

BOUCAN

RESTAURANT & BAR

– Rabot Estate, Saint Lucia, West Indies –

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No Service Charge!

We have a 'no tip expected' approach - we plan to give you great service and we pay our team a full wage (If you receive exceptional service and would really like to leave a tip, that's of course appreciated).

Food Allergy

If you have an allergy or food intolerance, please let your waiter know. All dishes may contain traces of nuts.

(v) - denotes dishes suitable for vegetarians.

Local Sourcing

Saint Lucia is a natural paradise for market gardening, so all our vegetables and salads are from local growers.

We have our own herb garden, set up close by our cocoa seedlings nursery.

We have established relationships with local fisherman to give them sustainable, regular orders.

CHOCOLATE TASTING PLATES

Served at lunch and dinner or, by arrangement, at any time.

The Bean to Boucan Chocolate Tasting Plate

Chocolate evolution in a plate! A nine stage tasting presented on slate, from roasted whole Rabot Estate beans to exquisite truffles, caramels, rare Rabot Estate chocolate and a chilled shot of liquid chocolat.

\$12

Chocolate Tasting Plate

A selection of patisseries and freshly made chocolates from our pastry chef, perfect to go with coffee.

\$9

A dinner menu of **CACAO CUISINE** *From Bean to Boucan...*

Our menu draws on the rare cocoa growing around us

We use all parts of the superfood cocoa in our light and healthy menu.

The fresh, tangy cocoa pulp which surrounds the beans can be found in our cocktails, sorbets and ice creams.

The roasted cocoa nibs (the meat of the bean) play a key role as a spice - an infuser of toasty/nutty flavour.

Our award winning bitter dark Saint Lucian chocolate is harmoniously balanced in dressings, dips and, of course, our desserts!

Bon appétit

– Prices shown in US dollars –

STARTERS

Cacao Gazpacho (v)

Refreshing chilled aromatic soup of tomatoes, peppers and cucumber with finely ground cacao nibs and toasted croutons.

\$9

Citrus Salad with White Chocolate Dressing (v)

Local organic basil and micro-green salad leaves, cashews and tomatoes with the zing of local citrus fruit and the soothing balm of our white chocolate dressing.

\$9

Line Caught Yellow Fin Tuna with Cacao Pesto

Local pan seared tuna with crispy tuile, vegetable brunoise and our special cacao and herb pesto.

\$14

Crab Verrine

King crab salad with cacao guacamole and roast sweet pepper jelly.

\$19

The Story Of Chocolate, In Ice

Connects our cocoa growing and chocolatier activities in the most delicious way possible – a trio of home-made ices charting the progression from cocoa pod to chocolate in three stages. 1 A sorbet made with the refreshing pulp from estate grown cocoa pods. 2 An ice cream with the rich malty/toasty flavours of roasted Rabot Estate cocoa nibs. 3 A deep tasting, rich dark chocolate ice cream.

\$9

Panna Cotta Of Coconut Milk & Rum

With fresh mango and papaya salad.

\$9

Soaked Rum Baba & Cacao Whipped Cream (v)

Rum Baba cake soaked in Chairman's Reserve rum and served with cacao-infused whipped cream.

\$9

Rabot Estate Iced Parfait, Hazelnut Crème (v)

Light, cacao nibs infused iced parfait served with roasted hazelnut praline crème and brandy snap.

\$9

DESSERTS

Saint Lucian Chocolate Tart (v)

Made with the latest cuvée of our chocolate, hazelnut praline ice cream.

\$9

Magnificent Piton (v)

Our homage to the big view – a dramatic soft meringue peak, surrounded by Rabot Estate chocolate soup with sliced local banana, caramel and toasted almond.

\$9

Cacao Crème Brûlée

The classic recipe with a twist, cacao infused brûlée with papaya-mango jelly.

\$9

Espresso & Dark Chocolate Mousse (v)

Rabot Estate's latest chocolate cuvée paired with strong fresh espresso, served with shortbread and bitter dark chocolate ice cream.

\$9

Rabot Estate Molten Chocolate

The traditional contrast of chocolate sponge on the outside with semi liquid chocolate sauce on the inside. All made with our special Rabot Estate 65% dark chocolate and served with coconut sorbet (please allow 15 minutes preparation time)

\$9

Chicken Liver Parfait Rabot 65%

Smooth parfait shot through with Saint Lucian 65% bitter dark chocolate ganache, confit of onion and walnut bread.

\$12

Risotto Of Portobello Mushrooms (v)

Creamy risotto with pan seared Portobello mushroom served with cacao nib oil and organic micro-herb leaves.

\$14 starter \$19 main

Crisp Cacao Goat's Cheese (v)

Crisp baked bread filled with goat's cheese, roast cacao nibs, served with ginger-honey roast vegetables. (v)

\$11

Tuna & Dorado Tartare

Local Tuna and Dorado tartare with mango, papaya, croutons, cacao nib condiment and herbs.

\$16

Cacao Nib & Peanut Infused Chicken Satay

Marinated chicken satay with peanut sauce and spiced cacao glaze, green leaves and tomato salsa.

\$14

MAINS

Boucaneer's Bouillon

The best of the local fish catch, sea scallops, potato and celery in a bouillon soup flavoured with fennel, shallots, herbs from our organic garden, white wine and roasted cacao.

\$30

Cacao Butter Roasted Seasonal Fish

Catch of the moment roasted in cacao butter with bacon spiced lentils and creamy potatoes.

\$28

Ground Provision Hot Pot with Cocoa Flatbread (v)

Red lentils, pumpkin, 'Green Fig' savoury banana, in a spiced coconut and vegetable stock with local scotch bonnet chillis, nutmeg and cinnamon.

\$24

Aberdeen Angus Prime Beef with Dark Chocolate Port Wine Sauce

Matured and infused with cacao nibs, hand cut fries, port wine chocolate sauce and cacao nib local spinach.

- Rib Eye cut **\$30** - Fillet/Tenderloin cut **\$38**

Dorado With Creamed Leeks

Local Dorado fillet on a bed of creamed leeks, with red wine and cacao sauce.

\$28

Lightly Curried Coconut & Cacao Chicken

Chicken breast casserole cooked with lightly curry spiced creamed coconut and cacao nibs, served with madras rice, homemade naan bread and organic green leaves.

\$26

Cacao Herb Crusted Fillet of Pork

Oven roasted in a cacao nib and herb breadcrumb crust, with fresh mint cacao nib sauce, garlic mash and vegetables of the moment.

\$30

Tomato, Chilli & Cacao Ravioli (v)

Handmade cocoa pasta pockets filled with feta cheese, mushrooms, spinach and spiced with local chilli and Rabot Estate cacao nibs. Tomato and fresh herbs sauce.

\$15 starter

\$20 main

Confit Of Duck, Bittersweet Orange Cacao Sauce, White Chocolate Mash

Confit of duck portion with a bittersweet local orange and Rabot Estate cacao nib sauce, parsnip tuiles and white chocolate mashed potatoes.

\$36