

## 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

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

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

<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