

Stew fish

Appetizers

Island Seafood Salad 🍷

Assorted seafood salad, onion, bell pepper, tomato, lime juice, garlic olive oil

Seafood Bisque

Cognac cream, garlic crouton

Jamaican Pepper Shrimp & Jerk Sausage 🍷

Tomatoes, garlic, bell peppers, Scotch Bonnet pepper, thyme

Roots, Fruits & Leaves 🍷🌿🍷

Radishes, tropical fruits, mixed greens, light citrus vinaigrette

Steamed Prince Edward Island Mussels 🍷

Lemongrass scented white wine cream, shallots, garlic, fresh herbs

Ackee, Saltfish, & Callaloo Quiche

Roasted tomato and pepper coulis

Entrées

Island Style Brown Stew Fish

Signature Dish 🌿

Red snapper fillet, rice & peas, rich stew of tomato, onion, peppers, garlic and thyme

Grilled Chicken Breast 🍷

Root vegetable and lentil stew, jus

Curried Octopus 🍷

Root vegetables, thyme, garlic, peppers, steamed rice, bammy

Chargrilled Steak & Shrimp

Chargrilled Striploin steak, broiled shrimp, herb garlic butter, sautéed vegetables, mashed potatoes

Traditional Jamaican Escoveitch Fish 🍷

Pan-fried fish fillet, bammy, warm pickled vegetables, carrot, onion, bell peppers, Scotch Bonnet pepper, allspice, cane vinegar

Vegan West Indian

Vegetable & Beef Curry 🍷🌿🍷

Premium plant-based Hungry Planet® meat, pumpkin, root vegetables, garbanzo beans, curry-coconut sauce, steamed rice

Desserts

Coconut Gizzarda

Coconut sauce, ice cream

Blue Mountain Coffee Verrine

Dark chocolate and scotch bonnet crumble

Jamaican Fruit Cake

Brandy sauce, chantilly cream

🌿 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

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

*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.