



NICK TROUBETZKOY'S
ANSE CHASTANET
ST. LUCIA

Mango Madness Festival



JOIN US FOR OUR 7TH ANNUAL MANGO MADNESS FESTIVAL

Mangos are the national pastime in St Lucia. Even the shape of the very island resembles a mango. Each village passionately claims they grow the best mango and that every man, woman and child has their own favorite. The locals hold the mango in reverence as if it were the key to the universe. You can tell by the way they hold the mango before they devour one.

Eat only one mango... your whole life.



Chef Allen Susser

Refresh with our Mango Cocktails all festival long. Mango Mojitos and Mango Rum Punches with Mangos and Mint harvested Daily from our organic farm, Emerald Gardens. Available all weekend long at Anse Mamin Jungle Bar, Anse Chastanet Beach Bar, and Piti Piton Bar. (US 12)



Mango Madness Menu Features

Upon landing on this mango island one is immediately taken by its beauty and vast numbers of mangos. As you travel to the resort skirting the Caribbean coast along the "mango highway" the excitement grows. Admittedly not every new comer notices all the beauty and variety along the roadside. But one can't help but see these multi-colored purple, green, red and yellow orbs hanging from the branches and dark evergreen leaves. We can't help ourselves either. Our Chefs are very excited to share their mango dishes all the days of our Mango Madness Festival. Look for special Mango treats and menu features each breakfast, lunch and dinner wherever you dine with us.

Friday, June 19

Mango Cocktail Party at the Piti Piton Bar 6:00 – 7:00 pm

The abundant varieties of Mango's are our inspiration for the weekend celebration. Join us to kick off the festival. Chef Allen will host an interactive mango display to tantalize your taste buds and introduce you to the flavors of Saint Lucia. Come share a Mango Mojito along with our mango canapés.

Saturday, June 20

A once in a lifetime Mango Tour of Nick Troubetzkoy's Emerald Gardens Hosted by our Consulting Chef Allen Susser 9:00 – 11:00 am.

Starting off with a walking and tasting tour of our own Organic Garden at Emerald Estate to see first hand our Jade Cuisine concept; "From the Farm to the Plate." You will see the sultry natural habitat of our mango fields – Learn why mangos are the most popular fruit in the world from our mango expert – Chef Allen. Enjoy a relaxed tropical snack and more mangos on the back porch of the farmhouse. Please sign up with Guest Services.

(US 35 per person cover charge, all prices subject to 10% service and 10% VAT)

Mango Dinner at The Treehouse Restaurant beginning at 6:30 pm.

This will be a luscious, silky and rich mango dinner - A Four-course spectacular Mango, Seasonal and Sustainable Menu matched with wines.

(Mango Dinner set menu US 69 + optional wine pairing per person, charged by the glass all prices subject to 10% Service and 10% VAT.)

Sunday, June 21

Mango Mixology Class – Sunday at the Beach bar from 4:30 – 5:30 pm.

For those who enjoy Caribbean rum, explore the fine craft of mixing mango cocktails using basic techniques and tricks of our bartenders. Learn how to make Mango Mojitos, Mango Coladas, and our most popular Coco Doo in our Mango Mixology Class. If you already have a favorite from our Cocktail Menu, we would love to show you how it is made.

(\$35 per person; sign up at Guest Services. (All prices subject to 10% Service and 10% VAT)

Monday, June 22

Lunch on our Private Beach at the Jungle Grill at Anse Mamin

Take a water taxi over and enjoy a leisurely lunch grilled under the palm trees and mango trees. The menu is simple and delicious featuring freshly caught fish, mangos, mango salsas, mango slaw and salads. *(Jungle Grill a la carte rates apply)*

Tour the Plantation at Anse Mamin with our Special Guide Meno at 1:45 pm.

The grounds include an old and tropical plantation called Anse Mamin. The plantation was originally a sugar cane plantation in the 18th century, until changing hands turned towards Cocoa plants. The cocoa plants are still numerous on the grounds for guests to see and for us to produce our own estate chocolates. In Anse Mamin one can find turmeric, cashews, tamarind, mango, avocado, oranges, tangerines, guavas, papaya, coconut, breadfruit, yams and sweet potatoes. See the mango trees throughout the Plantation. The superior taste and quality of the ingredients as well as the connection to the earth is the culinary motivation. By happenstance Anse Mamin is a wonderful organic resource.

(Complimentary to all guests)

Mango chutney workshop: starts Monday at 3:30 pm located in the Beach Grill Restaurant

Learn how we preserve the exotic flavor of mango with spices in the age-old tradition of chutney making. Enter the mango, preferable a fresh picked one—any variety will do. And imagine your paradise. There is no clever chemistry in detecting ripeness. It's about a feel (gently) and a smell (go to town). Color has less bearing here than in the real world, and that is as it should be. The mango-pantone is rich, filled with green, red, purplish-red, yellow, spotted, or any combination of the above, and comes in all shapes and sizes. This will be hands on with sample jars for you to take home.

(Please sign up at Guest Services, US 25 per person cover charge, all prices subject to 10% Service and 10% VAT)

Tuesday, June 23

... and there will always be chocolate!

Chocolate Sensory Tasting – Tuesday from 10:00 am – 10:30 am in the Emerald Restaurant

(Complimentary; sign up at Guest Services)

Join us on an awakening journey through the fruitful flavor palate of cocoa and chocolate. We will start by tasting the cocoa bean, which is the very first step in chocolate production, and end with the strongest type of cocoa mass while sampling all in between. We will focus our attention on how to truly appreciate chocolate as it should be tasted and educate ourselves on its distinct differences. As a culmination of the sensory tasting session sample some of our homemade truffles and a taste of Emerald Estate Organic Chocolate bar.

Discover Chocolate in our Chocolate Lab – from 10:45 am to 12:00 pm

This will be a delicious, interactive Chocolate experience following the Chocolate Sensory tasting. We will move to the Chocolate lab to discover just how chocolate is made. We are a Tree to Bar organic boutique chocolate producer using only Emerald Estate Organic Cocoa. Join our Director of Pastry Wouter Tjeertes to learn the basic techniques of the chocolate making process plus tempering chocolate to create your own personalized chocolate bar. The best part...you take home what you make! So, if you've ever pondered the alchemy involved in creating the finest of chocolates, enroll in this Chocolate workshop and learn the delicious art for yourself. This class is hands on so be prepared to be covered with chocolate!

\$45 per person, sign up at the social desk. This class is limited to 6 guest, book early!

Tuesday Evening Managers "Jump Up" Mango Greeting Cocktail Party at 6:30 – 7:30 pm.

Come join us at the Trou Au Diable beach bar for exotic, tropical and Mango cocktails and passed Hors D'Oeuvres that reflect the wonderful flavors of mangos.