



Neptune's evokes images of Neptune casting his trident upon the waters to conjure the freshest fish and seafood from the abyss. An al fresco, seaside setting, low lights, skies brimming with stars and the gentle murmur of the waves mingle with the aromas and tastes of the Mediterranean to convey the experience of dining at an elegant but casual seaside bistro on the Amalfi Coast. Simple, flavorful seafood in an unparalleled seaside setting.

GREAT BEGINNINGS

Fruit Juices

Orange, apple, pineapple, cranberry, grapefruit juice

Fruit Salad

Tropical fruits in season, fresh berries, orange-ginger syrup

Cereal

Corn flakes, frosted flakes, raisin bran or all bran cereal. Regular, low fat or soy milk

Muesli Berry Boost

Fresh berries, granola, honey scented yogurt

Yogurt

Flavored and plain

Pastry Basket

Croissants, assorted Danish, muffins

Steel-Cut Oatmeal

Brown sugar, golden raisins, almonds

HOT SIGNATURE DISHES

Classic Eggs Benedict

Grilled ham, Hollandaise sauce, paprika dust

Avocado Toast

Oven-dried Roma tomato, fresh avocado, feta cheese, poached egg, Hollandaise sauce

Fluffy Pancake

Blueberry compote, warm maple syrup

Frittata Rustica

Spinach, asiago, provolone, roasted vegetables, prosciutto ham, dill sour cream

HOT CLASSICS

Vegan Chorizo & Baked Beans

Grilled premium plant-based Hungry Planet® chorizo, tomato, onion, pepper, scallion, crispy hash browns

Steak & Eggs

Chargrilled steak, two eggs, crispy hash browns

Two Eggs Any Style

Crispy hash browns, choice of bacon, ham or sausage

French Toast

Banana stuffed French toast, berry compote, warm rum syrup

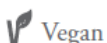
SIDES

Breakfast Pork Sausage

Bacon
Grilled Ham

Baked Beans

Toast
Hash Browns



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.



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LUNCH MENU

Soup & Sandwich

Lentil & root vegetable soup   and grilled ham & cheese sandwich, fried onion rings 

Fattoush Salad

Lebanese style salad with romaine lettuce, tomato, cucumber, radishes, crispy pita bread, lemon dressing
Also available with grilled chicken breast or shrimp

Chargrilled Beef Burger

Beef patty, lettuce, tomato, onion, dill pickles, choice of Swiss, Cheddar, Provolone or American cheese, fries

Salmon & Vegetable Kebob

Apple & vegetable quinoa

Greek Salad

Fresh garden greens, diced tomatoes, cucumber, onion, olives, feta cheese, pita bread with garlic-herb drizzle
Also available with grilled chicken breast or jumbo shrimp skewer

Shrimp Bruschetta

Toasted garlic bread, tomatoes, shrimp, oregano, arugula, pesto oil

Saffron Fish Basket

Fried white fish in saffron batter, lemon tzatziki

Premium Plant-Based Hungry Planet® Burger

Toasted bun, lettuce, tomato, onion, dill pickles, tomato chutney, fries

Mahi Mahi

Grilled fish fillet, market vegetables, lemon-butter cream sauce, fried capers

Grilled Curried Chicken Breast

Pita, lettuce, tomato, tzatziki sauce

KIDS

Kids' Burger

Lettuce, tomato, house sauce, fries

Toasted Pita with Peanut Butter & Apple

Carrot & cucumber sticks

DESSERTS

Sugared Doughnut

Strawberry jam, vanilla syrup, whipped cream


Chocolate Churros


Banana cream, chocolate sauce


Pineapple Tagine

Pineapple salad with vanilla, anise, cardamom, clove

 Vegan  Vegetarian

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APPETIZERS

Fish Rilletes

Creamy seafood spread of smoked salmon, mackerel, trout and sour cream, garlic crostini

Köfta Kebab

Grilled premium plant-based Hungry Planet® meat kebab, Harissa dip, tabbouleh salad, grilled pita bread

Seafood Caesar

Shrimp, scallops, mussels, clams, octopus, cherry tomatoes, Kalamata olives, Caesar dressing extra virgin olive oil

Steamed Mussels

Shallots, leeks, white wine, cream, garlic crostini

Seafood Chowder

Shrimp, squid, fish, clam, herbs, spices, white wine, cream, chopped scallions

Octopus Stifado

Greek octopus stew with onion, tomatoes, garlic, olives, celery, carrots, peppers, white wine, pesto, grilled garlic bread

Melon & Field Greens Salad

Shaved cantaloupe & honeydew melon, mint, cilantro, arugula, lemon, extra virgin olive oil dressing

ENTREES

Linguine alle Vongole

Linguine, clams, olive oil, garlic, white wine, red chili flakes

Stuffed Bell Pepper

Green bell pepper, premium plant-based Hungry Planet® meat, rice & red beans, grilled zucchini ribbons, tomato sauce

Moroccan-Inspired Grilled Snapper Fillet

Harissa paste, steamed rice pilaf, broccoli, cucumber-tomato yogurt dip

Chicken Marsala

Pan-seared chicken scaloppini, grilled zucchini ribbons, mushrooms, Marsala wine reduction

Seafood Tagine (*Signature dish*)

Seafood steamed in a fragrant tagine broth, saffron couscous, lemon, apple, golden raisins, almonds

Grilled Swordfish

Marinated roasted cherry tomatoes, quinoa risotto, baked leek, Romesco sauce

Penne Pasta

Premium plant-based Hungry Planet® mixed meat, sautéed peppers, onions, garlic, tomatoes, fennel seed, chopped scallions

Slow Braised Lamb Shank

Root vegetables, tomatoes, pearl onions, Kalamata olives, red wine, steamed broccoli, mashed potato

KIDS

Penne Pasta

Tomato sauce, Parmesan

Battered Fish

Fried, pea purée, lemon wedge, tartar sauce

DESSERTS

Baklava

Crisp phyllo, honey, nuts, caramel, butterscotch

Chocolate Pudding with Caramelized Banana

Flourless chocolate pudding, brandy snaps

Short Crust Almond Tart

Almond tart, poached apricots, mascarpone cream



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