



APPETIZERS

Pulled Jerk Pork & Coconut Shrimp

Slow-roasted pulled pork on toasted crostini, coconut-crusted shrimp, curried sour cream, pineapple salsa

Dasheen Croquettes

Pickled bell pepper, banana pepper-parsley sour cream

Roasted Pumpkin Bisque - VV

Slow cooked, velvety puree soup of honey roasted Antiguan pumpkin, cinnamon dusted, coconut cream, sour cream, pumpkin croustillon

Panzanella Salad - V

Sun-dried tomato pesto, ripe diced heirloom tomato, roasted baguette crisps, orange segments, basil pesto

Breaded Crab Cake

Mildly spicy pumpkin, green cabbage-sour cream slaw, island curried tartar sauce

Island Seafood Salad

Shrimp, calamari, corn kernels, onion, bell peppers, cilantro, curried banana pepper sour cream, parsley oil

ENTRÉES

Crisp Snapper & Coconut-Bell Pepper Stew

Crisp-griddled, skin-on snapper, mildly spicy coconut-scented bell pepper stew, roasted sweet potato, plantain crisp

Creole Alfredo

Curry-scented penne rigate, tossed in creamy coconut milk & heavy cream, grated parmesan
Also available with shrimp or sautéed chicken breast strips

Grilled Chicken Supreme

Crisp-griddled supreme of chicken, banana pepper-infused chicken jus, roasted broccoli, mashed potato, plantain crisp

Blue Mountain Coffee-Rubbed Striploin

Flame-grilled Blue Mountain-rubbed striploin steak, banana pepper jus, roasted, broccolini, carrot, pumpkin, mashed potato

Slow-Cooked Rack of Lamb

Triple-bone rack of lamb, slow-cooked & herb panko crusted, refreshing sour cream, cucumber, garlic & parsley raita

Oven-Baked & Gratinated Zucchini - VV

Oven-baked zucchini, mildly spicy sautéed pumpkin, sun-dried tomato & zucchini ragout, herb panko gratinated, tomato pesto, parsley oil

Antiguan Lambi & Seafood Curry

Conch, shrimp, scallops, squid, sweet potato, tomato, rich curry sauce, cilantro, steamed white rice

DESSERTS

Mango White Chocolate Mousse

Caramelized pineapple, fresh fruits

Pumpkin Bread & Butter Pudding

Caramelized bread & butter pudding, vanilla ice cream

Chocolate Rum Fruit Cake

Coconut cream, Cavalier rum sauce

Vegetarian - V

Vegan - VV

*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.