



THE TERRACE provides guests with an ideal respite complete with jaw-dropping views. In the great outdoor setting, the Caribbean Sea appears to be just within reach and the colorful foliage makes the serene venue even more romantic. Indoors, the layout is that of an elegant manor with a gracious entryway and spacious dining area with massive French doors that celebrate the view and lead out to the stunning terrace where the stars bring to life the night's energy.

STARTERS



MANHATTAN CLAM CHOWDER

Clams, onion, peppers, garlic, chili, white wine, tomato

GRILLED OCTOPUS BRUSCHETTA

(Can be prepared )

Grilled octopus, tomato, roasted garlic, cilantro, lemon juice, extra virgin olive oil, toasted ciabatta bread

CRISP ROMAINE & PANKO CRUSTED SCALLOPS

Romaine hearts, panko crusted scallops, red radish, beetroot, buttermilk ranch dressing, garlic crostini

FRIED CRAB CAKE

Lump crab, charred corn coleslaw, chipotle aioli

SEARED PORK BELLY

Green papaya-vegetable slaw, hoisin plum glaze

CHOP HOUSE SALAD

Iceberg lettuce, cherry tomato, boiled egg, hearts of palm, bacon, lemon-basil dressing

FROM THE GRILL



Your choice of meat or seafood, side dishes and sauces

Mixed Grill (Chicken Breast, Shrimp, Chorizo Sausage, Lamb Chop) *Signature Dish*

Snapper Fillet • Salmon • Sole Fillet

Rib Eye Steak • Boston Cut Strip Loin Steak • Chicken Supreme

Grilled Tomato • Fried Plantains

Garlic Fries • Mashed Potato • Steamed Rice • Baked Potato

Peppercorn Sauce • Red Wine Reduction • Mesquite BBQ • Lemon Caper Sauce

Garlic Herb Butter • Mushroom Sauce

PREMIUM PLANT-BASED HUNGRY PLANET® BEEF LASAGNA

Coconut cream sauce, tomato reduction, vegan cheese

DESSERT



DARK CHOCOLATE LAVA CAKE

Meringue crumble, vanilla ice cream

MANGO & GREEN TEA SALAD

Mango salad, green tea cream, warm citrus-honey syrup, ginger crisp

COOKIES & CREAM SHORTCAKE

Irish cream quenelle, candied pecan



Vegetarian



Vegan



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