



Almond

ALMOND MORGAN BAY RECEPTION MENU

*This menu carries a surcharge of US \$40.00 per person for Almond guests and US \$70.00 for off-property guests.

Morgan's Pier Dinner Menu

Appetizer

Tian of Local King Prawns

Bound With Creole Mayonnaise, Balsamic Dressing

— or —

Lucian Squid and Crab Risotto

Shellfish Cream

Soup

Shrimp Bisque

Smooth Classical Shellfish Soup With Aged French Cognac And Whipped Cream

Entrées

Roasted Spicy Snapper Fillet

Wrapped In Banana Leaf With Roasted Plantain And Spicy Creole Sauce

— or —

Cajun Blackened Shrimp Brochette

On Bread-Fruit Scone, Pineapple Chili Salsa

Desserts

Mango Brûlée

With Sweet Tuille Biscuit

— or —

Passion Fruit Mousse

With Island Berry Coulis And Coconut Sail



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Le Jardin Dinner Menu

Appetizer

St. Lucian Boujon

With Salt Pork, Red Beans And Dumplings

— or —

Green Figs and Salt Fish

The National Dish Of St. Lucia

Soup

Crab Callaloo Soup

With Local Crab, Callaloo Greens, Okra and Coconut

Entrées

Snapper Creole

With Christophene Crab Puree

— or —

Sweet and Sour Pork Chop

With Island Gratin Served With A Guava Glaze

Desserts

Chocolate Cream Pie

With Chocolate Sauce

— or —

Caramel Bananas

With Sugar Cookie And Whipped Cream



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Palms Dinner Menu

Appetizer

Spicy Lucian Crab Cake
With Curried Mayonnaise

— or —

Carpaccio of Pineapple
Marinated With Coconut And Fresh Chili

Soup

Chilled Bisque of Banana
Flavored With A Hint Of Grenadine And Garnished With Toasted Coconut

Entrées

Local Snapper Fillet
Wrapped In Banana Leaf With Spaghetti Of Vegetables With Coconut Milk, Steamed Breadfruit

— or —

Garlic & Rosemary Studded Leg of Lamb
With Gratin Potato & Roasted Mediterranean Vegetables Pan Jus

Desserts

Yogurt Cheesecake
With Berry Coulis

— or —

White Chocolate Mousse
With Bitter Chocolate Sauce



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Bambou Dinner Menu

Appetizer

Soy Marinated Tartar of Local Yellow Fin Tuna

Picked Ginger And Wasabi Paste

— or —

Thai Style Crispy Chicken Popiah

Chunky Peanut & Coconut Relish

Soup

Laksa Lemak Soup

Indonesian Noodles Coconut Curry Soup

Entrées

Teriyaki Marinated Paillard of Beef

Stir Fry Of Vegetables Sweet Potato Straws

— or —

Tempura of Pork Tenderloin

On Noodles And Oriental Vegetables With Green Paw Chutney

Desserts

Rich Chocolate Pot

— or —

Vanilla Crème Brûlée

**Lunch, beach barbeque and other special function menus available on request.