

# BOUCAN

HOTEL & RESTAURANT SAINT LUCIA

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).

#### 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.

## Local Sourcing

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

We also have our own herb garden, located next to our cacao seedling nursery.

Our long-term relationships with local fishermen give them dependable, regular orders for the best catches.

## *A dinner menu of* **CACAO CUISINE**

Our healthy menu draws on  
the rare cacao we grow here

*The fresh, tangy cacao pulp* – surrounds the beans can be found in our cocktails, sorbets and ice creams.

*The roasted cacao nibs* – play a key role as a spice - an infuser of toasty/nutty flavour.

*Our award winning bitter dark Saint Lucian chocolate* – harmoniously balancing dressings, dips and, of course, our desserts!

# STARTERS

## Tuna-Dorado Tartare df \$16

available without croutons gf

Super-fresh, locally line caught fish finely chopped with capers and scallions, papaya-mango salsa, 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.

## Mahi-Mahi Tortellini v \$16

Home made cacao pasta filled with spiced local mahi-mahi and goats' cheese, with pumpkin-carrot-cacao nib purée and Parmesan tuile.

## Sushi-Style Risotto gf \$12

Arborio rice cooked in vegetable-cacao stock, with gin cured mahi-mahi, cacao pickled ginger, cacao butter wasabi beetroot, goats' cheese, walnut, onion confit, roasted pumpkin.

## Vegetables Pressé ve \$12

Showcasing Soufriere's fabulous local vegetables. Slow roasted, herbed eggplant, tomato, onions, pressed together, topped with leaf wrapped madras rice, tomato reduction.

## 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.

## 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.

# 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.

## Key Lime Pie 'Boucan Style' v \$12

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

## Beef Tartare \$14

Aberdeen Angus fillet infused for 24 hours with freshly roasted estate cacao, finely chopped with cacao-cilantro/basil-sweet potato.

## Cacao Gazpacho v/df \$12

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

Gluten free option available.

## Sharing Platter \$21

Cacao Gazpacho shots

Cacao Gin Cured Mahi-Mahi

Cacao Marinated Chicken and Papaya

Sweet Potato Strips

# MAINS

## Market Fish Fricasse df \$35

Locally fished fillet, paired with dasheen, scallions/spring onion and roast pineapple, fresh coconut milk-cacao butter sauce.

## Duck Confit gf \$36

We use cacao butter to carry out the confit tenderising for 8hrs, before roasting. Cacao nib-citrus sauce, mashed carrot-sweet potato, roast pumpkin.

## Local Dahls 'Boucan Style' v \$21

Slow cooked chickpea stew with 65% estate dark chocolate. Spiced lentil with cacao nib naan bread. Roasted courgettes and potato.

## Cacao Beer Jerked Pork Tenderloin \$36

Garlic mash, roast seasonal vegetables, cacao nib garden mint sauce. Please specify traditional well done or medium cooked.

## Vegetables Pressé ve \$21

Showcasing Soufriere's fabulous local vegetables. Slow roasted, herbed eggplant/aubergine, tomato, onions, pressed together; topped with leaf wrapped madras rice, tomato reduction.

## Marinated Veal gf \$36

Tenderised and infused with cacao nibs, cacao butter mash, local carrots and spinach, red wine jus.

## Yellow Fin Tuna \$35

From the local sea, seared with a cacao nib crust, roast garlic-cacao butter sauce, sweet potato-carrot mash, seasonal local vegetables.

## Chicken Roulade gf \$32

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

## Beef Fillet / Ribeye gf \$43 / \$38

Aberdeen Angus 48 hour marinated in freshly roasted cacao. Sautéed local mushrooms, roast potatoes, pumpkin-carrot mash, red wine and dark chocolate gravy

## Lightly Curried Coconut & Cacao Chicken \$34

Chicken breast, creamed spiced coconut-cacao nib casserole, cacao rice, sweet potato and spinach, homemade naan bread, lime-papaya pickle.