

TI COCO RESTAURANT DINNER MENU

STARTERS

| | |
|--|--------|
| Têt Rouge Salad | \$12 |
| <i>Garden Salad, Tomatoes, Onions, Vinaigrette</i> | |
| Tuna Ceviche | \$15 |
| <i>Marinated Tuna, Creole Bread</i> | |
| Island Shrimp Salad | \$16 |
| <i>Garden salad, Creole Dressing</i> | |
| Octopus Salad | \$18 |
| <i>Bell Peppers, Spring Onions, Vinaigrette</i> | |
| Lobster Salad (Seasonal) | \$25 * |
| <i>Fresh Greens, Island Vinaigrette</i> | |

MAIN DISHES – FROM THE LAND

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|--|--------|
| Caribbean Chicken | \$29 |
| <i>Caribbean Spices, Local Greens</i> | |
| Frenched PorK Chops | \$35 |
| <i>Seasonal Young Vegetables, Garlic Sauce</i> | |
| Rack Of Lamb | \$39 |
| <i>Lamb Jus with red wine and rosemary, Garlic Sauce</i> | |
| Creole Style Pork | \$31 |
| <i>Pork Loin in Creole Sauce, Organic Local Vegetables</i> | |
| Vegetarian Medley | \$27 |
| <i>Local Greens cooked St Lucian Creole Style</i> | |
| Striploin Steak | \$45 |
| Surf and Turf (Seasonal) | \$65 * |
| <i>Fresh Lobster and Striploin Steak, Fresh Greens</i> | |

MAIN DISHES – FROM THE SEA

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|--|--------|
| Creole Fish | \$33 |
| <i>Catch of the day, Sautéed Green Vegetables, Local Hot Sauce</i> | |
| Whole Snapper (Seasonal) | \$34 |
| <i>Vegetable Medley, Garlic Sauce</i> | |
| Seafood Delight | \$38 |
| <i>Seasonal Vegetables, Creole Sauce</i> | |
| Spicy Octopus or Conch | \$35 |
| <i>Sautéed Green Vegetables, Vinaigrette</i> | |
| Lobster (Seasonal) | \$65 * |
| <i>Steamed Vegetables, Potatoes, Butter Sauce</i> | |
| Shrimp Creole | \$39 |
| <i>Organic Greens, Garlic Sauce</i> | |

DESSERTS

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|---------------------------------|------|
| <i>Fruit Salad</i> | \$7 |
| <i>Banana Flambé</i> | \$8 |
| <i>Tiramisu</i> | \$10 |
| <i>Cheesecake</i> | \$9 |
| <i>Home Made Ice Cream with</i> | |
| <i>Organic Chocolate</i> | \$11 |

BEVERAGES

| | |
|------------------------------------|--------|
| <i>Still Water, Evian</i> | \$7 |
| <i>Still Water, Blue Waters</i> | \$3.50 |
| <i>Sparkling Water, Badoit</i> | \$6 |
| <i>French Press Coffee, 2 cups</i> | \$5 |
| <i>Espresso Coffee</i> | \$3 |
| <i>Espresso Martini</i> | \$15 |

Meal plans include 1 starter, 1 main course, 1 dessert per person. * Indicates a supplement charge for the meal plans
All prices are in US dollars and are subject to 10% VAT and 10% Service Charge

Ti COCO RESTAURANT

Starters

| | |
|---|------|
| <i>Têt Rouge Salad</i> | \$10 |
| Fresh greens, Tomatoes, Onions, Vinaigrette | |
| <i>Mahi Mahi Ceviche</i> | \$14 |
| Mahi Mahi, Lime, Creole Bread | |
| <i>Balsamic Bruschetta</i> | \$8 |
| Ripe Tomatoes, Basil, Ginger Butter, Parmesan | |
| <i>Tomatoes and Anchovies Bruschetta</i> | \$10 |
| Anchovies, Sliced Tomatoes and Basil | |
| <i>Tuna Wrap</i> | \$10 |
| Tuna, Lettuce, Tomatoes | |
| <i>Vegetable Wrap</i> | \$10 |
| Mixed Vegetables, Cheese, Balsamic Vinegar | |

Main Dishes

| | |
|---|------|
| <i>Pasta Primavera</i> | \$20 |
| Fettucine, Seasonal Vegetables, Tomato Sauce | |
| <i>St Lucian Vegetable Roti</i> | \$15 |
| Roti filled with vegetable curry, West Indian style | |
| <i>Spicy Chicken Wings</i> | \$14 |
| Chicken Wings, French Fries and Salad | |
| <i>Caribbean Chicken</i> | \$20 |
| Grilled Chicken, Caribbean Spices, French fries, Salad | |
| <i>Grilled Fish</i> | \$22 |
| Catch of the day, French fries, Salad | |
| <i>Classic Burger</i> | \$20 |
| Our Juicy Burger served with Fries, Lettuce, Tomatoes, Onion - add Cheese for US\$2 | |
| <i>Fish Burger</i> | \$22 |
| Potato Fries, Lettuce, Tomatoes, White Onion | |
| <i>Garlic Butter Shrimp Pasta</i> | \$25 |
| Fettucine, garlic butter, oregano flakes | |
| <i>St Lucian Roti</i> | \$20 |
| Roti filled with chicken or fish curry, West Indian style | |

Desserts

| | |
|---|------|
| <i>Fruit Salad</i> | \$7 |
| <i>Banana Flambe</i> | \$8 |
| <i>Tiramisu</i> | \$10 |
| <i>Cheesecake</i> | \$9 |
| <i>Home Made Ice Cream with Organic Chocolate</i> | \$11 |

COCKTAILS

Frosé

Sparkling Wine, Strawberry puree, Grenadine,
Lime Juice - FROZEN
\$10

Caribbean Romance

Light Rum, Amaretto, Orange Juice, Splash of Grenadine
\$13

Caribbean Old Fashioned

Chairman, Orange Peel, Bitters, Cherry, Sugar
\$10

Têt Rouge

White Rum, Coconut Rum, Grapefruit Juice, Grenadine
\$12

Classic Margarita

Tequila, Triple Sec, Lemon Juice - FROZEN
\$12

Pina Colada

White Rum, Coconut Rum, Pineapple Juice - FROZEN
\$12

Têt Rouge Special

Vodka, Gin, Orange Juice, Pineapple Juice, Grenadine
\$12

Mango Daiquiri

Rum, Mango, Lime Juice - FROZEN
\$12

Strawberry Daiquiri

Rum, Strawberry Puree, Lime Juice - FROZEN
\$12

Aperol Spritz

Prosecco, Aperol, Orange garnish, Soda Water
\$12

St Lucian Delight

Chairman, Fresh Orange Juice, Cane Sugar
\$12

Coconut Punch

Light Rum, Coconut Rum, Coconut Cream, Carnation Milk,
Nutmeg, Cinnamon
\$13

BEVERAGES

Beers

Piton Beer \$ 4.5
Heineken \$ 5.5
Red Stripe \$ 6
Guinness \$ 6

Rum

Angostura 7 years, Trinidad \$ 7
Chairman Reserve, Saint Lucia \$ 8
Rivers Grenada \$ 8
Clement Agricole, Martinique \$ 8
Forgotten Cask, Saint Lucia \$ 10
Admiral Rodney, Saint Lucia \$ 12
1931 Saint Lucia \$ 12
HSE Martinique \$ 12

Vodka

Absolut \$ 8
Tito's \$ 12
Grey Goose \$ 12

Spirits

Grappa (Tignanello) \$ 5
Campari \$ 5
Tia Maria \$ 7
Jose Cuervo Tequila \$ 8
Beefeater Gin \$ 8
Kahlua \$ 9
Jack Daniels \$ 10
Chivas Regal 12 years \$ 10
Hennessy VS \$ 10
Baileys \$ 10
Crown Royal \$ 10
Makers Mark \$ 11
Knob Creek \$ 11
Grand Marnier \$ 12
Patron Tequila \$ 12
Bombay Sapphire \$ 12

Chocolate and Rum Pairing

3 types of rum and chocolate tasting \$ 25

