

BUCCAN

COAL ROASTED PLANTAIN
SALT FISH & GREEN FIG
RUM & MIXES ON REQUEST

SEASONINGS, SPICES & CHUTNEYS

basil sweet salt
creole spice
coconut seasoning
buccan spice
coconut chutney
peppa sauce

COAL POT
CRISPY PROVISIONS
ROTI
PAPAYA BOLLI
COCONUT RICE
GRILLED FISH
SKEWERED CHICKEN
TAMARIND & SHAVED FRUIT ICE
BANANA FLAMBÉ

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BUCCAN

Derived from a native South American and Caribbean word, “buccan” refers to a wooden framework or hurdle on which meat was slow-roasted or smoked over a fire.

The experience draws inspiration from Saint Lucian ingredients and flavors, finished over the fire for the freshest dining experience on the island.

Saint Lucia

Sit back, relax, and enjoy every bite and sip of rum.

If something catches your taste, don't be shy and please ask for more.

As we say in Saint Lucia, “Un Bon Tan” – it's all about having a great time.



GREEN FIG

A main ingredient in the national dish, Green Fig and Saltfish, Saint Lucian locals refer to green bananas as "figs." These bananas are not sweet and are traditionally boiled in salted water when green and unripe. Green fig is Saint Lucia's largest agricultural export.

SPICED RUM

Saint Lucia is renowned for its rich array of spices, including bay leaf, star anise, mace, and cinnamon, which were traditionally used in remedies. Today, families create unique spiced rum infusions with local overproof rum, often enjoyed to soothe ailments or lift spirits.

CALLALOO

Callaloo, made from the large green leaves of plants like taro, dasheen, or amaranth, is nutrient-packed and similar to kale or spinach. In Saint Vincent, it's traditionally made with dasheen leaves, while other regions often use amaranth.

BOUYON

A staple dish in Saint Lucia, bouyon is traditionally made with carrots, onions, green peppers, provisions, and pigtails. It's a dish that brings people together at seaside cookouts, where families gather to prepare broth in handmade clay pots.

GREEN SEASONING

A vibrant green paste of herbs, spices, and vegetables mixed with vinegar and water, enhances the flavor of meats, fish, and poultry, serving as a Caribbean cooking staple.

Some dishes may be prepared vegan, gluten or lactose free upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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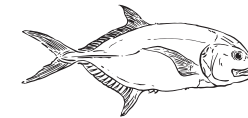
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