

Neptune's evokes images of Neptune casting his trident upon the waters to conjure the freshest fish and seafood from the abyss. An al fresco, seaside setting, low lights, skies brimming with stars and the gentle murmur of the waves mingle with the aromas and tastes of the Mediterranean to convey the experience of dining at an elegant but casual seaside bistro on the Amalfi Coast. Simple, flavorful seafood in an unparalleled seaside setting.

GREAT BEGINNINGS

Fruit Juices

Orange, apple, pineapple, cranberry, grapefruit juice

Yogurt

Flavored and plain

Muesli Berry Boost

Fresh berries, granola, honey scented yogurt

Cereal

Corn Flakes, Frosted Flakes, Raisin Bran or All Bran cereal.
Regular, low fat or soy milk

Fruit Salad

Tropical fruits in season, fresh berries, orange-ginger syrup

Pastry Basket

Croissants, assorted Danish, muffins

Steel-cut Oatmeal

Brown sugar, golden raisins, almonds

HOT SIGNATURE DISHES

Classic Eggs Benedict

Grilled ham, Hollandaise sauce, paprika dust

Frittata Rustica

Spinach, asiago, provolone, roasted vegetables, prosciutto ham, dill sour cream

Fluffy Pancake

Blueberry compote, warm maple syrup

Avocado Toast

Oven-dried Roma tomato, fresh avocado, feta cheese, poached egg, Hollandaise sauce

CLASSICS

Two Eggs Any Style

Crispy hash browns, choice of bacon, ham or sausage

Vegan Chorizo & Baked Beans

Grilled premium plant-based Hungry Planet® chorizo, tomato, onion, pepper, scallion, crispy hash browns

Steak & Eggs

Chargrilled steak, two eggs, crispy hash browns

French Toast


Bananas stuffed French toast, berry compote, warm rum syrup


SIDES


Breakfast Pork Sausage, Grilled Ham, Bacon, Baked Beans, Toast, Hash Browns

 Vegan

 Vegetarian

 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: First Choice IGA • Island Fresh Produce • Fresh Products TCI Ltd • GK Food Service