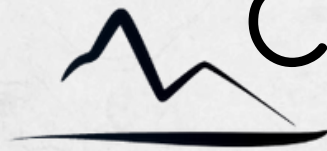




THE PAVILION

RESTAURANT



CAILLE BLANC
VILLA + HOTEL



The Pavilion Restaurant at Caille Blanc Villa & Hotel is owned and operated by Temple Suites obo Grotto Ventures.

The Coleman Family Welcomes You

It was over thirty years ago on a holiday when our family discovered the beauty of St. Lucia and a small white stucco two bedroom villa that eventually became the hotel and restaurant you're visiting today. We knew the moment the construction of Caille Blanc was completed we would share this special place with breathtaking views. We're so happy that you've joined us and hope you also find Caille Blanc Villa & Hotel as unique and special as we do. Thank you for joining us. - The Colemans



www.cailleblancvilla.com

Follow us:



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Wine & Drinks

Signature Cocktails

- Rum Punch** \$12
Piton Colada \$17
not just your average pina colada - our special piton colada is a frozen blend of coconut, pineapple, local dark rum topped with melon liqueur
- Tamarind Twist** \$17
a sour twist with fruit from our own tamarind tree combined with bourbon and lime juice
- Cacao Martini** \$17
shake this vodka martini with st. lucia's famous chocolate
- Nothing But Blue Sky** \$17
blue curcacao creates the color of the sky in this drink laced rum, vodka and pineapple juice
- Frozen Banana Bread** \$17
that yummy banana flavor can't be beat mixed with amaretto, irish cream and frangelico
- ***Dore Caille***^** \$25
"golden quail" our signature 24kt golden sparkling cocktail with vodka, sparkling wine, st. germaine and orange juice

Classic Cocktails

- Pina Colada** \$14
the classic
- Margarita** \$14
rocks or frozen - make it with patron^, 1800 silver^, herradura^, grand mayan^ or casamigos^ for an extra \$7
- Daiquiri** \$14
rocks or frozen - banana, mango - ask about our flavors
- Mojito** \$14
made with mint from our garden



Beer & Liquor

- Piton Beer** \$7
the local brew - always 5 for \$25
- Heinken (Regular or Zero)** \$12
- One Liquor Drinks** \$15
our house brand with any juice or soda mixer: tequila, vodka, gin, rum (lite, dark or flavored), whiskey, scotch
- Tequila Brands^** \$23
patron^, 1800 silver^, herradura^, grand mayan^ or casamigos^
- Vodka Brands^** \$23
smirnoff^, absolute^ or grey goose
- Whiskey/Scotch Brands^** \$23
blanton's^ or johnnie walker^

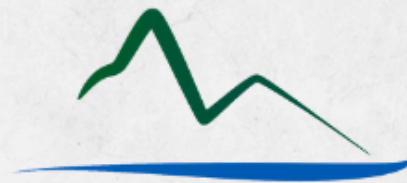
Juice & Drinks

- Coke, Diet Coke, Sprite,** \$ 7
Ginger Ale
- Sparkling / Tonic Water (Bottle)** \$13
- Apple, Cranberry, Orange,** \$10
Pineapple Juice Bottled
- Coffee / Tea** \$ 7
- Espresso, Latte, Cappuccino,** \$ 12
Cacao Tea

meal plan guests choose wine, beer, rum punch or soda per person for each lunch and dinner

all inclusive guests unlimited individual drinks^ all day and night - no bottles ^these premium liquors are not included in all inclusive plan and will be charged on your extras bill

vat 10%, gratuity 10%, fixed service charge will be added to all bills



Wine & More

House Wine by the Glass

your choice red, white, rose or sparkling
ask for selection

\$12

White

Bottle^

Olivier Coste Sauvignon Blanc	\$40
Olivier Coste Chardonnay	\$40
Natale Verga Pinot Grigio	\$45
Chateau de Sancerre	\$75
Madame Veuve Point Pouilly Fuisse	\$70
Bott Freres Grand Cru Kirchberg de Ribeauville Reisling	\$75
Domaine de Malandes Chablis 1er cru	\$100

Rose

Bottle^

Olivier Coste Rose	\$40
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Red

Bottle^

Ck Mondavi Cabernet	\$40
Ck Mondavi Merlot	\$40
Cotes Du Rhones – La Font Du Loup	\$45
Natale Verga Barolo	\$55
Natale Verga Barbaresco	\$65
Natale Verga Chianti	\$60
Madame Veuve Pointe Bourgogne Pinot Noir	\$60
Domaine Vincent Latour Mersault Veilles Vignes	\$120

Champagne & Sparkling

Bottle^

Prosecco	\$50
Henri Dosnon Brut Rose	\$85
Belaire Brut	\$125
Veuve Clicquot	\$225
Louis Roederer Brut Premier	\$300
Moet	\$300
Special Order 72 hours in advance:	
Cristal	\$600
Piper Heidseick Brut N.V.	\$250
Taittinger Brut N.V.	\$250

After Dinner

Coffee w/Liqueur Irish, Italian, Mexican	\$15
Port^	\$20
Armagnac^	\$25
Courvoisier Cognac^	\$20
Spanish Brandy^	\$20
Baileys^	\$15

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Dinner

Soups

Soup of the Day \$ 12
(v) vegetable based soup

Fish Chowder \$14
tomato based assorted fish soup

Starters

Coconut Shrimp \$17
battered and dipped in fresh coconut
served with mango salsa

Jerk Chicken or Tofu Satay \$17
(v) (s) with peanut sauce

Conch Fritters \$17
a local specialty served with spicy
mayo

Ceviche \$22
fresh local seafood in a lime marinade

Prosciutto & Melon \$20
thinly sliced italian ham with sweet
melon

Salads

Marilyns Green Salad \$ 12
(v) local greens with our garlicky
dressing

Classic Caesar \$ 12

Pineapple Thai Salad \$ 16
(v) (s) fresh pineapple and veggies
with a spicy asian flavored dressing
and nuts

up size the above salads to a main course and
add protein for add'l charge: chicken \$12;
grilled fish \$15; grilled shrimp \$16; jerk tofu \$12

FOR DINNER:

meal plan guests choose either soup and small salad (no
protein) or starter, one main, specialty or lite bite, one
dessert and either wine, beer, rum punch or soda per
person. * indicates surcharge

(v) vegan (s) spicy

served daily 6PM-9PM
last seating at 8:30PM

Specialties

all include fresh veggies and starch of the day

Lionfish Francese \$47
local delicacy expertly prepared in a
lemon butter sauce

Pepperpot Stew \$47
st. lucia's traditional meat stew

Lambchops* \$65
double cut and grilled to your liking
(\$15 surcharge for meal plan and all inclusive guests)

Lobster* M/P
available in season grilled with butter (surcharge
for meal plan and all inclusive guests)

Asian Orange Duck \$47
grilled duck breast served with a tropical
dipping sauce

Mains

all include fresh veggies and starch of the day except pasta

Catch of the Day \$42
local caught fish your choice of simply grilled or in our
housemade creole sauce (s)

Shrimp \$42
your choice of garlic grilled or battered fried

Chicken \$40
dark meat with your choice of bbq, jerk(s) or creole(s)

NY Style Strip Steak* \$55
grilled to your liking
(\$15 surcharge for meal plan and all inclusive guests)

Pasta Alfredo \$28
rich and flavorful with grated cheese
add chicken for \$12 or shrimp for \$16

Sesame Tofu & Stirfry Veggies \$28
(v) infused with asian flavors

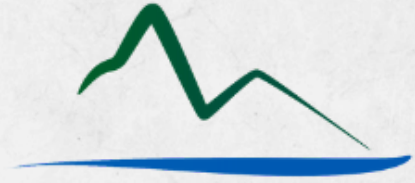
Bindi Masala \$28
(v) (s) farm grown okra in a rich indian sauce

all inclusive guests receive the above plus unlimited
individual drinks^

^these premium liquors are not included in all inclusive plan

* indicates surcharge

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Dinner

Lite Bites

The Burger \$27

add cheese and/or bacon for \$5 each
served with small salad and fries

Pizza! \$15

add veggies and protein for addtl
charge: all veggie (can be made
without cheese) \$7; buffalo chicken
\$12; house special caille blanc white
pie with bechamel sauce, spinach,
garlic and goat cheese \$10

The Original Roti \$27

your choice chicken, fish or veggie (v)
served with small salad and fries

FOR DINNER:

meal plan guests choose either soup and small salad (no protein) or starter, one main, specialty or lite bite, one dessert and either wine, beer, rum punch or soda per person. * indicates surcharge

Desserts

Dessert of the Day \$15

Chocolate Mousse \$20

Housemade Ice Cream or Sorbet \$12

Bananas Flambe \$20

Key Lime Pie \$15

Fruit & Cheese Platter \$25

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