

The Cliff at Cap

BREAKFAST

Our a la carte breakfast menu changes daily offering you the chance to sample an array of delicious morning favourites or something a little different to tantalize your taste buds.

HIGHLIGHTS FROM THE A LA CARTE MENU

Ouef Cocotte, Double Smoked Bacon, Whole wheat toast
'The English Breakfast' – sausage, eggs, bacon, mushrooms, tomato, potatoes
Morning after breakfast – potato, chorizo, sweet pepper, bake eggs
Banana pancakes, roast banana, cinnamon cream
Creole Breakfast – salt fish, sweet peppers, roast bakes, cucumber
B.E.L.T – bacon, egg, lettuce, tomato on sourdough bread

PASTRIES & FRUIT

Help yourself to our selection homemade pastries, cereals and fresh local fruit cut to order by our chef. They will even blend your selection into a refreshing juice to help kick start your day.

LUNCH

Treat yourself to a fine dining experience for lunch while gazing out to Pigeon Island National Park, heralded as one of the most important monuments of Saint Lucia's history.

Highlights from our a la carte lunch menu include:

TO START

Spiny Lobster risotto, Lemon Grass veloute | \$13
Sweet rock Crab cake, Avacado salsa, Anise salad | \$17
Cerviche Mahi-Mahi, Lime & Coriander | \$15
Water melon & crumbed feta | \$11
Organic hearts of romaine, Ceaser style dressing | \$11

MAIN COURSE

Seared Yellow Fin Tuna, Niçoise style | \$27
Sticky BBQ short rib, Caribbean Slaw | \$28
Mixed seafood grill, lemon couscous | \$32
Gros Islet catch, tomato salad, Creole dressing | \$28
Crunchy Dorado, pommes Bryon | \$28

DESSERT

Island Spiced Bread Pudding | \$11
Mango & Passion fruit sorbet, Pistachio Brittle | \$8
Chocolate & Banoffie whoopee pies | \$8
Farm house Cheese board, Walnut & Date bread | \$17

All lunch menu items are priced in US Dollars and are subject to 10% tax and 10% service fee.

*As part of our 'Cap Maison Premium All Inclusive' package you are entitled to a three course meal each lunch time, Items marked with an * will be hold a supplement charge of \$12*

DINNER

At night the Cliff takes on a sophisticated atmosphere with decadent award winning food and fine wine being served by our professional staff.

Highlights from our a la carte dinner menu include:

TO START

- Island seafood ravioli, spiced lemon grass & coconut nage | \$21
- Warm tart of Roma Tomatoes, black olives, Goats cheese, garden basil | \$17
- Ceviche of Reef Conch, Ahi Tuna, & mango balsamic | \$17
- Butter poached Snow Crab claws, squid ink risotto & crispy leeks | \$20
- Caramelized scallops, curried pumpkin | \$19

MAIN COURSE

- Braised Kobe short rib, caramelized plantain and sweet potatoes* | \$53
- Kurobuta pork belly, Razor Clams & squid, coconut foam | \$41
- Caramelized beef mignon, texture of onion & Pommes Anna | \$47
- Butter poached seafood, leeks & mascarpone enriched Orzo* | \$47
- Island Dorado, cherry tomato vinaigrette with fennel shavings | \$32

DESSERT

- Spice rum truffle, avocado ice cream, banana mousse | \$17
- Dark chocolate fondant, vanilla pod ice cream | \$17
- Pineapple and coconut soufflé | \$17
- Selection of farm house cheese | \$17

Twice a week the Cliff at Cap offers a unique dining experience with our Creole Tasters Menu on Tuesday's and our Trio Menu on Saturday's. A reduced a la carte menu will also be served.

CREOLE "TASTERS" MENU

Pumpkin & Coconut veloute
Stewed salt fish & green fig
Sweet chili pulled pork, Caribbean slaw

*Paired with half a shot (1oz) of Chairman's spiced rum
on cracked ice*

Frappé

Beef pepper-pot, herb dumplings
Creole Mahi Mahi and avocado salad
Ripe plantain gratin

*Paired with a glass of old fashioned Cap Maison rum
punch*

Sweet Creole memories

*Paired with half a shot (1oz) of Admiral Rodney
premium rum served straight-up*

Food Only | \$60
Food & Rum Pairing | \$93**

TRIO TAPAS MENU

Watermelon Feta
Curried parsnip veloute
Rock shrimp & crab cocktail

*Paired with Gavi de Gavi '12 | Grüner Veltliner '10 |
Château Lafont '06*

Frappé

Tomato tart, goat's cheese
Seared tuna, "Asian influence" Caramelized
beef mignon, onion tempura

*Paired with Sancerre '14 | Row 11 Pinot Noir '09 |
Zinfandel, dry creek '11*

Sweet memories

Paired with Château De Malle Sauternes '02

Food Only | \$65
Food & Rum Pairing | \$115***

All dinner menu items are priced in US Dollars and are subject to 10% tax and 10% service fee.

*As part of our 'Cap Maison Premium All Inclusive' package you are entitled to a three course meal every dinner time, Items marked with an * will be hold a supplement charge of \$15, **\$35 & *** \$30*