



TREEHOUSE
RESTAURANT

ART BY STEFAN SZCZESNY

Wines by the Glass

*Information for our guests on an All Inclusive (AI) plan: Unless otherwise noted, wines by the glass are included on the All Inclusive (AI) plan. Please note that champagne by the glass is not included in the AI plan, but the sparkling wine is.

	US\$/Glass
CHAMPAGNE	
De Vilmont, 1er Cru (Not included in AI plan)	NV 26
SPARKLING WINE	
Prosecco, Valdobbiadene, Terra Serena, Italy	NV 14
WHITE WINES	
Pinot Grigio, Valdadige DOC, Cantina Valdadige, Italy	2014 14
Trapiche Oak Cask Chardonnay, Mendoza, Argentina	2013 12
Carta Vieja Sauvignon Blanc, Maipo Valley, Chile	2012 12
Sauvignon Blanc, Cakebread, Napa Valley, USA (Not included in AI plan)	2012 24
RED WINES	
Pinot Noir Trivento Tribu, Argentina	2014 14
Trivento Malbec, Mendoza, Argentina	2014 12
San Simeone Merlot, Friuli, Italy	2012 12
Carta Vieja Cabernet Sauvignon, Maipo Valley, Chile	2014 12
Shiraz, Penfolds Bin 28, South Australia (Not included in AI plan)	2010 25
ROSE WINES	
J.P. Chenet, France	2014 14
DESSERT WINES	
Carta Vieja Late Harvest, Chile	2011 14
Château Manos, Cadillac, France (Not included in AI plan)	2011 20

Wines of The Month

*Information for our guests on an all inclusive plan: Wines ordered by the bottle are not included in our All-Inclusive plan. If guests on the all inclusive plan order a bottle of wine, they will receive a 20% reduction.

		US\$
CHAMPAGNE		
03 Laurent Perrier, France	NV	175
WHITE WINES		
980 Vouvray Demi-sec Boiserie, Loire, France	2010	65
257 Beringer Founders Estate Chardonnay, Napa Valley, USA	2010	65
333 Jordan Estate Sauvignon Blanc, Stellenbosch, South Africa	2012	65
205 Gewürztraminer Cantina Tramin, Alto Adige, Italy	2012	95
805 Chablis 1er Cru Fourchaume Dom. Laroche, Burgundy, France	2008	175
RED WINES		
528 Parallèle 45 Paul Jaboulet, Côte du Rhône, France	2009	65
901 Wolf Blass Yellow Label Merlot, South Australia	2009	65
536 Bourgogne Pinot Noir Louis Jadot, Burgundy, France	2009	75
954 Planeta Merlot Planeta Vineyards, Scilly, Italy,	2007	105
707 Ferrari-Carano Trésor, Napa Valley, USA	2008	155

PLEASE ASK FOR OUR COMPLETE WINE LIST

Information for our guests on an all inclusive plan: Wines ordered by the bottle are not included in our All-Inclusive plan. If guests on the all inclusive plan order a bottle of wine, they will receive a 20% reduction. All prices are subject to 10% service charge and 10% VAT.

SAMPLE

TREEHOUSE RESTAURANT

CHEFS DINNER MENU

Chef de Cuisine: Frank Faucher
Sous Chef: Shawn Alphonse
Pastry Chef: Peter Alexander

Prosciutto Wrapped Shrimp
Pineapple Waffle, Cranberry-Papaya Relish, Sweet Chili Emulsion

Peppered Beef Carpaccio
Angus Tenderloin, Arugula Parmesan Dust, Cornichon-Tomato Pico

Soup Du Jour (V)
Roasted Pumpkin Soup, Toasted Pine-Nuts

Emerald Farm to Table Salad (V)
Cucumber Curves, Caramelized Apple, Toasted Almond, Herb Coated Goat Cheese

Caribbean Chopped Salad
Orange Segments, Sweet Bacon, Celery Ribbons, Plantain, Marinated Grapes

Chimichurri Grilled Flank Steak
Crushed Potato, Grilled Zucchini, Onion Rings, Chipotle Butter, Dark Rum Demi

Tarragon Roasted Mangrove Red Snapper
Rice Pilaf, Grilled Citrus, West Indian Chow, Shrimp Salsa, Tomato Coulis

Parmesan Baked Chicken Breast
Charred Grilled Local Vegetables, Steamed Baby Bok Choy, Seasonal Fruit Compote

Penne Pasta Alfredo (V)
Green Beans, Confit Tomato, Broccoli Florets, Padano Parmesan

Special of the Day
Caribbean Creole Chicken
Steamed Basmati Rice, Sweet Plantain, Baby Bok Choy

*Add Lobster to any entrée-Whole Tail \$45 or Half Tail \$25

*Not included in any meal plan

Please note guests on the AI Meal Plan

Are entitled to a 20% discount off any bottle of wine

Full course meal including coffee and dessert – US\$69.00 plus 20% tax and service

3 course meal (appetizer, main course, dessert) – US\$59.00 plus 20% tax and service

2 course meal (appetizer and main course) – US\$53.00 plus 20% tax and service



