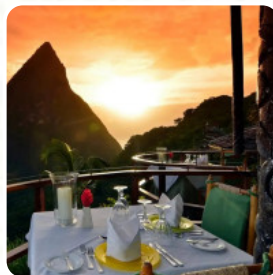


Dasheene Menu

<https://menuweb.menu>

Ladera Resort Rabot Estate LC 09 101, Soufriere, Saint Lucia

+17587584596623 - <http://www.ladera.com/>



The menu of Dasheene from Soufriere contains about **177** different courses and drinks. On average you pay about \$20.0 for a dish / drink. Join Ladera Resort's Wine Waiters in our Wine Cellar, which houses over 500 different wines and more than 2000 bottles. Embark on a Wine Tour of the World as you explore a selection of the finest wines from famous Vineyards in Chile, Argentina, USA (California), Europe (France), and Lebanon. Don't miss our exclusive Ladera Wines from Napa Valley, including Ladera Sauvignon Blanc and Ladera Cabernet Sauvignon.

Dasheene Menu



Non Alcoholic Drinks

SPARKLING WATER

Alcoholic Drinks

GRAPPA

Mains

GRILLED STRIPLOIN

Burger

VEGETARIAN BURGER

Maki

CHICKEN TEMPURA

Extras

GRILLED TOMATOES

Toast

FRENCH TOAST

Seafood

CATCH OF THE DAY*

Breakfast

CLASSIC BENEDICT

Main Dishes

SALTFISH

Side Dishes

HOMEMADE CHIPS

Sweets

TIRAMISU MOUSSE CAKE

Appetizer

CHICKEN SATAY*

Dessert

CHOCOLATE LAVA CAKE

Cocktails

PINA COLADA

Spirits

SAMBUCA CAFE

Special Rolls

SURF AND TURF*

Kids Menu

PASTA OF THE DAY

American Food

MAC AND CHEESE

Whiskey

COINTREAU

Pizza Á 32Cm

MUSHROOM PIZZA

Bauturi

LIPTON

Dasheene Menu



Seafood Dishes

FRIED CALAMARI

Entree

FLAT BREAD PIZZA

Raw Bar

SHRIMP COCKTAIL

Crispy Fried

FISH CHIPS*

Sides To Share

MUSHROOMS

Shish Kebabs

SEAFOOD KEBAB

Decadent Desserts

CHOCOLATE DECADENCE

Specialty Coffee

AMERICANO

Sushi - Option (A)

BAGEL*

Hot Selections

GRILLED BEEF TENDERLOIN

Sweet Morning And Breakfast

ENGLISH BREAKFAST

Appertivos

TUNA CEVICHE*

Samedi & Dimanche / Weekend Brunch Menu

OMELETTE*

Liqueurs / Digestifs

DISARONNO AMARETTO

Pancakes, French Toast, And Waffles

BANANA PANCAKES

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

Restaurant Category

DESSERT

Uncategorized

PASSION FRUIT MOUSSE CAKE

Vegetarian Dishes

SPICY TEMPURA VEGETABLES

CREOLE VEGETABLE CASSEROLE

Tea

HOME GROWN COCOA TEA

GREEN TEA

Dasheene Menu



Small Plates

CRAB CAKE*

CHILLED SOUP OF THE DAY

Featured Items

ISLAND CONTINENTAL*

ST. LUCIAN CREOLE BREAKFAST*

Dessert Wines

COCKBURNS SPECIAL RESERVE

LUSTAU

Teas

LEMON GINGER

CHAMOMILE

Liqueurs

BAILEY'S IRISH CREAM

GALLIANO

Port

GRAHAM 20

CRUZ VINTAGE 1989

Vegetarian Options

VEGETARIAN PHYLLO

GRILLED ISLAND VEGETABLES

Fish / Seafood

SCALLOPS AND SHRIMP*

SAUTÉED SHRIMP*

Coffee Specialties

FRESHLY BREWED ST. LUCIAN COFFEE

NESPRESSO GRAND CRU

Side Orders*

LOCAL DENNERY BACON

LOCAL DENNERY SAUSAGE

Fish

OLD FASHIONED PEPPER POT*

CREOLE FISH*

SHRIMP DASHEENE*

Starters

FRESHLY BAKED BREAD

PAN ROASTED CHICKEN

SURF TURF

Main Course

ST. LUCIAN MIXED GRILL*

ISLAND GRILLED SEAFOOD*

GRILLED CATCH OF THE DAY*

Snacks & Appetizers

ST. LUCIAN ACCRA*

SPICED FISH GOUJONS*

GOAT SLIDERS

Beverages

LADERA GROWN FRUIT JUICE

SPRING WATER

GRAND MARNIER

Dasheene Menu



Coffee

CAPPUCCINO

ESPRESSO

CAFE LATTE

Duo Dishes

SCALLOPS AND PORK MIGNONS

CHICKEN AND CALAMARI*

BEEF STRIPLOIN AND LAMB

Soups

SOUP OF THE DAY

CHILLED SOUP

FISH SOUP*

DASHEENE COCONUT SOUP

Salad

CONCH SALAD*

ROASTED BEET SCALLOP*

BELLEVUE FARMERS SALAD

ISLAND ORGANIC GREENS*

Local Farm Eggs

OPEN-FACED VEGETARIAN OMELETTE

OMEGA 3 FARM EGGS

MAKE YOUR OWN OMELETTE*

THE TOMLETTE*

These Types Of Dishes Are Being Served

PASTA

BREAD

SOUP

BURGER

Salads

SEAFOOD SALAD*

GREEN FIG SALTFISH SALAD*

ISLAND CAESAR SALAD*

GARDEN SALAD

TOMATO SALAD

Cigars

MONTECRISTO-#4 MEDIUM BODY

COHIBA ESPLENDIDOS- MEDIUM BODY

ROMEO JULIET-FULL BODY

PARTAGAS

GUANTANAMERA

Hot Coffee Cocktails

CAFÉ MAGIC

CAFÉ AMOUR

CAFÉ CREOLE

CAFÉ STE. LUCIE

CAFÉ NOM

Pasta And Light Bites

CHOICE OF PASTA*

FLAT BREAD PIZZA*

SHRIMP LINGUINI*

SALTFISH PATTIES*

CREOLE CARBONARA

PITON BURGER

Ingredients Used

CUCUMBER

Dasheene Menu

SWEET POTATOES

HAM

PEPPERMINT

SEAFOOD

COCONUT

Sandwiches

JERK SANDWICH*

TRADITIONAL ROTI*

GRILLED CHEESE SANDWICH

GRILLED FISH SANDWICH*

LADERA CLUB

CREOLE PITON BURGER

ST. LUCIAN CHICKEN BURGER

Sweet Treats

CHERRY CHEESECAKE BROWNIES

BAKED RUM AND BANANA
CHEESECAKE

LADERA COCOA CHOCOLATE MOUSSE

DASHEENE FRUIT FLAMBÉ

MOHITO CAKE

PEAR AND RED WINE TART

HOUSE-MADE ICE CREAM*

Beginning

FRESHLY BAKED PASTRY BASKET (3
PASTRIES)

CREOLE BREAD (3 PIECES)

WHITE OR WHEAT TOAST (2 PIECES)

RAINFOREST ALL NATURAL GRANOLA

OATMEAL OR CEREAL*

LOCALLY GROWN FRUIT (BOWL)

LOCALLY GROWN FRUIT (PLATE)

Meat / Poultry And Grill

CURRIED CHICKEN BREAST

HONEY PORK FILLET

ISLAND MIXED GRILL*

ST LUCIAN MAC AND CHEESE

CRISPY BBQ DUCK

ISLAND MIXED GRILL

ISLAND PEPPER STEAK

Ask For Our Lifestyle Smoothies

GREEN PAPAYA GLOW

TROPICAL MYLK*

MEAN, GREEN SPICY AND LEAN

MEAN, GREEN, FRUITY AND CLEAN

SPINACH APPLE ZINGER

TROPICAL VEGGIE FLUSH

PITON GREEN GODDESS

DASHEENE PICK-ME-UP

LADERA GREEN PUNCH*

Entrées



CURRIED BANANA BALLS

ST LUCIAN ACCRA*

MAHI MAHI TARTARE*

MUSHROOM TEMPURA

BBQ WINGS

SMOKED SALMON RISOTTO*

SEAFOOD SAMPLER*

MINI BURGER TRIO

CHEF'S CHILLED SAMPLER PLATE



Dasheene Menu



ISLAND MUSHROOM RISOTTO BALLS

DASHEENE SEAFOOD COMBO*

ISLAND CRAB CAKE*

Dasheene

Ladera Resort Rabot EstateLC
09 101, Soufriere, Saint Lucia

Opening Hours:

Made with [Menu](#)

