



Jade Mountain, St Lucia



Rising majestically above the 600 acre beach front resort of Anse Chastanet, Jade Mountain is a cornucopia of organic architecture celebrating St Lucia's stunning scenic beauty. Wrapped around an infinity pool with a dazzling kaleidoscope of colours, the Jade Mountain Club caters exclusively to resident guests, celebrating James Beard Award winner, Chef Allen Susser's "Jade Cuisine." The Jade Mountain sanctuaries are deliberately techno-free; there are no telephones, radio or television. Internet access is available at reception for those who simply cannot let go of the outside world as the resort encourages you to!





Starter | Serves 6-8

Chef Allen's Mixto Ceviche

Ingredients

- 8oz Red Snapper
- 8oz conch
- 8oz calamari
- ½ cup freshly squeezed lime juice
- ¼ cup freshly squeezed sour orange juice
- ½ medium scotch bonnet, minced
- 1 large sweet red pepper, fine julienne
- 1 medium red onion, shaved
- 1 tsp minced garlic
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- ½ cup freshly picked coriander leaves

To prepare the fish and seafood

1. Cut each into short, thin julienne pieces
2. Place in a stainless steel bowl
3. Pour the lemon and lime juices over the fish, cover and refrigerate for up to 1 hour

To prepare the Ceviche

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Main | Serves 4

Pan Roasted Yellowtail Snapper

Ingredients

- 2 x 1.5lb Whole Yellowtail Snapper
- 4 sprigs fresh mint
- 4 springs fresh fennel branch
- 4 sprigs fresh thyme
- 1 whole lemon, thinly sliced
- 2 cloves garlic, chopped
- 1 tsp sea salt
- ½ tsp freshly ground black pepper
- 4 tbsp extra virgin olive oil
- ½ cup freshly brewed hot green tea
- 1 large pinch saffron

To prepare the Yellowtail snapper

1. Gut, scale and wash the yellowtails
2. Trim the fins and tail
3. Cut four deep slashes about 2 inches apart into the fish skin through the flesh just to the bone
4. Repeat the cuts on both sides of each fish.

To season the prepared fish

1. Stuff half the herbs and sprigs into the belly cavity of both fish along with 3-4 slices of lemon
2. Clean the remaining herbs and roughly chop
3. Set aside in a small bowl
4. Mix herbs with the garlic, salt, pepper and 2 tablespoons of the oil
5. Season the yellowtail, including the flesh cuts

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To pan roast the Yellowtail

1. Preheat the oven to 375 °F
2. Heat a large ovenproof skillet with olive oil
3. Cook the yellowtail in the pan on a medium high heat for 2 minutes until well browned
4. Turn the fish and cook on the other side for 2 minutes
5. Place the whole pan in the oven to finish cooking the yellowtail for about 4-5 minutes

To finish the Yellowtail

1. Stir the saffron into the freshly brewed green tea
2. Add the remainder of the lemon into the fish skillet and pour the saffron tea into the pan to steam and deglaze the pan
3. Serve the yellowtail with the herbs, lemon, and pan juices



Dessert | Serves 4

Mango Mousse

Ingredients

- 3 tbsp Meyers rum
- 2 tbsp unflavoured gelatine
- 6 large egg yolks
- 2/3 cup confectioner's sugar
- 3 tbsp lime juice
- 1.5 cup freshly pureed mango
- 1.5 cups heavy cream, whipped
- 1 ripe mango, sliced for garnish

To prepare the mousse

1. Sprinkle the gelatine over the rum in a small bowl
2. Soak for 5 minutes
3. Beat the egg yolks and lime with the confectioners' sugar in a bowl over a warm water bath until it starts to thicken.
4. Remove from the heat and beat until cool

To complete the mousse

1. Melt the gelatine over the warm water bath
2. Fold the mango puree in to the egg mixture, followed by the softened gelatine
3. Fold in the whipped cream

To serve

1. Pour into 6 tall parfait glasses and chill for 2 hours
2. Garnish each serving with fresh mango slices