

Good morning!

With a focus on local fruits, 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, and smoothie shot placed on your table.

TIPPLES

Mimosa $17
Orange juice, Prosecco.

Bloody Mary $16
Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco.

Fresh Cacao Bellini $18
Prosecco, fresh Rabot Estate cacao pulp, lemon verbena, soursop juice.

TO DRINK

Coffee $5
Espresso, Americano, Café au Lait, Iced Coffee.

Modern Drinking Chocolat $7
Drinking Chocolate. Our chocolate made velvet-smooth, from the first sip to the last, in our Velvetiser.

Cacao Tea $7
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 $5
Tea selection (found on your table) Mint infusion fresh from our herb garden / fresh local ginger.

Coffee plants grow right here on our organic cacao farm, igniting our creativity and shaping the flavours we craft across our menu.

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TO EAT

Cacao Nib Pancakes $15
D, W
With homemade spiced treacle. Served with bacon.

Cacao Nib and Coconut Brioche French Toast $15
D, N, W
Homemade coconut cream, chocolate hazelnut spread, marmalade.

Warm Cacao Banana Bread $15
D, N, W
With caramelized sauteed banana, chocolate and hazelnut spread.

Oatmeal Porridge (V) $10
D, N
With your choice of milk and local honey on the side.
Add 72% Dark chocolate, 65% milk chocolate, coconut shavings, pumpkin seeds, sunflower seeds. **+$5**

Local Breakfast $20 W
Saltfish, cacao nibs, cucumbers and bell pepper julienne served with bakes (local fried dough).
Served with local cacao tea.

Cacao Nib Sweet Potato Hash (V) $15
With poached egg, roasted tomato.
Add local saltfish. **+ $5**

Rabot Estate Eggs Benedict $20
A, D, W
Homemade English muffin, poached estate eggs, smoked bacon and Cacao vinegar Hollandaise.

Tropical Smoothie Bowl (V, VE) $12
N
Mango & banana base. Topped with watermelon, coconut, granola, almond, banana.

Rainforest Bowl (V, VE) $12 N
Pineapple & callaloo (local spinach) base. Topped with granola, roasted coconut, almond, watermelon, banana.

Grain & Bean Bowl (V) $12
Grains and beans topped with pumpkin hummus, poached eggs, toasted seeds, fresh cherry tomatoes.

BUILD YOUR OWN $20

Fresh Toast of the Day D, N, W
With cacao nib butter, homemade chocolate and hazelnut spread, local fruit jams.

Eggs
Scrambled, fried, poached, omelette.

Bacon
Grilled.

Local Pork Sausages
Grilled.

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

Tomatoes (VE)
Fresh or grilled.

Any of these as a **Side $6 each**

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- (V) Suitable for Vegetarians (VE) suitable for Vegans
Allergens- Contains (A) Alcohol (W) Wheat (D) Dairy (N) Nuts) (SF) Shellfish. All our dishes may contain traces of allergens.

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