

Key Lime Pie 'Boucan Style' v \$12

The tang of local lime with white and dark chocolate, biscuit base and passion fruit curd.

Fruits of the Estate \$12

As well as award-winning cacao, we also grow guava, bananas, limes and much more. The local area is a 'garden of eden' for fruits and here we make full use to create a refreshing dessert.

A light banana whip, lime and a dash of rum, with guava jelly, cacao crumble, whipped cream.

Mousse au Chocolat v \$12

The simplest chocolate dessert recipe there is. Perfect for showcasing some of the best cacao on the planet. We can get a bit emotional about our cacao as we care for it from fresh cacao pod to smooth chocolate (a total of seven stages). Here its served up as a smooth mousse, with our Ice Cream of the Gods (cacao nib infused ice cream).

Chocolate Genesis v/gf \$18

Taste the epic story of chocolate in a 9-stage tasting plate with exquisite truffles, caramels, rare Rabot Estate chocolate and a shot of our drinking chocolate.

The Story Of Chocolate, In Ice v/gf \$12

Connects our cacao-growing and chocolate-making in the most delicious way. A trio of homemade ices charting the progression from pod to chocolate in three stages;

- 1) cacao pulp sorbet
- 2) cacao nib-infused ice cream
- 3) estate chocolate ice cream.

Homemade Sorbets v/gf/df \$12

A scoop each of cacao pulp-soursop, mango, and guava.

Rum Baba & Cacao Whipped Cream v \$14

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

Saint Lucian Chocolate Tart v \$14

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

DIETARY & ALLERGENS

Please let us know if you have allergies we haven't highlighted in the menu.

(v) Vegetarian (gf) Gluten-free (df) Dairy-free

NUTS We work with nuts in our kitchen so there may be traces in all dishes even if nuts are not an ingredient.

We can adjust some of our dishes to meet your dietary requirements, please ask.

LUNCH

12-3 Daily

STARTERS

Cacao Gazpacho v/df \$11

Aromatic soup of local tomatoes, peppers, cucumber, finely ground cacao nibs, toasted croutons. Served cool.

Tuna & Dorado Tartare \$16

Locally fished, with papaya-mango, cacao nib condiment, herbs, croutons.

Citrus Organic Leaf Salad v \$12

Locally grown organic leaf, cashew nut and estate citrus fruit salad, white chocolate-coconut dressing, cacao nib croutons.

Chicken Liver Parfait \$12

Harmonised with poached pear and estate chocolate, cacao nib brioche bread, onion confit, black pepper-cacao nib crumble.

Sea Scallops df \$16

Marinated with cacao, seared, basted with cacao-citrus sauce, local souski piquant dressing, steamed local spinach.

Blanched and Cacao nib sauté spinach with 3 Cacao Marinated Seared Scallops finish with souski.

Chicken Roulade gf \$14

Sautéed local mushrooms rolled inside tender chicken breast, estate chocolate, dressing of cacao butter-avocado oil-cilantro/basil, steamed local greens.

Sharing Platter \$21

Cacao Gazpacho Shots
Cacao Gin Cured Mahi-Mahi
Cacao Marinated Chicken & Papaya
Sweet Plantain Strips

Prices shown in US dollars, inclusive of government 10% VAT tax.

We do not apply a 10% service charge to your final bill because of our customer service policy.

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).

MAIN DISHES

The Boucanier's Fish & Chips \$28

Local fish fillet of the moment in Piton beer and cacao tempura, potato fries, mushy peas and homemade condiments.

The Cacao Super Bowl v/gf \$18

Saint Lucian tomato, beetroot, organic greens and quinoa salad, spiced citrus-honey dressing, cacao infused yoghurt.

Cacao Marinated Chicken & Papaya Salad \$23

Creole spiced cacao chicken, papaya from our estate, tamarind-coconut dressing.

Cacao Pod Hamburger \$25

A burger of ground beef and a twist of our cacao, gruyere cheese, local smoked bacon, cacao beer onions, potato fries. Served in a cacao pod shaped, home made, bread bun.

The Club Caesar \$23

Cacao crusted chicken breast, roast sweet potato, soft-boiled egg, cacao croutons.

The Boucanier Salad \$23

Local tuna, seared rare, green leaves and herbs, cacao pesto, green figs, eggs, local tomatoes, Gruyere cheese.

Boucan "Roti" \$25

Our twist on the traditional Saint Lucian lunch.

Chicken

Homemade cacao wrap filled with cacao nib infused chicken, served with curried sweet potato, pilau cacao rice, yoghurt raita, green leaves and plantain chips.

Fish

Homemade cacao wrap filled with cacao nib infused fish of the moment, served with curried sweet potato, pilau cacao rice, yoghurt raita, green leaves and plantain chips.

Vegetable v

Homemade cacao wrap filled with roasted vegetables of the moment, tossed with roasted Rabot Estate cacao nibs, served with curried coconut sauce, pilau cacao rice, yoghurt raita, green leaves and plantain chips.

FROM THE GRILL

All Served With Vegetable Bar Sides, 2 Types,
And Home-Made Condiment Of The Day

Cacao Kebabs & Salad \$19

Courgette (zucchini) chickpea. v

Chicken, cacao, tamarind.

Fish, ginger, turmeric, cracked nib.

Please let us know if you prefer to have 3 of the same type instead

Grilled Cheese Bakes \$19

Spiced cheese, spinach, mushrooms.

Red pepper, goat cheese, basil.

Cacao spiced beef, gruyere, cacao beer onions.

DESSERTS

We make all the chocolate directly from our estate grown cacao beans, right here. Take a look at our conche at the end of the restaurant.

Rabot Chocolate Lava v \$14

Chocolate sponge dome with molten chocolate interior, all made from our estate cacao beans, served with cacao nib-infused ivory-toned ice cream. Inspired by the Soufriere volcano in the valley behind us.

Praline Slice v \$12

A layer of chocolate sacher cake, then a layer of Supermilk* chocolate, topped with almond praline cream, toasted almonds, cacao crumble. As served at the London BAFTA film awards dinner. We are proud to be the official BAFTA chocolatier: creativity in chocolate meets creativity in film making.

The Magnificent Piton v/gf \$12

A dramatic soft meringue peak, surrounded by estate chocolate soup with sliced bananas, flaked almonds and caramel drizzle. Our homage to the big view.

Coconut Creme Brûlée v/df \$12

We grate and press local coconuts in our kitchen to make our natural coconut cream, as an alternative to the traditional dairy cream. Served with rum caramelised local pineapple, cassava flour cacao stick and mango sorbet.