

KAI MANJE LENDI MENU

SOUP

RED CONCH CHOWDER 9

Locally caught couch, garlic parmesan crostini (nf)



CURRY INFUSED LENTIL SPINACH SOUP 8

Lentils, spinach, mirepoix of vegetables, mini dumplings (nf,df)

APPETIZERS

LOCAL CONCH FRITTER 12

Spicy citrus remoulade, local micro greens (nf)



JERK CHICKEN SPRING ROLLS 11

Shredded grilled jerk chicken, tossed organic mixed greens (nf)



BELLEVUE FARMS ORGANIC SALAD GREENS 11

Candied beet root, tomato, cucumber, cashew nuts, shaved coconut sugarcane vinaigrette (gf,lf)

ENTREE

ALMOND CRUSTED CATCH 26

Almond crusted catch, Creole sauce, Basmati rice pilaf



SAINT LUCIA FARM RAISED CHICKEN BREAST 21

Mango jerk rubbed or shadon beni pesto, island provisions (nf)



SEAFOOD POT AU FEU 28

Shrimp, white fish, mussels, squid, provisions, lemongrass, ginger, coconut broth (nf, gf & lf)

ENTREES FROM THE GRILL

**-denotes no supplement charge **-denotes a \$us10 supplement
This applies to guests on the Summer 420 and Winter 560 packages.*

CARIBBEAN SPICED 9 oz SIRLOIN STEAK 29*

spiced ginger red wine sauce (gf, nf & lf)

CASSAREP CHARBROILED PORK

TENDERLOIN 27*

chilli orange soy sauce (nf & lf)

CHIMICHURI 10 oz

BEEF RIB EYE STEAK 36**

citrus herb marinade rub (gf, nf & lf)

COCONUT CRUSTED RACK

OF LAMB 42**

coconut caribbean thyme jus (gf, nf & lf)

JERK MIXED GRILL KEBAB 35**

*lamb chop, beef, pork and chorizo sausage
chilli & sweet bell pepper coulis (gf, nf & lf)*

dishes from the grill are served with market vegetables, please select your choice of a starch

crushed rosemary roasted potato

provision and cheese au gratin

Ti Kaye garden herb couscous

local root chips and crispy fried onion

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KAI MANJE MADI MENU

SOUP

RED BEAN PUREE 9

Parsley cream fresh, herb oil, Choiseul Micro greens (nf & gf)

APPETIZERS

PAN SEARED TUNA MEDALLIONS 13

Seared St Lucian caught yellowfin tuna, spicy fruit salsa, organic mesclun mix, honey mustard vinaigrette (nf, lf & gf)



CONCH SOUSE 11

Pickled cucumber, Shandon beni, coconut milk, citrus, local hot pepper (nf & lf)



TOSSED SALAD 12

Mixed lettuce, radish slices, cucumbers, tomatoes, roasted almonds, pineapple vinaigrette (gf & lf)

ENTREE

CHIMICHURRI CRUSTED DAILY CATCH 28

Chimichurri crust, tomato caper sofrito, red quinoa, pumpkin puree, fish fumet (gf & nf)



SHRIMP ALFREDO 29

Sautéed shrimp, creamy chardonnay alfredo, Ti Kaye fresh pasta, spinach oil (nf)



JERK BREAST OF CHICKEN 23

Jerk marinated breast, sweet potato hash, fresh pineapple chutney, jerk demi-galce (nf)

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spiced ginger red wine sauce (gf, nf & lf)

CASSAREP CHARBROILED PORK TENDERLOIN 27*

chilli orange soy sauce (nf & lf)

COCONUT CRUSTED RACK OF LAMB 42**

coconut caribbean thyme jus (gf, nf & lf)

CHIMICHURI 10 oz

BEEF RIB EYE STEAK 36**

citrus herb marinade rub (gf, nf & lf)

JERK MIXED GRILL KEBAB 35**

*lamb chop, beef, pork and chorizo
sausage | chilli & sweet bell pepper
coulis (gf, nf & lf)*

dishes from the grill are served with market vegetables, please select your choice of a starch
crushed rosemary roasted potato
provision and cheese au gratin
Ti Kaye garden herb couscous
local root chips and crispy fried onion

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KAI MANJE TASTING MENU

CHAIRMAN'S PUMPKIN SOUP

*Chairman's rum infused pumpkin soup, crème fraîche
Choiseul micro greens, Ti Kaye herb oil*



RAVIOLI

*Sweet potato and goat cheese freshly made ravioli, toasted pumpkin seeds,
seared mushrooms, shaved parmesan, chardonnay alfredo sauce*



GREEN FIG AND SALTFISH SALAD (A ST. LUCIAN FAVOURITE)

*Green banana and shredded salted cod, peppers, chives,
organic mesclun mix, passion fruit vinaigrette*



INTERMEZZO

Local fruit sorbet (seasonal fruit palette cleanser)



COCONUT CRUSTED MAHI MAHI (DORADO)

*Sweet coconut crusted mahi mahi, pesto risotto, beet puree
saffron beurre blanc, baby greens*



PETIT STRIPIOIN

*Soufriere cocoa rubbed petit striploin, wild shiitake mushroom ragout,
Micoud honey carrot puree, ground provision au gratin, port wine reduction*



PASTRY CHEF'S SURPRISE

Trio of desserts



SHOT OF CHAIMANS RUM

End your night in a true creole fashion.

45USD Per Person



-Denotes Gluten Free



-Denotes Nut Free



-Denotes Lactose Free

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Menu by Executive Chef Mario Martial

KAI MANJE JEDI MENU

SOUP

CHAIRMAN'S INFUSED CHICKEN PUMPKIN SOUP 9
Chairman's St Lucian rum, mirepoix of vegetables, chicken broth (gf, nf)



CURRY INFUSED LENTIL SPINACH SOUP 8
Lentils, spinach, mirepoix of vegetables, mini dumplings (gf, lf)

APPETIZER

TUNA TARTAR 12
Soy ginger marinated tuna, cucumber carpaccio, avocado, organic greens (lf, nf)



PEPPERED BEEF SATAY 13
Grilled beef tips, spicy coconut orange peanut sauce (lf)



CAESAR SALAD 10
Romaine lettuce, anchovies, garlic croutons, Parmigiano-Reggiano (nf)

ENTRÉE

BLACKENED DAILY CATCH 28
Cajun fish, mango velouté, ratatouille (gf, nf)



SEAFOOD PASTA 29
Sautéed shrimp, squid, mussels, Riesling, pomodoro sauce, Ti Kaye grown basil (nf)



CASSAREEP CHICKEN PEPPERPOT 23
Rich brown stewed chicken, mirepoix, sautéed vegetables, garlic basmati rice (ng, nf)

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spiced ginger red wine sauce (gf, nf & lf)

**CASSAREP CHARBROILED PORK
TENDERLOIN 27***
chilli orange soy sauce (nf & lf)

**CHIMICHURI 10oz
BEEF RIB EYE STEAK 36****
citrus herb marinade rub (gf, nf & lf)

**COCONUT CRUSTED RACK
OF LAMB 42****
coconut Caribbean thyme jus (gf, nf & lf)

JERK MIXED GRILL KEBAB 35**
*lamb chop, beef, pork and chorizo sausage
chilli & sweet bell pepper coulis (gf, nf & lf)*

dishes from the grill are served with market vegetables, please select your choice of a starch
*crushed rosemary roasted potato
provision and cheese au gratin
Ti Kaye garden herb couscous
local root chips and crispy fried onion*

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KAI MANJE VANDWEDI MENU

SOUPS

SEAFOOD CHOWDER 12

Fish velouté, assorted seafood, carrots, potatoes (gf & nf)



SPLIT PEAS SOUP 8

Split pea puree, herb oil, French garlic crostini, organic micro greens (lf & nf)

APPETIZERS

CAPRESE SALAD 11

Tomato, mozzarella, organic greens, passion fruit balsamic reduction (gf & nf)



CURRIED LAMB ENCROUTE 13

Slowly cooked curried lamb, puff pastry, mango chutney (nf)



SAUTÉED GARLIC SHRIMP 15

Sautéed shrimp, garlic parsley crostini, scampi sauce (nf)

ENTREE

CHICKEN SUPREME 23

Grilled chicken breast, Pinot Grigio mushroom tomato cream sauce, sweet potato, butternut squash puree (nf & gf)



POTATO SCALE DAILY CATCH 28

Seared daily catch, thinly sliced potato, carrot beet puree, risotto (nf & gf)



BEEF STROGANOFF 26

Seared beef tips, sour cream, mushroom, demi-glace, fresh pasta (nf)

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spiced ginger red wine sauce (gf, nf & lf)

CASSAREP CHARBROILED PORK

TENDERLOIN 27*

chilli orange soy sauce (nf & lf)

CHIMICHURI 100z

BEEF RIB EYE STEAK 36**

citrus herb marinade rub (gf, nf & lf)

COCONUT CRUSTED RACK

OF LAMB 42**

coconut caribbean thyme jus (gf, nf & lf)

JERK MIXED GRILL KEBAB 35**

lamb chop, beef, pork and chorizo sausage

chilli & sweet bell pepper coulis (gf, nf & lf)

dishes from the grill are served with market vegetables, please select your choice of a starch

crushed rosemary roasted potato

provision and cheese au gratin

Ti Kaye garden herb couscous

local root chips and crispy fried onion

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KAI MANJE SAMDI MENU

SOUP

TI KAYE FRENCH ONION SOUP 8

Caramelized onions, sharp cheese, seasoned crouton (nf)

APPETIZERS

SCALLOPS 14

Seared scallops, Passion fruit velouté, bacon crisp, green pea puree (nf,gf)



COCONUT CEVICHE 12

Locally caught fish, local seasoning peppers, Ti Kaye limes, coconut milk, local scallions (gf,nf & lf)



TAMARIND DUCK CONFIT 13

Duck confit, tamarind red wine reduction, local seasoning peppers, tossed Choiseul micro greens (gf,nf & lf)

ENTREE

FISHERMAN DAILY CATCH 28

Seared marinated catch, pumpkin parmesan risotto, guava beurre blanc (gf & lf)



BACON WRAPPED VEGETABLE STUFFED CHICKEN BREAST 23

Free-range chicken, plantain, provision mash, Chardonnay reduction (nf)



CURRIED LAMB STEW 25

Coconut milk, garam masala, Ti kaye herbs, rice and peas (nf)

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spiced ginger red wine sauce (gf, nf & lf)

CASSAREP CHARBROILED PORK TENDERLOIN 27*

chilli orange soy sauce (nf & lf)

COCONUT CRUSTED RACK OF LAMB 42**

coconut caribbean thyme jus (gf, nf & lf)

CHIMICHURI 10oz

BEEF RIB EYE STEAK 36**

citrus herb marinade rub (gf, nf & lf)

JERK MIXED GRILL KEBAB 35**

*lamb chop, beef, pork and chorizo sausage
chilli & sweet bell pepper coulis (gf, nf & lf)*

*dishes from the grill are served with market vegetables, please select your choice of a starch
crushed rosemary roasted potato
provision and cheese au gratin
Ti Kaye garden herb couscous
local root chips and crispy fried onion*

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KAI MANJE DIMANCH MENU

APPETIZER

WEST INDIAN PUMPKIN BANANA BISQUE 8
Island grown, sea salted pumpkin seeds (gf,nf & lf)



SEAFOOD ENCROUTE 12
Creamy seafood stew, puff pastry, organic side salad (nf)



TAMARIND CURED-CHARBROILED PORK BELLY 13
Lima beans stew, grain mustard-red onion relish (gf,nf & lf)



TI KAYE CARNIVAL SALAD 12
Local papaya, watermelon, millet farm tomato, olives, feta cheese, organic greens, papaya vinaigrette (gf & nf)

ENTREE

FISHERMAN DAILY CATCH IN BANANA LEAF 28
Spice citrus ginger glaze, callaloo rice (gf, nf & lf)



PETITE PITON CASSAREEP BEEF PEPPERPOT 26
Braised sirloin, local sweet potato croquette, creole style ratatouille (nf)



TI KAYE MELTING POT 33
*Grilled fish fillet wrapped in banana leaf
Lucian style spicy beef pepper pot
coconut shrimp curry (gf & lf)*

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**CASSAREP CHARBROILED PORK
TENDERLOIN 27***
chilli orange soy sauce (nf & lf)

**COCONUT CRUSTED RACK
OF LAMB 42****
coconut caribbean thyme jus (gf, nf & lf)

**CHIMICHURI 10oz
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citrus herb marinade rub (gf, nf & lf)

JERK MIXED GRILL KEBAB 35**
*lamb chop, beef, pork and chorizo sausage
chilli & sweet bell pepper coulis (gf, nf & lf)*

dishes from the grill are served with market vegetables, please select your choice of a starch
*crushed rosemary roasted potato
provision and cheese au gratin
Ti Kaye garden herb couscous
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