

Meals and Cooking Services

Prices are valid as of April 1st, 2026, but are subject to change without notice

We provide a welcome pack which typically contains: beverages (Coke, Sprite, beer, rum punch); snacks (such as chips and salsa); and a dinner of salad and one roti per person.

For a week's stay, here's what most guests do for meals:

- The first night dinner is salad and Doxie's roti (welcome pack).
- They dine at the villa for two or three nights by hiring Doxie on the "take care of us" plan.
- They dine at restaurants two or three nights.
- The other dinners are leftovers or they do their own cooking.
- Lunches are leftovers or eaten at restaurants while out on activities (or skipped).
- Breakfasts are usually made by guests, but a few guests hire Doxie to make it for them.

We provide local Green-Gold brand ground coffee and a selection of teas for your stay.

Doxie offers two options for cooking: "just cook" and "take care of us". Dinners are cooked in the late afternoon and left for you to eat at your convenience.

Prices are in cash US\$. If you run short on cash, you can pay us via Zelle (2% fee) or a credit card (5% fee) and we'll pay her for you. Please contact us at least the day before you leave to arrange this. **Please note all quoted prices are for "family style"** meals where everyone has the same food. Extra charges will apply if you want additional dishes, such as both a chicken and a fish entrée.

The **"just cook"** option: You plan the menu (she approves), you supply the groceries, and she cooks the agreed-upon menu. The standard price **for up to six people** is \$14 US for a breakfast, \$20 US for a lunch and \$28 US for a dinner. Breakfast includes two breakfast dishes that are cooked/baked and one that isn't; lunch includes one entrée and one other item; dinner includes one entrée and two other items. "Item" can be an appetizer, a first course, or a side; dinner items cannot be from the same category.

The **"take care of us"** option: She plans the menu if you don't provide one, supplies the groceries, and does the cooking. Standard price (up to two people): breakfast \$25 US (two breakfast dishes that are cooked/baked and one that isn't); lunch \$40 US (appetizer, first course and entrée); dinner \$60 US (appetizer; first course; entrée, side and dessert). Cost for each extra person: breakfast \$12.50 US; lunch \$20 US; dinner \$30 US. Extra-person charges are halved for children under 13.

Beverages are excluded. 24 hours' notice is required for any service.

Extra charges will apply for: breakfast preparation starting before 8:30 AM; more courses than shown above or multiple in the same category; dishes with an extended preparation time; premium ingredients (such as seafood, goat, imported produce); extra services such as serving food or providing decorations.

If you ask Doxie to shop for you and bring it to the villa, her fee is 10% of the cost of the purchases (minimum fee \$20EC - about \$7.50 US) per shopping trip. Give her the list before she leaves in the afternoon (or WhatsApp her before 9 PM), and she'll shop for you in the morning and bring it to the villa. If you require her to make a trip into town and back for supplies after she arrives for the day, there may be an additional fee of up to \$25 US each way for a taxi as she doesn't own a vehicle.

EXAMPLES OF DISHES DOXIE HAS MADE FOR GUESTS

Subject to seasonality/availability

Appetizers	First course (soup or salad)
◆ Fish fingers with spicy sauce	◆ Pumpkin soup
◆ Chicken fingers with barbeque sauce	◆ Lentil soup
◆ Teriyaki chicken wings	◆ Christophene soup
◆ Fish cakes with spicy mayonnaise	◆ Green papaya soup
◆ Turmeric lentil fried (pan or air) patties	◆ Vegetable soup
◆ Breadfruit balls with spicy mayonnaise	◆ Mixed tossed salad with/without cabbage
◆ Pocket breads stuffed with turmeric-seasoned chicken or fish or vegetables	◆ Spicy garlic and hot sauce green mango or papaya salad (hot sauce optional)

Entrée (goat and lamb incur an upcharge)	Side for entrée
◆ Turmeric fish, chicken, beef, pork, lamb or goat	◆ Green papaya mash
◆ Curry fish, chicken, beef, pork, lamb or goat	◆ Vegetable rice
◆ Creole fish, chicken, beef, pork, lamb or goat	◆ Plantains (boiled and seasoned)
◆ Jerk chicken, beef, pork, lamb or goat	◆ Sweet potato (seasoned)
◆ Pizza	◆ Mac and cheese (oven-baked)
◆ Grilled chicken & vegetable pasta (white or red sauce)	◆ Steamed vegetables
◆ Pan-seared fish with lemon butter (seasoned or plain)	◆ Breadfruit (boiled & seasoned)
◆ Fried chicken or fish	◆ Rice and beans
◆ Grilled chicken with barbeque sauce	◆ Red/pink beans

Desserts	Breakfast dishes (<i>italic counts as “cooked/baked” dish</i>)
◆ Lemon pie	◆ <i>Bakes (“johnny cake” or fried bread)</i>
◆ Banana pie	◆ <i>Bacon</i>
◆ Chocolate cake*	◆ <i>Pancakes or waffles (plain, banana, ginger, chocolate)</i>
◆ Coconut cake*	◆ <i>Muffins (banana, coconut, pumpkin, spice, chocolate)</i>
◆ Coconut-chocolate cake*	◆ <i>Eggs (fried, scrambled, omelet, poached)</i>
◆ Lemon cake*	◆ Cocoa tea/hot chocolate
◆ Banana bread	◆ Baked beans
◆ Chocolate-chip cookies*	◆ <i>Fried tomatoes</i>
◆ Cupcakes	◆ <i>Potatoes (fried, hash browns, Potatoes O’Brien)</i>
◆ Coconut rolls	◆ <i>Baked omelet</i>
◆ Jam rolls	◆ Fresh local fruits
*Can be made with oat flour to be gluten-free	◆ Scones