

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

Traditional Jamaican Escoveitch Fish 💙

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

Chargrilled Steak & Shrimp

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

Vegan West Indian

Vegetable & Beef Curry / 🕪 💙



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

Desserts

Coconut Gizzada 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 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

gluten-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.