



APPETIZERS

Beet & Bitter Greens

Local greens, roasted beet purée, lemon dressing, raisins

Curried Butternut Squash Soup

Herb croutons, roasted cashews, coconut cream, chive oil

Panzanella Salad

Tomato, red onion, crisp bread, basil, green olives, Mozzarella, basil vinaigrette

Panko Crusted Crab Cake

Mango-chili-scallion salsa

Garlic Shrimp

Olive Oil Crostini

Pan-Fried Scallops

Cornbread, anchovy mayonnaise, pulled pork

ENTREES

Pan-Seared Swordfish Steak

Signature Dish

Grilled vegetables, whipped potatoes, olive, onion, tomato chutney

Grilled Lamb Chops

Sautéed bell peppers, mushrooms, asparagus fricassée

Jamaican Style Steamed Snapper Fillet

Peppers, onion, pumpkin, tomato, okra, thyme, garlic, scotch bonnet pepper, coconut reduction

Penne alla Arrabbiata

Penne pasta, spicy tomato, basil, Parmesan cheese, grilled garlic bread
Also available with shrimp or grilled chicken breast

Plant-Based Filet Mignon & Carrots Three Ways

Premium plant-based Hungry Planet® meat, roasted, grilled and pureed carrots, blistered cherry tomatoes

Grilled Chicken Breast

Roasted potato, butternut squash purée, asparagus

Surf & Turf

Grilled shrimp kabob, beef tenderloin, whipped potato, sautéed vegetables, port wine reduction

DESSERTS

Mango Chocolate Cheese

Cake White chocolate coconut sauce

Carrot Cake


Cream cheese frosting, candied rum raisin and walnut relish, vanilla sauce


Chocolate Chunk Espresso Brownie


Cinnamon cream

 Vegan

 Vegetarian

 Balanced Lifestyle
These dishes offer healthier preparations and lower calorie counts

 Gluten Free
Please consult your server on which dishes can be prepared gluten-free

 Lactose Free
Please consult your server on which dishes can be prepared lactose-free



5-STAR

GLOBAL GOURMET™

SAVOUR THE WORLD

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.