

# THE PAVILION

welcome to christophe harbour, st. kitts,  
where dramatic topography and elevations upwards of 1,000 feet meet six spectacular beaches and 13 miles of shoreline on the Caribbean and Atlantic. Emerging on the southeast peninsula, this 2,500-acre luxury resort will include a Tom Fazio golf course atop Priddies Plateau, a superyacht harbour and marina village, private Christophe Harbour club, and several five-star hotels.

## your dining experience at the pavilion

is but a glimpse of the unforgettable offerings that await property owners, members, and guests at Christophe Harbour. We would be delighted to arrange a private tour and provide more information on ownership opportunities at Christophe Harbour. Please inquire with your server.

## treasure the memories you create here

take a piece of the Caribbean home with you. Visit our gift shop for exclusive Christophe Harbour keepsakes.

Open for dinner Tuesday through Saturday

5:30 p.m. until 10:00 p.m.

869.465.8304

## dinner

### BEGINNINGS

#### CAMEMBERT AND CHAMPAGNE SOUP \$29

with lobster

#### CHILLED GAZPACHO SALAD \$12

avocado, cucumber, and rain forest tomato

#### TUNA AND SWORDFISH SASHIMI \$16

with seaweed and mirin dipping sauce

#### GRILLED CALAMARI \$15

tossed with lime, Scotch bonnet peppers, and cracked peanuts,  
topped with a sorrel glaze

#### CONCH FRITTERS \$14

on a pool of passion fruit sauce with pickled ginger

#### PAVILION CEVICHE BOWL \$18

fresh fish, conch, avocado, christophene,  
tomato, orange, and lime

#### RAIN FOREST SALAD \$14

gathered greens, dates, pine nuts, tomato, and focaccia  
croutons, dressed with balsamic vinaigrette

#### GOAT CHEESE, PESTO, AND PINENUT \$14

on a warm baguette with roasted red peppers

#### WATERMELON AND GARDEN ARUGULA SALAD \$15

pickled cucumbers, feta, roasted walnut,  
and lemon mint vinaigrette

#### FRESH LOBSTER SALAD \$19

tossed with avocado and mango dressing,  
served over crispy noodles and greens

### MAIN COURSES

#### JAMBALAYA \$29

shrimp, andouillie sausage, spicy tomato broth  
topped with rice and red beans

#### CRISPY SNAPPER IN A POTATO CRUST \$38

ackee chorizo, lobster, and roasted brown butter

#### CREOLE SPICED SWORDFISH \$39

clams, pale ale sofrito with sweet pea risotto

#### MAHI MAHI \$32

with christophene, tarragon essence,  
and pumpkin croquettes

#### PAN-ROASTED PORK LOIN IN A COCONUT CRUST \$28

apple chutney, sweet potato pancake,  
baby greens and coyote squash salad

#### TENDERLOIN OF BEEF \$38

rubbed with five peppercorn, accompanied by  
fresh figs, local greens, and sorrel glaze

#### FRESH GRILLED LOBSTER \$42

on pappardelle pasta, with asparagus,  
lemon and thyme broth

#### TANDORI HALF CHICKEN \$27

cannellini beans, dolmades, tataki dipping sauce

#### CHEDDAR BURGAR \$20

ketchup dijonnaise, handcut fries, creole spiced