LE JARDINIER

French Cuisine

French for “The Gardner”, this intimate restaurant is set in an elegant semi-circular room with 180 degrees of floor-to-ceiling windows looking out onto a lush tropical garden. Feast on exquisite classic French cuisine as you murmur in hushed tones to your beloved.

Great Beginnings

Juice As You Wish
Orange, pineapple, cranberry or grapefruit

Pastry Basket
Croissants, assorted Danish, muffins

Cereal Selection
Corn Flakes, Frosted Flakes, Raisin Bran, Fruit Loops or Cheerios. Regular, low fat or soy milk. Add choice of one dehydrated fruit: cranberry, pineapple or papaya

Classic Oatmeal - VV
Brown sugar, dried cranberries, almonds

Fresh Sliced Seasonal Fruit - VV
Fresh mint

Smoothie Bowl
Yogurt, banana, granola, kiwi, pineapple, roasted pecans, toasted almonds, shredded coconut

Hot Signature Dishes

Salmon Eggs Benedict
Butter-grilled English muffin, smoked salmon, poached eggs,Hollandaise sauce, grilled tomato, hash brown, Italian parsley

Buttermilk Pancakes
Fruit compote, whipped butter, warm maple syrup

Classic Avocado Toast
Honey wheat & coconut toasted bread, avocado mash, crispy bacon, fried egg or poached egg, Tomato salsa, jalapeno & chili oil

Ham & Cheese Waffle
Tropical fruit stew, bourbon maple syrup

Classic

Two Eggs Any Style
Sunny-side-up, over easy or scrambled, Grilled tomato, hash brown, Italian parsley

Vegetable Omelet
Open-faced whole egg omelet, onion, mushrooms, peppers, tomatoes, spinach & cheese grilled tomato, hash brown, Italian parsley

Banana French toast
Warm Grenadian Westerhall Rum & orange syrup

Island Breakfast Platter
Homemade fresh bakes filled with saltfish souse, spiced plantain, tomato, cucumber souse, Coconut-cocoa tea

Caribbean Shrimp & Herbs Omelet
Shrimps souse, cabbage, peppers, carrots, onion, tomato, cucumber relish, cheddar, mozzarella & hash brown

Sides

Cured Bacon | Breakfast Pork Sausage | Baked Beans

Crispy Hash Browns | Corn Beef Hash | Toast

Vegetarian - V Vegan – VV

**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.*