Big Chef

COCKTAILS

CARIBBEAN PRELUDE
Aged Caribbean rum, house sorrel reduction, fresh lime & Champagne. A graceful opening to the evening, where vibrant Caribbean flavours meet the elegance of Champagne

PASSION FRUIT & VANILLA MARTINI
Vodka, passion fruit, Madagascan vanilla, lime & citrus bitters. A refined balance of tropical fruit, delicate vanilla and vibrant citrus

PLANTERS PUNCH
Pineapple-infused XO rum, white Caribbean rum, guava, apricot & Demerara cane syrup. A refined celebration of the Caribbean's enduring rum heritage

TOASTED TAMARIND OLD FASHIONED
Toasted bourbon, tamarind reduction, Demerara cane syrup & aromatic bitters. A rich, spirit-forward cocktail where toasted bourbon meets the vibrant sweet-sour complexity of Caribbean tamarind

JULIE MANGO & BREADFRUIT LEAF SOUR
Mango vodka, Julie mango, breadfruit leaf, fresh lime. A silky celebration of Saint Lucia's tropical orchards, balancing vibrant citrus with delicate island botanicals

MINT & CANE
White Caribbean rum, fresh mint, lime, cane syrup & sparkling soda. A refined Caribbean classic celebrating the islands' sugarcane and fresh botanic

SOURSOP MARGARITA
Blanco tequila, clarified soursop, calamansi, Cointreau & agave.A silky Caribbean expression of tropical fruit, vibrant citrus and elegant minerality

FIVE FINGER BASIL COLLINS
Five Finger Gin, basil, calamansi, island honey & sparkling soda. A vibrant expression of Saint Lucian botanicals, layered with fragrant herbs and lively citrus

CITRUS CANOPY (mocktail)
Fresh mint, pink grapefruit cordial, island honey & sparkling soda. A crisp, refreshing harmony of citrus and garden herbs

CRIMSON CANE (mocktail)
House sorrel reduction, passion fruit, fresh lime & sparkling ginger.A refined celebration of Caribbean cane, spice and vibrant tropical fruit

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS, EXCLUSIVE OF VAT & SUBJECT TO 10% SERVICE CHARGE