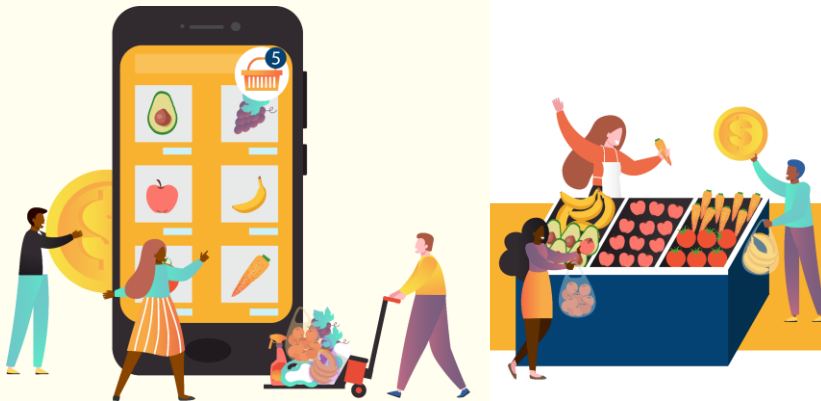


25 August 2022

## Session n°6:

# High-end market opportunities for Caribbean agrifood products



*Caribbean Agrifood Business Series ...*



A kaleidoscope of organic fruits and vegetables—foraged daily by staffers and willing guests—along with fresh seafood from the nearby ocean make for a genuine farm-to-table experience. *Hot List 2015 - Good Food*





# Sourcing quality food from producers, companies....

- To support local businesses [farmers and fishermen], generate employment, training to be able to eligible for opportunities, support local producers and promote innovations.



*EVERYONE WANTS TO GO  
ON VACATION.....*

*EAT LOTS OF FOOD AND  
SOMEHOW..MIRACULOUSLY  
RETURN FROM  
VACATION.....SLIMMER.*





# OPPORTUNITIES AND CHALLENGES





# Farm to Table Dining Experience





## BELLE MONT FARM

### TABLE D' HOTE

#### (Set Menu)

##### Option 1

##### Appetizer

##### Lobster & Mango Salad

Lemon Grass & Citrus Coconut, Passion Fruit Gel, Farm Greens & Herbs

##### Main Course

##### Chicken Breast

Curry Condiments, Farm Carrot & Ginger Puree, Sweet Potato, Arugula, Jus  
or

##### Mahi Mahi

Curry Condiments, Farm Carrot & Ginger Puree, Sweet Potato, Arugula,  
Shellfish Jus

##### Dessert

##### Dark Chocolate Ganache Tart Coconut Sorbet

US\$ 60++

Ingredients sourced locally and sustainably whenever possible.

Prices are exclusive of 22% tax and service.

##### Option 2

##### Appetizer

##### Avocado & Cucumber Salad

Pineapple, Coconut Sour Cream, Herb Oil, Farm Greens & Herbs

##### Main Course

##### Beef Tenderloin

Farm Vegetable Terrine, Roasted Carrot, Wilted Farm Greens, Black Truffle Jus

or

##### Salmon

Farm Vegetable Terrine, Roasted Carrot, Wilted Farm Greens,  
Black Truffle Lobster Jus

##### Dessert

##### Mango Parfait

Sour Sop sorbet, Basil & Mango Coulis, Dark Chocolate Cookie Crumble

US\$ 70++

Ingredients sourced locally and sustainably whenever possible.

Prices are exclusive of 22% tax and service.

## Transformation of culinary experience.

## BELLE MONT FARM

### Hors D'Oeuvre Menu

#### Cold Hors D' Oeuvre

Farmers Vegetable & Dips - Chips, Vegetable, Pumpkin Butter,  
Coconut Dip \$2

Passion Fruit Marinated Marlin Tataki- Ginger & Coconut Cream \$3

Lobster & Cucumber Barrels - Lime & Fennel \$3

Mini Pull Pork Sandwich - Pickled Cucumber, Salsa Verde \$2

#### Hot Hors D' Oeuvre

Spiced Goat Cheese Croquettes - Watermelon Compote \$2

Pumpkin & Zucchini Pizzas - Basil, Parmesan \$2

Curried Vegetable Empanadas \$2

Swordfish Fritter - Chilli & Ginger Farm Ketchup \$3

Chicken Skewer - Jackfruit Glaze, Peanut Dip \$2

Mini Beef Burger - Grilled Vegetable, Aioli \$3

**Priced per Piece with minimum order of 1 dozen each.**

Ingredients sourced locally and sustainably whenever possible.

Prices are exclusive of 22% tax and service.



## BELLE MONT FARM

### Buffet Menu

#### Salads

BMF Coleslaw

Tomato & Basil Salad

Farm Greens, Sorrel & Balsamic Dressing

Butternut Squash & Arugula Salad

#### Meats & Fish

Grilled Mahi Mahi- Pineapple Salsa

Grilled Chicken Breast - Condiments

Guava Glazed Pork Roast

#### Starches

Breadfruit or Provision (Cheesy)

Rice & Peas

Roasted Farm Vegetables

#### Desserts

Passion Fruit Meringue Pie

Dark Chocolate Mousse

Farm Fruit Cobbler

Mango & Ginger Pudding

US\$ 70++

Ingredients sourced locally and sustainably whenever possible.

Prices are exclusive of 22% tax and service.





## BELLE MONT FARM

### The Farm Table Sample Menu

Red Tomato Chutney, Red Onion Compote  
Watermelon Pickles, Carrot Pickles  
Cantaloupe Pickles

Cinnamon Pumpkin Butter, Eggplant Caviar, Goat Cheese  
Gratin

Wood Oven Baked Beer Sourdough Bread & Focaccia, Farm  
Bread

Farm Coleslaw, Tomato & Basil Salad  
Butternut Squash & Arugula Salad  
Farm greens, Cucumber & Fennel

Grilled Local Caught Fish, Pineapple Salsa  
Wood Oven Braised Pork Stew

Roasted Chicken Leg stuffed with Banana, Banana Salsa  
BBQ Beef Striploin, Jus & Tomato Salsa

Plantain Gratin, Green Beans  
Grilled Papaya, Peppers, Eggplant  
Roasted Carrot, Ginger, Cumin & Fennel  
Fruit Pie & Coconut Sorbet

**US\$ 120++ - per person**

*Includes: House White & Red Wine, Fruit Punch, Soft Drinks, Sparkling Water*

**Ingredients sourced locally and sustainably whenever possible.**

**Prices are exclusive of 22% tax and service charge**

#### APPETIZER

Belle Mont Farm Quinoa and Beetroot Salad  
Chick Peas, Roasted Pumpkin, Cucumber,  
Tomatoes, Balsamic Dressing

or

Lobster & Mango Salad  
Lemon Grass & Citrus Coconut, Passion Fruit Gel,  
Farm Greens & Herbs

#### MAIN COURSE

Chicken Breast  
Curry Condiments, Farm Carrot & Ginger Puree, Sweet  
Potato, Arugula, Jus

or

Salmon  
Farm Vegetable Terrine, Roasted Carrot, Wilted Farm Greens,  
Black Truffle Lobster Jus

or

Herb Marinated Tofu and Farm Vegetables Ratatouille  
Seared Marinated Tofu, Crispy Polenta Wedges, Farm  
Vegetable Ratatouille

#### DESSERT

Liamuiga Chocolate Brownie  
Ice Cream | Ganache

Wedding Date: 27th June, 2022



# TRANSFORMING THE GUEST EXPERIENCE

## No more cookies on your bed when check-in.

*This is what your amenity at check into your hotel room now looks like:*





# Agriculture and the Hotel experience: Edible Golf Course



## Irie Fields

**An edible golf course? Yes, there is such a thing**

**The World's first organic edible golf course.**

**This golf course in the West Indies encourages golfers to pick a variety of fresh fruits – mangoes, papayas, bananas -- *while* they play.**







# Arthur's Sea-to-Fork Restaurant and Beach Bar













## Luxury Wellness [Spa] Experience

Wellness experience:  
Fruit producing landscapes  
and destination spa- drawn  
from native practices and  
flora





# Factors which stymie Agricultural efforts:

issue of pests, costs of organic products, climate, volume, guest demands







FOR MORE INFORMATION, YOU MAY VISIT:

<https://bellemontfarm.com/>

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# High-end market opportunities for Caribbean agri-food products

KITTITIAN HILL: A milestone luxury resort in St. Kitts and Nevis  
Presentation for the IICA-COLEACP agri-food online session  
Date: 25<sup>th</sup> August, 2022



Redefining the resort development model in the Caribbean:  
Sustainable Development + Community involvement = Sustainable luxury living.





*The IICA-COLEACP Caribbean Agrifood Business Series focuses on innovations and successes of Caribbean farmer-led businesses and SMEs. These activities are supported by the Fit For Market SPS programme, implemented by COLEACP within the Framework of Development Cooperation between the Organisation of African, Caribbean and Pacific States (OACPS) and the European Union.*



# Thank you

