

DASHEENE

EASTER DINNER MENU

SOUP

DASHEENE SOUP

vegetables. vegetable broth.

APPETIZER

SMOKED SALMON RISOTTO

white wine parmesan cream. fresh herbs.

TOMATO MOZZARELLA SALAD

balsamic vinaigrette. olive oil.

ENTRÉE

POACHED CATCH OF THE DAY

black bay farmers' vegetables. spice plantain.

PAN ROASTED CHICKEN

cabbage. bacon. red wine jus.

SHRIMP DASHEENE

pan fried shrimp. local seasoning peppers.

DESSERT

CHOCOLATE LAVA CAKE

vanilla ice cream.

DASHEENE FRUIT FLAMBE

seasonal fruit. house made sorbet.

TIRAMISU MOUSSE CAKE

with chocolate sauce.

US\$95 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/AI 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