

BRASSERIE 30

A traditional brasserie offers delicious comfort foods in a relaxed, casual setting. At Brasserie 30, we've modernized that concept by combining it with variety and speed. Dine on a selection of global favorites and rest assured you'll be back on the beach in 30 minutes or less!

SPICY ROASTED PUMPKIN & CHICKEN SALAD

✓ / can be made

Seasonal greens salad, Kalamata olives, tomato, onion, feta cheese, house vinaigrette
also available with grilled herb marinated ocean trout

TRADITIONAL SHRIMP CAESAR SALAD

✓ / can be made

Crisp romaine lettuce, grilled shrimp, garlic croutons, Parmesan cheese, creamy Caesar dressing
also available with crispy bacon strips or grilled chicken breast

ISLAND STYLE BLACK BEAN SOUP & SANDWICH

✓ / can be made

Grilled ham & cheese sandwich

BUFFALO FRIED CHICKEN SANDWICH

Fried chicken thighs, traditional Buffalo hot sauce, sautéed peppers & onions, French fries, blue cheese dip

RANCH STYLE CHILI BOWL

✓ ✓ ✓

Premium plant-based Hungry Planet® chorizo meat, tomatoes, onion, chili, beans, corn, avocado, corn chips

ESCOVEITCHED FISH FILLET

✓

Fried bammy, spicy warm pickled vegetables, fried plantain

KUNG PAO CHICKEN

✓

Stir fried chicken breast, peanuts, celery, scallions, Szechuan chili sauce, broccoli, steamed Jasmine rice

CHARGRILLED BEEF BURGER

Toasted bun, beef patty, lettuce, tomatoes, dill pickles, sautéed onion, choice of Swiss, Cheddar, Provolone or American cheese, French fries

PENNE PASTA

✓

Alfredo or Vodka sauce, mushrooms, peppers, basil, Parmesan
also available with garlic shrimp or grilled chicken breast

DAILY LOCAL LUNCH SPECIAL

Please consult your server for today's selections

SWEET ENDINGS

COCONUT GATEAU

Ginger, pineapple cream

DAILY DESSERT SPECIAL

Please consult your server for today's selection

APPLE CINNAMON CAKE

Caramel sauce, almond brittle

✓ Balanced Lifestyle

✓ Vegan

✓ Vegetarian

✗ Can be prepared gluten free

✗ 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 system.

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