

PROJECT CHOCOLAT

SAINT LUCIA
FROM HOTEL CHOCOLAT

TOUR. EAT. DRINK. SHOP.

CHOCOLATE, LIKE NOWHERE ELSE ON EARTH

Immerse yourself in a six-acre chocolate experience from chocolatier and cacao grower Hotel Chocolat at Rabot Estate, Saint Lucia.

Here, you can find out how cacao grows. Plunge into the rainforest for a tour of the cacao groves, and learn how to graft a tree before hand-crafting your very own chocolate bar.

You will discover our famous Cacao Cuisine and The Cacao Bar - all enjoyed looking over a UNESCO World Heritage Site.

Finish by treating yourself (or your loved ones back home) to more chocolate and our cacao beauty & alcohol range.



We are open 7 days a week for tours - pre-booking is essential.

Contact us to find out more and book your place: Rabot Estate, Soufriere, +1 758 731 3629, hello@projectchocolat.com

Where to find us:
Project Chocolat, Rabot Estate, Soufriere

hotelchocolat.com/projectchocolatsaintlucia
@ projectchocolatsaintlucia
f projectchocolatsaintlucia

PROJECT CHOCOLAT: THE TREE TO BAR EXPERIENCE

TREE TO BEAN:

It all starts with a bean. Our guides will take you on a tour of the Seederie, where you'll find out more about how cacao begins its journey. You'll hear about our ethical Island Growers programme and watch a cacao tree be grafted, before immersing yourself in nature on the rainforest boardwalk & canopy trail.

BEAN TO BAR:

Craft your very own chocolate bar, starting with tasting cacao pulp from a freshly-cut pod. Whilst your chocolate bar sets, browse our gifting area where you can pick up cacao-infused alcohol and beauty products, clothing, bags and – of course – our signature small-batch Rabot Estate chocolate with 50%, 65% and 72% cacao.



YOU'LL NEVER THINK
ABOUT CHOCOLATE
THE SAME WAY AGAIN.



MARKET LUNCH:

Finish your experience with cacao cuisine, served street-food style – including the Cacao Burger, Cacao Beer-Battered Fish & Chips and fresh local produce. Try our famous soft-serve Ice Cream of the Gods – dairy milk infused with cacao nibs for 48 hours.

