



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.

APPETIZERS

Spinach & Lentil Soup

Root vegetables, spicy croutons

Mezze

Chorizo, beet & chic pea hummus, baba ganoush, roasted carrot, tomato, grape chutney, pita crisp

Crispy Calamari

Spicy marinara sauce

Steamed Mussels

Garlic bread, tomato concassé, white wine cream

Seared Tuna

Manzanilla tapenade, cucumber, tomato, pesto drizzle

Organic Greens

Shaved fennel, tomatoes, beet root, feta cheese, wild orange dressing

Fish, Spinach & Cheese Balls

Roasted tomato coulis, feta crumble

Seafood Cocktail

Poached jumbo shrimp, scallops, white fish, crab stick, peppers, onion, cilantro, lemon-citrus vinaigrette

ENTRÉES

Grilled Shrimp & Fish Kebab

Saffron risotto, market vegetables, tomato-onion relish, lemon herb oil

Moroccan Style Lamb Stew

Slow cooked lamb, cous-cous, root vegetables

Seafood Paella

Rice, shrimp, mussels, squid, tomato, onion, white wine-saffron broth

Chicken Piccata

Roasted potato, sun-dried tomato, market vegetables, lemon-caper butter

Grilled Swordfish

Mashed potatoes, braised vegetables, sauce Provençale

Grilled Strip Steak

Mashed potato, market vegetables, blue cheese praline, Cabernet reduction

Vegan Fettuccine Bolognese

Premium plant-based Hungry Planet® mixed meat, sautéed, onions, garlic, tomatoes, tomato sauce

DESSERT

Lemon Meringue Tartlet

Seasonal fruit compote, strawberry coulis

Chocolate-Crusted Citrus Mousse

Flourless orange cake, saffron caramel oranges


Crema Catalana


Traditional orange-infused baked custard, caramelized sugar crust, orange salad, coconut cake


 Balanced Lifestyle

 Vegan

 Vegetarian

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

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

 Signature Dish

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: JP Tropical Foods Ltd., Bamboo Farms, Al Golaub And Sons, Lasgro Hydroponics, Advance Farms, Valley Fruits Ltd., Good Hope Country House