

THE PAVILION

A vast domed ceiling comes to a point at least fifty feet over your heads, supported by eight massive columns adorned with golden mosaic tiles. Open on all sides, allowing the fresh sea air to waft in, this eatery tantalizes your taste buds with a lavish buffet spread for breakfast, daily themed lunch buffets and a delectable à la carte menu of international specialties for dinner.

APPETIZERS

CAESAR SALAD 🌿 ✓

Romaine hearts, garlic croutons, semi-dried tomato, Caesar dressing, shaved Parmesan

CARROT & GINGER SOUP 🌿 ✓ ✓

Farro, scallions, herb oil

FISH & SEAFOOD SALAD ✓

Whitefish, shrimp, scallops, squid, papaya, red onion, peppers, cilantro-lime dressing

SEARED SEASAME TUNA ✓

Soba noodles, edamame, red radish, cucumber, scallions, ponzu-mirin dressing

SPICY BUFFALO

CAULIFLOWER FLORETS 🌿 ✓

Celery & carrot sticks, blue cheese dip

ARANCINI 🌿 ✓ ✓

Arborio rice, mushrooms, truffle oil, spicy tomato sauce

CRAB & CORN CAKE

Sriracha dipping sauce

POTATO GNOCCHI ✓

Merlot braised beef ragoût, Parmesan cheese

ENTRÉES

CHICKEN LEG CONFIT

(Signature dish)

Slow cooked chicken legs, parsley potato, broccoli-bacon-Cheddar cheese sauce

PENNE ALFREDO 🌿 ✓

Cream, Parmesan, black pepper

Also available with grilled chicken breast or garlic shrimp

BALSAMIC, SOY & PLUM

MARINATED PORK LOIN STEAK

Broccoli, roasted potatoes, sweet soy drizzle

BAKED EGGPLANT 🌿 ✓ ✓

Filled with premium plant-based Hungry Planet® meat & bean ragoût, sautéed leeks

ATLANTIC SALMON FILLET ✓

Grilled Mediterranean vegetables, lemon-butter sauce

SURF & TURF

Chargrilled Boston cut striploin steak, tender shrimp Thermidor, mashed potatoes, sautéed market vegetables, rich Cognac cream, Gruyère cheese

PAN-SEARED SNAPPER FILLET ✓

Butternut squash purée, sautéed spinach, tomato-olive relish, honey-pommery mustard drizzle

DESSERT

CARROT CAKE

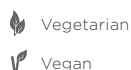
Cream cheese frosting, rum raisin, vanilla sauce

CHOCOLATE DÉLICE

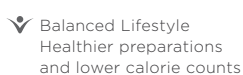
Chocolate fudge mousse, chocolate cream, chocolate sable

MANGO & COCONUT CHEESECAKE

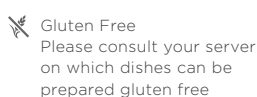
White chocolate cream, flaked toffee almonds



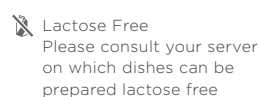
Vegetarian
Vegan



Balanced Lifestyle
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



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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd. • Banana Click • Plant Grow Eat • Tropical Greens Plus