

Appetizers

Roasted Pumpkin Bisque / Coconut cream, cinnamon croutons, herb oil - V

Roots, Fruits & Leaves / Beets, radishes, carrot curls, blueberries, seasonal mixed greens, honey mustard dressing - V

Golden Fried Fish Cake / Island slaw, scotch bonnet infused tartar sauce

Island Curried Chicken Salad / sautéed chicken breast, onion, pepper, green peas, carrot, rich curry dressing, pineapple relish

Entrées

Island Style Brown Stew Fish / Signature Dish / Seared Sea Trout, rice, and peas, a rich stew of tomato, onion, peppers, garlic and thyme

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

Grilled Chicken Supreme / Island succotash (potato, pumpkin, beans, peppers, corn), grilled tomato, thyme infused jus

Surf & Turf / Boston cut blue Mountain Coffee-Rubbed Striploin, grilled shrimp skewer, creamy mashed potatoes, sautéed market vegetables, peppercorn-cabernet reduction

Curried Octopus / Root vegetables, thyme, garlic, peppers, steamed rice, bammy

Curried Chickpeas / Root vegetables, sweet potato mash, roasted coconut - V

Desserts

Creamy Coconut Pie / Baked coconut pie, vanilla-infused rum

Guava Cheese Cake / Raspberry coulis forest berries

Chocolate Fudge Brownie / Chocolate sauce, roasted marshmallows

Children's Menu (Choice of French fries, mashed potato, corn or steamed broccoli)

Mac & Cheese / Penne pasta, broccoli, rich cheese sauce

Chicken Tenders / Banana BBQ sauce

Fish Sticks / Fried fish sticks with remoulade sauce

V - Denotes Vegan preparation

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.