

## Mains

all include fresh veggies and starch of the day except pasta

### Catch of the Day \$45

local caught fish your choice of simply grilled or in our housemade creole sauce (s)

### Shrimp \$40

your choice of garlic grilled or battered fried

### Chicken \$40

dark meat with your choice of bbq, jerk (s) or creole (s)

### NY Style Strip Steak \$40

thick and juicy - grilled how you like it

### Pasta Alfredo \$30

rich and flavorful with grated cheese  
add chicken or shrimp for add'l \$10

### Sesame Tofu & Stirfry Veggies \$30

(v) infused with asian flavors

### Bindi Masala \$30

(v) (s) farm grown okra in a rich indian sauce

## Desserts

### Dessert of the Day \$10

### Chocolate Mousse \$10

### Housemade Ice Cream or Sorbet \$ 8

### Bananas Flambe \$10

### Key Lime Pie \$10

### Fruit & Cheese Platter \$20

### Monthly Dessert \$10

check chalk board

#### FOR DINNER:

**meal plan guests** choose either soup and small salad (no protein) or starter, one main, specialty or lite bite, one dessert and either wine, beer, rum punch or soda per person. \* indicates surcharge

**all inclusive guests** receive the above plus unlimited individual drinks^

^these premium liquors are not included in all inclusive plan \* indicates surcharge

## Specialties

all include fresh veggies and starch of the day

### Lionfish Francese \$45

local delicacy expertly prepared in a lemon butter sauce

### Pepperpot Stew \$45

st. lucia's traditional meat stew

### Lambchops\* \$53

double cut and grilled to your liking  
(\$10 surcharge for meal plan and all inclusive guests)

### Lobster\* M/P

available in season grilled with butter (surcharge for meal plan and all inclusive guests)

### Asian Orange Duck \$45

grilled duck breast served with a tropical dipping sauce

### Monthly Special \* \$60

check the chalkboard for monthly special (surcharge for meal plan and all inclusive guests)



tax 10% and gratuity 10% will be added to all bills  
(v) vegan (s) spicy

served daily 6PM-9PM  
last seating at 8:30PM



The Pavilion at Caille Blanc Villa & Hotel  
**DINNER MENU**

## Soups

### Soup of the Day \$ 7

(v) vegetable based soup

### Fish Chowder \$10

tomato based assorted fish soup

## Starters

### Coconut Shrimp \$10

battered and dipped in fresh coconut  
served with mango salsa

### Jerk Chicken or Tofu \$10

Satay (v) (s) with peanut sauce

### Conch Fritters \$10

a local specialty served with spicy mayo

### Ceviche \$15

fresh local seafood in a lime marinade

### Prosciutto & Melon \$15

thinly sliced italian ham with sweet melon

## Salads

### Marilyns Green Salad \$ 7

(v) local greens with our garlicky dressing

### Classic Caesar \$ 7

### Mango Thai Salad \$10

(v) (s) fresh mangos and veggies with a spicy asian flavored dressing and nuts

up size the above salads to a main course and add protein for add'l charge: chicken \$10; grilled fish \$15; grilled shrimp \$15; jerk tofu \$12

## Lite Bites

### The Burger \$20

add cheese and/or bacon for \$5 each  
served with small salad and fries

### Pizza! \$15

tomato sauce and cheese 8" pie  
add veggies and protein for add'l charge: all veggie (can be made without cheese) \$5; chicken parm \$10; house special caille blanc white pie with bechamel sauce, spinach, garlic and goat cheese \$8

### The Original Roti \$15

your choice chicken, fish or veggie (v)  
served with fries

## Soups

**Soup of the Day (v)** \$ 7  
vegetable based soup

## Salads

**Marilyn's Green Salad (v)** \$ 7  
local greens with our garlicky dressing

**Classic Caesar** \$ 7

up size the above salads and add protein for add'l charge: chicken \$10; grilled fish \$15; grilled shrimp \$15; jerk tofu \$12

## Sandwiches

all include choice of small salad or fries

**Grilled Cheese & Tomato** \$10

**Bacon, Lettuce, Tomato** \$10

**Italian Tuna** \$10

**Chicken Salad** \$10

**The Burger** \$20

add cheese and/or bacon for \$5 each

**The Original Roti (v)** \$15

your choice chicken, fish or veggie

**Chicken Fritters** \$15

## Pizza

personal 8" pie - indicate no cheese for vegan

**Plain** \$15

tomato sauce and cheese

**Veggie** \$20

add your favorite veggies - onion, peppers and more to our plain pie

**Chicken Parm** \$25

breaded chicken added to our plain pie

**Prosciutto Milanese** \$30

our plain pie with baked with italian ham topped with marilyn's green salad in garlic dressing

**Caille Blanc** \$23

house special white pie with bechamel sauce, spinach, garlic and goat cheese

**Truffle Pizza** \$25

LUNCH MENU  
The Pavilion at Caille Blanc Villa & Hotel

## Specialties

choice of small salad and fries

**Coconut Shrimp** \$20

battered and dipped in fresh coconut served with mango salsa

**Jerk Chicken or Tofu (v)** \$20

**Satay** with peanut sauce

**Accura** \$20

a local specialty of codfish fritters served with spicy mayo

**Lambi (s)** \$20

conch stew

**Green Figs & Saltfish** \$20

codfish dish the locals love!



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(v) vegan (s) spicy

LUNCH served daily 12:30PM-3PM

SNACKS served daily 3PM-5:30PM



## Desserts\*

**Dessert of the Day** \$10

**Chocolate Mousse** \$10

**Housemade Ice Cream or Sorbet** \$ 8

**Bananas Flambe** \$10

**Key Lime Pie** \$10

**Fruit & Cheese Platter** \$20

**Monthly Dessert** \$10

check chalk board

## Snacks\*

**Plantain Chips & Dip** \$ 8

housemade plantain chips

**Side of Fries** \$ 5

**Popcorn** \$ 5

**Pringles** \$ 5

**Jerk Chicken or Tofu** \$10

**Satay**

FOR LUNCH:

meal plan guests choose soup and either salad, sandwich, pizza or specialty and your choice of wine, beer, rum punch or soda per person \*items not included with lunch additional surcharge

all inclusive guests receive the above plus unlimited individual drinks^

^these premium liquors are not included in all inclusive plan

FOR SNACK:

all inclusive guests ONLY receive choice of snack item or pizza or dessert during snack timeframe plus unlimited individual drinks^

^these premium liquors are not included in all inclusive plan

## Juice & Drinks

<b>Coke, Diet Coke, Sprite, Ginger Ale</b>	<b>\$ 3</b>
<b>Pellegrino or Tonic Water</b>	<b>\$ 6 / \$10</b>
<b>Apple, Cranberry, Orange, Pineapple Juice Bottled</b>	<b>\$ 10</b>
<b>Fresh Juice</b>	<b>\$ 5</b>
<b>Smoothie</b>	<b>\$ 6</b>
<b>Lime/Lemonade</b>	<b>\$ 3</b>
<b>Tea</b>	<b>\$ 3</b>
<b>Espresso, Latte, Cappuccino, Cacao Tea</b>	<b>\$ 5</b>

## Beer, Wine & More

<b>Piton Beer</b> the local brew - always 5 for \$20	<b>\$ 5 / \$ 20</b>
<b>Heinken (Regular or Zero)</b>	<b>\$ 8</b>
<b>House Wine by the Glass</b> your choice red, white, rose or sparkling	<b>\$ 8</b>
<b>Pina Colada</b> the classic	<b>\$ 12</b>
<b>Margarita</b> rocks or frozen - make it with patron^, 1800 silver^, herradura^, grand mayan^ or casamigos^ for an extra \$5	<b>\$ 12</b>
<b>One Liquor Drinks</b> your drink with any juice or soda mixer house tequila - make it with patron^, 1800 silver^, herradura^, grand mayan^ or casamigos^ for an extra \$5; house vodka - make it with smirnoff^, absolute^ or grey goose ^for an extra \$5 house rum - always made in st. lucia light or dark house gin; house bourbon; house whiskey - make it blanton's for an extra \$10; house scotch - make it johnnie walker^ for an extra \$5	<b>\$ 10</b>



meal plan guests choose wine, beer, rum punch or soda per person for each lunch and dinner

all inclusive guests unlimited individual drinks^ all day and night - no bottles  
^these premium liquors are not included in all inclusive plan

## Champagne/Sparkling

<b>Prosecco (glass)</b>	<b>\$12</b>
<b>Prosecco (bottle)^</b>	<b>\$60</b>
<b>Freixenet Cordon Negro Brut^</b>	<b>\$65</b>
<b>Cava Reserva Brut, Mont Marcalerone^</b>	<b>\$80</b>
<b>Veuve Clicquot^</b>	<b>\$200</b>
<b>Louis Roederer Brut Premier^</b>	<b>\$300</b>
<b>Special Order 72 hours in advance:</b>	
<b>Cristal, 2007^</b>	<b>\$600</b>
<b>Piper Heidseick Brut N.V.^</b>	<b>\$250</b>
<b>Taittinger Brut N.V. ^</b>	<b>\$250</b>

Check Out our Chalk Board for Daily Drink Specials

## Signature Cocktails

<b>Rum Punch</b> our special housemade rum punch with local fruit juice and rum by the glass or bottle	<b>\$ 7 / \$ 35</b>
<b>Piton Colada</b> not just your average pina colada - our special piton colada is a frozen blend of coconut, pineapple, local dark rum topped with melon liqueur	<b>\$ 15</b>
<b>Tamarind Twist</b> a sour twist with fruit from our own tamarind tree combined with bourbon and lime juice	<b>\$ 15</b>
<b>Cocoa Martini</b> shake this vodka martini with st. lucia's famous chocolate - make it with smirnoff^, absolute^ or grey goose ^for an extra \$5	<b>\$ 15</b>
<b>Nothing But Blue Sky</b> blue curcaw creates the color of the sky in this drink laced rum, vodka and pineapple juice	<b>\$ 15</b>
<b>Frozen Banana Bread</b> that yummy banana flavor can't be beat mixed with amaretto, irish cream and frangelico	<b>\$ 15</b>
<b>***Dore Caille***^</b> "golden quail" our signature 24kt golden sparkling cocktail with vodka, sparkling wine, st. germaine and orange juice	<b>\$ 25</b>
<b>After Dinner</b>	
<b>Coffee w/Liqueur Irish, Italian, Mexican</b>	<b>\$ 15</b>
<b>Port^</b>	<b>\$ 15</b>
<b>Armagnac^</b>	<b>\$ 20</b>
<b>Courvoisier Cognac^</b>	<b>\$ 15</b>
<b>Spanish Brandy^</b>	<b>\$ 15</b>
<b>Baileys^</b>	<b>\$ 15</b>

tax 10% and gratuity 10% will be added to all bills

# DRINK MENU

## The Pavilion at Caille Blanc Villa & Hotel



# WINE LIST

## The Pavilion at Caille Blanc Villa & Hotel

### WHITE

#### CHILE

Vina Maipo, Sauvignon Blanc	\$8	\$30
Vina Maipo, Chardonnay	\$8	\$30
Concha Y Toro, Reservado, Sauvignon Blanc		\$30

#### ITALY

Pinot Grigio	\$8	\$30
Gavi di Gavi		\$60

#### NEW ZEALAND

Dog Point, Sauvignon Blanc		\$30
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#### GERMAN

Riesling Kabinett Selbach Mosel	\$60	
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#### US: CALIFORNIA

Au Bon Climat Chardonnay	\$150	
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### RED

#### CHILE

Vina Maipo, Cabernet Sauvignon	\$8	\$40
Vina Maipo, Merlot	\$8	\$30
Vina Maipo, Cabernet Sauvignon		\$40

#### ARGENTINA

El Caminito Malbec		\$60
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#### AUSTRALIA

Shiraz Elderton Barossa Valley		\$60
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#### SPAIN

Vina Alberdi Rioja Reserva La Rioja Alta		\$100
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#### US: CALIFORNIA

Au Bon Climat Pinot Noir		\$130
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### ROSE

#### CHILE

Vina Maipo	\$8	\$30
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