

ROYAL

CAFE & GRILL

By day, enjoy comfort foods under the warm Caribbean sun. Grab a table on the deck and dig into fresh salads, hamburgers, Jerk Chicken, Jamaican patties or whatever else you might be in the mood for, anytime you like, at this charming seaside grill. At night, dine on elegantly prepared grilled specialties under the stars.

APPETIZERS

Seafood Bisque

Lemon-herb crème fraîche,
cayenne dusted grissini

Seafood Ceviche

White fish, shrimp, scallops, onion,
cilantro, lime juice, plantain crisp

Smoked Fish Dip

Salmon, marlin, trout,
shrimp, diced onion, bell pepper,
sour cream, chives, garlic crostini

Steamed P.E.I. Mussels

Shallots, garlic, white wine,
cream, fresh herbs, roasted red pepper coulis

Quinoa & Leafy Greens Salad

Quinoa, crispy lettuce leaves, radish, beans,
cucumber, carrot, passionfruit dressing

Mixed Garden Greens

Cranberry, tomato, cucumber,
onion, carrot, candied pecans,
balsamic vinaigrette



Vegetarian



Vegan



Signature Dish



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.

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

ROYAL

CAFE & GRILL

MAINS

Caribbean Snapper & Clams

Scotch Bonnet-lime broth, boiled root vegetables, braised leeks, fennel

Pan-Seared Chicken Cutlets

Grilled squash, peppers, onion, tomato, creamy polenta, Marsala wine sauce

Penne allo Scoglio

Penne pasta, garlic, shrimp, scallops, steamed clams, tomatoes, olive oil, white wine, fresh basil

Grilled Swordfish Steak

Island succotash, sauce Provençale

Surf & Turf

Petit beef filet, Caribbean lobster tail, creamy mashed potatoes, sautéed asparagus, grilled tomato, crispy onion rings, red wine-mushroom reduction

Pork, Asparagus & Root

Vegetable Ragoût

Premium plant-based Hungry Planet® pork, fried plantain, caramelized onion

DESSERT

Dessert Sampler

Carrot Cake – cream cheese icing, raisin relish
Wild Berry White Chocolate Cream – coconut crumble
Cheese Cake Lollipop



Vegetarian



Vegan



Signature Dish



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.

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