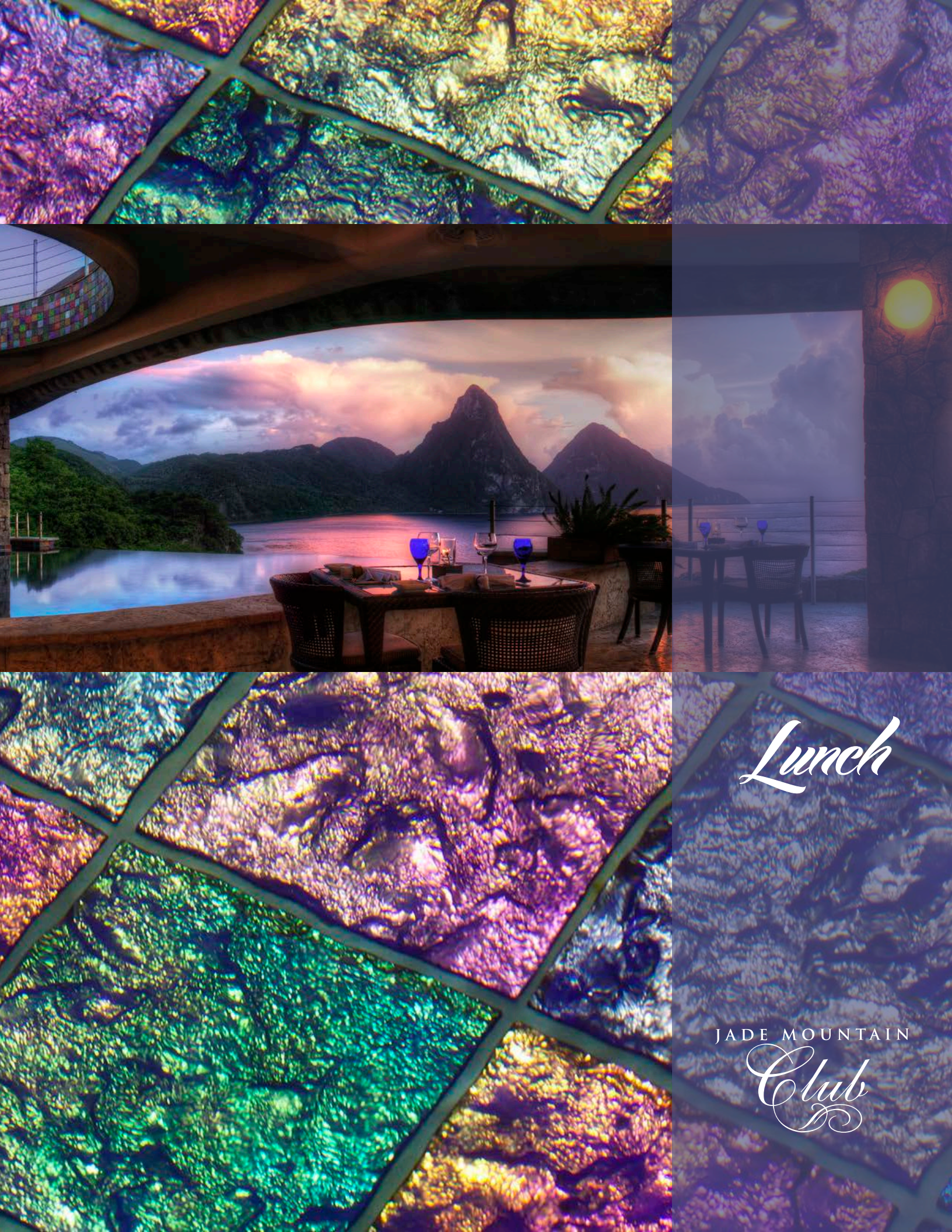

Lunch

JADE MOUNTAIN
Club

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From our Emerald Estate Farm

Farm to Fork Organic Salad (V/GF) US 19
Salt Baked Sweet Potato, Marinated Avocado, Charred Okra, Passion Fruit Dressing

St Lucian Root Chips & Dips (V/ GF) US 15
Seasonal Root Chips, Guacamole, Chickpea Hummus

Tomato and Watermelon Gazpacho (V) US 15
Avocado Sorbet, Shaved Cucumber, Creole Bread Chips

Eggplant and Norlander Bread Tartine (V) US 17
Caponata, Sliced Asparagus, Watermelon Radishes, Mizuna Greens

Appetizers

Caribbean Spice Grilled Octopus US 21
St Lucian Almond Romesco, Wakame, Garlic Chips

Tuna Nicoise Salad (GF) US 20
Purple Potatoes, Soft Poached Egg, Rare Seared Tuna, Olives, Green Beans, Tuna Sauce

Soufriere Market Day Boat Ceviche (GF) US 18
Key Lime juice, Fresh Coriander, Plantain Chips, Organic Hot & Sweet Pepper

Bois Bandé Rum Shrimp US 21
Coconut Crusted Shrimp, Shaved Pineapple, Pomegranate Slaw

Jade's Signature Caesar Salad US 18
Organic Romaine Hearts, Local Bread Tuile, White Anchovies

Sandwiches, Wraps & Burgers

12 Hour Braised Wagyu Beef Tacos US 18
Green Papaya, Vegetable Chow, Shallots, Chipotle Aioli

Emerald Farm Vegetable Wrap (V) US 17
Lentils, Sweet Corn, Avocado, Caramelized Yellow Plantain

St. Lucian Style 'Banh Mi' US 20
Tamarind Glazed Pork Belly, Vietnamese Baguette, Pickled Root Vegetable Slaw

Grilled Jade Gourmet Burger US 24
Certified Angus Beef, Over Easy St Lucian Egg, Smoked Bacon, French fries, Truffle Aioli

Vegan Burger (V) US 15
Rainforest Mushroom and Chickpea Burger, Root Chips

Roasted Chicken Quesadilla US 18
Smoked Bacon, Aged Cheddar, Pico de Gallo, Chadon Beni Crème Fraiche

Entrée

Fettucini "Verde" (VEG) US 19
Handmade Pasta, Emerald Pesto, Asparagus, Broccoli

Catch of the Day (GF) US 25
Warm Farro, Cucumber Salad, Pommery Mustard Sauce

Roasted Local Free Range Chicken Breast (GF) US 24
Coconut and Sweet Potato Mash, Wilted Malabar Spinach, Emerald Mushroom Cassoulet

Seared Black Angus Flat Iron Steak US 27
Chimichurri, Curry Leaf Jus, Roasted Green Beans, Local Ground Provision Gnocchi,

Dessert

Soufriere Market Inspired Cheese Cake (GF) | *Coconut Crumble , Local Seasonal Fruit*
Bananas Foster Trifle | *Spiced Rum Bananas Foster, Caramel Pop Corn Ice Cream, Banana Cake Cubes*
Caramel Pineapple Compress | *Pasionfruit and Banana Sorbet, Pistachio Brittle, Pink Peppercorns* (V/GF)
Seasonal Fruit Platter | *Honey Spiced Yogurt*
Selection of Ice Cream and Sorbets

ALL DESSERTS US 10

VEG = Vegetarian | V = Vegan | GF = Gluten Free
All prices subject to 10% service charge and 10% VAT.

CHEF'S LUNCH SPECIALS

JADE MOUNTAIN Club

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