

The Pavilion

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Caille Blanc Villa & Hotel

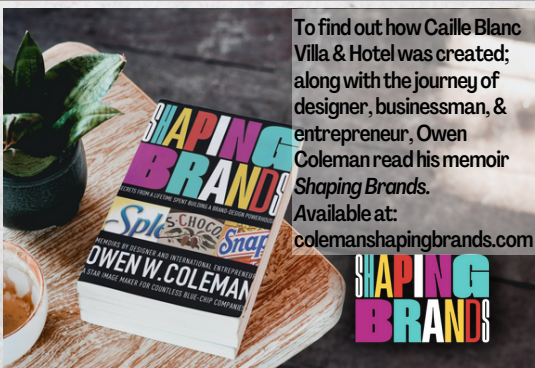


Best of the Best
Top 25 B&Bs and Inns - Caribbean



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



To find out how Caille Blanc Villa & Hotel was created; along with the journey of designer, businessman, & entrepreneur, Owen Coleman read his memoir *Shaping Brands*. Available at: colemanshapingbrands.com



www.cailleblancvilla.com

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The Pavilion

Wine & Drinks

Signature Cocktails

- Rum Punch** \$11
- Piton Colada** \$16
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** \$16
a sour twist with fruit from our own tamarind tree combined with bourbon and lime juice
- Cacao Martini** \$16
shake this vodka martini with st. lucia's famous chocolate
- Nothing But Blue Sky** \$16
blue curcaw creates the color of the sky in this drink laced rum, vodka and pineapple juice
- Frozen Banana Bread** \$16
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 \$20
- Heinken (Regular or Zero)** \$9
- One Liquor Drinks** \$12
our house brand with any juice or soda mixer: tequila, vodka, gin, rum (lite, dark or flavored), whiskey, scotch
- Tequila Brands^** \$20
patron^, 1800 silver^, herradura^, grand mayan^ or casamigos^
- Vodka Brands^** \$20
smirnoff^, absolute^ or grey goose
- Whiskey/Scotch Brands^** \$20
blanton's^ or johnnie walker^

Juice & Drinks

- Coke, Diet Coke, Sprite,** \$ 6
- Ginger Ale**
- Pellegrino / Tonic Water (Bottle)** \$12
- Apple, Cranberry, Orange, Pineapple Juice Bottled** \$10
- Fresh Juice** \$ 6
- Smoothie** \$ 6
- Lime/Lemonade** \$ 6
- Tea** \$ 4
- Espresso, Latte, Cappuccino, Cacao Tea** \$ 6

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

Check Out our Chalk Board for
Daily Specials

The Pavilion

Wine & More

House Wine by the Glass **\$12**
 your choice red, white, rose or sparkling
 ask for selection

White

	Bottle^
Sauvignon Blanc	
Vina Maipo, Chile	\$40
Chateau Sancerre	\$75
Domaine La Clef du Recit, Sancerre	\$75
Chardonnay	
House Brand	\$40
Vina Maipo, Chile	\$45
Au Bon Climat, California	\$150
Pinot Grigio, Italy	\$40
Riesling	
Kabinett Selbach Mosel Germany	\$65

Rose

	Bottle^
House Brand	\$40

Red

	Bottle^
Shiraz	
Côtes du Rhone - Signature by La Font du Loup	\$40
Elderton Barossa Valley Australia	\$75
Rioja	
Vina Alberdi Reserva, Spain	\$120
Pinot Noir	
Au Bon Climat, California	\$130
Chianti	
Natale Verga - Riserva	\$60
Cabernet Sauvignon	
House Brand	\$40
Vina Maipo, Argentina	\$45

Champagne & Sparkling

	Bottle^
Prosecco	\$50
Freixenet Cordon Negro Brut	\$65
Cava Reserva Brut, Mont Marcalerone	\$85
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 \$ 10
(v) vegetable based soup

Fish Chowder \$ 14
tomato based assorted fish soup

Starters

Coconut Shrimp \$ 15
battered and dipped in fresh coconut served with mango salsa

Jerk Chicken or Tofu Satay \$ 15
(v) (s) with peanut sauce

Conch Fritters \$ 15
a local specialty served with spicy mayo

Ceviche \$ 20
fresh local seafood in a lime marinade

Prosciutto & Melon \$ 18
thinly sliced italian ham with sweet melon

Salads

Marilyns Green Salad \$ 10
(v) local greens with our garlicky dressing

Classic Caesar \$ 13

Mango Thai Salad \$ 13
(v) (s) fresh mangos 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 \$15; 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

all inclusive guests receive the above plus unlimited individual drinks^

^these premium liquors are not included in all inclusive plan

* 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 \$ 45
local delicacy expertly prepared in a lemon butter sauce

Pepperpot Stew \$ 45
st. lucia's traditional meat stew

Lambchops* \$ 60
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 \$ 45
grilled duck breast served with a tropical dipping sauce

Monthly Special * M/P
check the chalkboard for monthly special (surcharge for meal plan and all inclusive guests may apply)

Mains

all include fresh veggies and starch of the day except pasta

Catch of the Day \$ 40
local caught fish your choice of simply grilled or in our housemade creole sauce (s)

Shrimp \$ 40
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* \$ 52
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 \$15

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

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

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

The Pavilion Dinner

Lite Bites

The Burger \$25

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

Pizza! \$15

add veggies and protein for add'l charge: all veggie (can be made without cheese) \$7; chicken parm \$15; house special caille blanc white pie with bechamel sauce, spinach, garlic and goat cheese \$12

The Original Roti \$25

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

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Desserts

Dessert of the Day \$12

Chocolate Mousse \$20

Housemade Ice Cream or Sorbet \$12

Bananas Flambe \$15

Key Lime Pie \$15

Fruit & Cheese Platter \$25

Monthly Dessert \$12

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