



Ti Kaye Resort & Spa. *'Natural elegance, understated sophistication'*

PRESS RELEASE: Cheers to Ti Kaye's Wine Spectator 'Award of Excellence' two years in a row



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Kai Manje restaurant recognized by Wine Spectator, recipient of the 2014 'Award of Excellence'.

Kai Manje restaurant at Ti Kaye Resort & Spa does it again. With an internationally established culinary team, and being renowned for having the largest and most extensive wine cellar in Saint Lucia, Kai Manje serves up more than just 'great food'.

Presented with Wine Spectator 'Award of Excellence' for the 2nd consecutive year is a defining moment in the exceptionally consistent quality and service at this naturally elegant resort. Now boasting over 600 bins, this spectacular collection of over 3000 bottles has earned [Kai Manje restaurant](#) this highly rated accolade. According to Sarah Watts, General Manager "I believe a good restaurant is characterized not only by its own unique style of great food, incredible wine and charming service, but also the restaurants ability to infuse locally grown produce into the heart of every dish served. Here in Saint Lucia that is only possible by supporting the local community and promoting organic and sustainable practices."

Ti Kaye's distinct location perched on the cliff side of the stunning Anse Cochon bay has been lauded for its natural elegance and unique offerings. Our international cuisine infused with locally sourced and grown herbs, spices and fresh produce is under the direction of Executive Chef Bill Ryan, who works in tandem with sommelier Cleus Charles to create a dynamic dining experience served up with the most renowned wines from around the globe. Kai Manje's wine list features celebratory Champagnes, old world Barolos & Burgundy's, new world Malbec's and Shiraz, exclusive oaks such as; SHAFER Chardonnay Red Shoulder Ranch, BROCHARD Père & Fils Montrachet Grand Cru, and exquisite blends such as OPUS One in multiple vintages.

The 'Ti Kave' wine tastings have made our very own underground wine cellar a favorite for novice and wine enthusiasts alike. Under the guidance of their Sommelier Cleus and wine steward Dwight, Kai Manje has evolved its wine selection in an effort to offer guests the opportunity to experience a greater breadth and depth of wines. This extensive Kai Manje wine list has been thoughtfully designed to offer wines for all price ranges and occasions, boasting over 14 old and new world countries with over 50



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distinct regions. Our wine program features an exceptional collaboration between our Executive Chef and Sommelier which offers a sumptuous 'Ti Kave Wine Pairing Dinner'. This five course dinner ensure each dish has been matched with the perfect wine. Be sure to join us every August for Chocolate Heritage month as 'Ti Kave' features a unique series of wines from crisp sparkling whites, to full bodied dry reds and fortified wines with delectable organic Saint Lucian chocolate treats for one of our signature events, 'Chocolate & Wine tasting'.

ABOUT US

[Ti Kaye Resort & Spa](#) is set on the Cliffside in the secluded cove of Anse Cochon and is one of the most beautiful snorkeling bays in Saint Lucia. With only 33 Creole style gingerbread cottages dotted throughout 15 acres, it is the ultimate place to relax and unwind for stunning views and sunsets across the Caribbean Sea. With amazing personable staff, unbelievable spa treatments in our Kai Koko Spa, incredible scuba diving with our onsite Island Divers dive centre there is something for all to participate in. Featuring two restaurants, Ti Manje Beach Bar & Grill and our award winning [Wine Spectator 'Award of Excellence'](#) Kai Manje restaurant, and has a collection of indigenous Caribbean dishes utilizing local and wild edibles, fresh herbs from our garden and a large selection of fresh fish.