

ST. THOMAS

HOTEL 1829

U.S. VIRGIN ISLANDS

Bar Menu

SALTFISH BRANDADE CROQUETTES 14

Crispy golden croquettes filled with a creamy blend of saltfish, potatoes and aromatics. citrus aioli

HEIRLOOM TOMATO TARTARE 14

A bright and fresh tomato tartare with citrus, basil and shallots. Served with toasted baguette

PORK BELLY & PLANTAIN 22

Crisp pork belly with guava jalapeno glaze over silky plantain purée with citrus cilantro slaw

POULET RÔTI À LA COCO 20

Pulled curry chicken in a coconut sauce over basmati & green onion rice cakes

LOBSTER RILLETTES 26

Luxurious creamy lobster spread infused with citrus and aromatics. Served with crispy crostini

GUAVA CHEESECAKE PROFITEROLES 16

Creamy guava-cheesecake mousse in pastry puffs with guava and chocolate glaze

TAMARIND CRÈME BRÛLÉE 14

Classic custard brûlée with a tangy tamarind infusion

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*