



From the Kettle...

Shrimp & Zucchini Ragout

EC\$36 US\$14

Plantain Chowder with Bacon

EC\$25 US\$10

To continue...

Roasted Pumpkin served with a **Bouquet of Local Organic Greens & Mango Mint Dressing**

EC\$23 US\$9

The Chic Display A special sampler of **Duck Spring Roll, Scallop Ceviche & Sautéed Prawn on Wild Mushroom Bruschetta**

EC\$40 US\$16

Island Style Conch Salad with **local Herbs and Citrus, Organic Greens & Crispy Roti Tulip**

EC\$36 US\$14

Sandwiched Tuna Fillet with **Wasabi- spiced Caviar & Roasted Bell Pepper Slaw**

EC\$38 US\$15

Creamed Chicken and Goats Cheese Gratin with **Apple Crisps & warm Cherry Lentil Salad**

EC\$40 US\$16

CHIC Signature ...

Duck Breast 'Wellington' with **Cassis Jus, Cauliflower Purée & Baked Root Vegetables**

EC\$108 US\$41

Lemon Meringue Scallops served with **Mango Ash Noodles, Basil Oil & Roasted Pumpkin Purée** with **Red Pepper Coulis**

EC\$96 US\$35

Saltimbocca of Local Mahi Mahi, Prosciutto wrapped with **fragrant Tomato Coulis, Sautéed Spinach & Saffron Polenta**

EC\$78 US\$30



Entrées from the Shore...

Beef Tenderloin on **Sweet Pepper Jus** with **Crab Croquette**, **Button Mushrooms**
in **Coconut-Brandy Cream**, & **baked Vegetable Tian**
EC\$100 US\$39

Chicken Breast in **Sweet Potato Jacket**, **Pumpkin Purée** with **White**
Chocolate & Curacao, **Broccoli Florets**, **Toasted Almonds & Honey**
EC\$84 US\$32

Cashew crusted Lamb Loin on **Mild Cinnamon Demi Glace** with **Rosemary**
Glazed Plantain, **Roasted Pepper & Whipped Potato**
EC\$100 US\$39

Entrées from the Sea...

Moqueca Inspired Ragout of Tuna with a
Caramelized Pumpkin and **Rice Tian**
EC\$75 US\$28

Marlin Fillet Poached in **Coconut Oil** with **Curry Papaya Coulis**
& **Black Noodle Chow Mein**
EC\$84 US\$32

Local Lionfish pan-fried, served on **House Pickled Asparagus** with
Creole Beurre Blanc, **Lemon Garlic Potato** & **Seasonal Vegetables**
EC\$75 US\$28

Grilled Marlin Steak with **Escoveitched Fish Consommé**, **Herbed Basmati Rice**
Timbale & **Roast Pumpkin Mash** with **Assorted Caviar**
EC\$89 US\$35

CHIC Tuna "Tartare" **Seared Tuna topped** with a **Tapenade of Traditional Tartare**
Seasoning, served on **Breadfruit Rösti** & **Grilled Vegetables**
EC\$80 US\$31

Special Menu Options for Vegetarians & Special Diets Available