

DASHEENE

EASTER LUNCH MENU

SOUP

GINGER & PUMPKIN

APPETIZER

COCONUT SHRIMP

organic greens. melon salsa.

or

BEETS & CUCUMBER SALAD

boiled egg. local lettuce. mango dressing.

ENTRÉE

ROASTED LEG OF LAMB

garlic potatoes. red wine jus.

or

PAN SEARED CATCH

glaze carrots. asparagus. breadfruit gratin. thyme butter sauce.

DESSERT

COCONUT CHOCOLATE CHEESECAKE

or

ISLAND FRUIT FLAN

caramel 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/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