RABOT
RESTAURANT
SAINT LUCIA
FROM HOTEL CHOCOLAT

CHRISTMAS MENU

Amuse-Bouche

Local Callaloo Soup

Starters

From the Farm
Crispy braised local pork with shallot confit, white chocolate mash, and rich demi-glace.

OR

From the Garden
Beetroot terrine, marinated oak lettuce, roasted tomato, and pickled avocado, served with mint and cacao pulp dressing.

OR

From the Ocean
Blackened scallops with lobster tempura, avocado purée, and creamy lobster bisque.

Main Course

Roast Turkey & Glazed Ham
Baby bok choy, sweet potato gratin, with cranberry jus.

OR

Cacao-Marinated Quinoa Wellington
Root vegetables, mushrooms, and quinoa in puff pastry, served with roasted pepper coulis.

OR

Pan-Seared Red Snapper
Fresh ginger, citrus, and seafood sauce.

Dessert

Sticky Toffee Pudding with Salted Caramel Sauce.

OR

White Chocolate and Cranberry Cheesecake.