



Oleander room

The Oleander bush, native to the Mediterranean, was likely brought to Jamaica by early colonizers. The bushes grew well in warm, subtropical regions, and because its fragrance acted as a natural mosquito repellent, Oleander bushes became a fixture in the landscape of Jamaica's finest Great Houses.

APPETIZER

Crispy Spiced Pork Belly & Coconut Shrimp
Slow oven-roasted pork belly, coconut-crusting shrimp, cinnamon-apple chutney

Grilled Vegetable & Goat Cheese Tian  
Spicy pepper coulis

Garden Field Greens Salad  
Vine-ripened tomato, cucumbe, peppers, citrus vinaigrette


Pan-Seared Crab Cake
Zesty island slaw, cilantro-garlic tartar sauce

Roasted Pumpkin Bisque 
Crème fraîche, puff pastry twist, allspice dust

Pimento Marinated Chicken Salad 
Red pea relish, shaved red onion, papaya dressing

Smoked Marlin Tartare 
Sliced smoked marlin, pineapple, light ginger marinade

MAIN COURSE


Lobster Run-Down  *Signature Dish*
Caribbean rock lobster, shrimp, coconut milk, local peppers, Scotch Bonnet pumpkin rice

Grilled Chicken Supreme 
Mashed potato, sautéed vegetables, plantain crisp, thyme-infused jus

Pan-Seared Snapper in Scotch Bonnet-Lime Broth 
Black mussels, carrots, leeks, boiled potatoes

Rosemary-Marinated Grilled Lamb Chops
Baked sweet potato, buttered vegetables, roasted tomato, jerk reduction

Blue Mountain Coffee-Rubbed Boston Cut Striploin Steak
Creamy mashed potatoes, market vegetables, Cabernet reduction

Sweet Potato & Callaloo Stew 
Root vegetables, beans, tomatoes, coconut milk, ginger, fried bammy

DESSERT


Pineapple Upside Down Cake
Rum sauce


Plantain Tart
Vanilla ice cream

Sweet Potato Pudding
Coconut cream sauce

Chocolate Marquise
Rum crème center, coconut crumble

 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

*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.