

DASHEENE

MOTHER'S DAY LUNCH

Sunday 12th

SOUP

SOUP OF THE DAY

APPETIZER

ST. LUCIAN ACCRA

salt fish fritters. hot peppers. creole sauce.

or

ISLAND CAESAR SALAD

lettuce. parmesan cheese. anchovies. bacon.

Shrimp / Chicken

ENTRÉE

CREOLE FISH

local fish fillet. marinated in fresh herbs. pan-seared.

served on couscous. creole barbecue sauce.

or

JERK POULET

grilled chicken breast. seasoned with island spices. polenta cake. jerk cream sauce.

or

GRILLED BEEF PEPPER STEAK

potato puree. red wine shallot jus

DESSERT

CHOCOLATE CAKE

or

PASSION FRUIT MOUSSE CAKE

raspberry sauce.

US\$55 Per Person + 10% Service Charge and Applicable VAT

We take pride in serving only the freshest ingredient by supporting our St. Lucian farmers and fishermen. Ingredients are subject to availability. All prices are quoted in US \$ dollars. Subject to 10% service charge and applicable V.A.T. For all guest on HB/FB/Al plan will have no upcharge when selecting; 1 soup. 1 appt. 1 Main course 1 Dessert @Consuming raw or undercooked meals; poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness + Please ask your server for possible allergen or gluten free items.

Ladera