RABOT RESTAURANT

SAINT LUCIA

FROM HOTEL CHOCOLAT

LUNCH MENU

Enjoy cacao cuisine inspired by our organic estate designed to be shared.

Home baked Sourdough (V) $6 W
Whipped cacao butter, 72% balsamic & cacao nib pesto.

LAND

Terrine of Local Chicken Liver Parfait $18 (A) D, W
Aged rum & madeira jelly, cacao brioche.

Local Pork Skewer Grilled Over Dry Cocoa Leaves $40 D
Smoked pork, ginger & pineapple jus & sweet potato.

Cacao Marinaded Fillet of Beef $65
Grilled citrus, Rabot estate salad & passion fruit dressing.

SEA

Grilled Yellowfin Tuna $42
Ratatouille, garden greens & souskai salsa.

Local Avocado Salad $26 SF
Local avocados, citrus & cacao soy, blue claw shrimp, mango & passionfruit dressing.

Market Fish $38
Grilled fresh local fish of the day, paprika mayo, rabot estate salad & caramelised citrus.

EARTH

Cacao Ravioli (V) $20 D, W
Homemade ricotta, local spinach and smoked pimento sauce.

Charcoal Grilled Eggplant (V) $18 D, N
Melted onions, mole & cacao pesto.

Watermelon & Homemade Ricotta Salad (V) $19 D
Mint, basil, roasted fresh pumpkin seeds & rabot organic honey and cacao vinegar.

SIDES

Hand-Cut Fries $9
Cacao vinegar, sea salt.

Steamed Green Vegetables from The Farm (V, VE) $9

Herbal Clay Pot Rice $9
Long grain rice steamed with bayleaf, citrus leaves, coconut & cacao nibs.

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.