



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

Smoothie Bowl

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

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

Pastry Basket

Croissants, assorted Danish, muffins

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

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

Local Breakfast Platter

Saltfish souse, fried plantain, sliced tomatoes, cucumber souse, fresh bakes and cocoa tea

Vegetable Omelet

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

Crunchy French Toast

Caramelized bananas, rum syrup

Caribbean Shrimp Omelet

Open-faced shrimp frittata omelet, onions, peppers, pepper-jack cheese, grilled tomato, hash brown, Italian parsley

Steak & Eggs

Grilled beef medallion, fried eggs, sauce hollandaise, grilled tomato, hash brown

Sides

Cured Bacon

Breakfast Pork Sausage

Baked Beans

Crispy Hash Browns

Grilled Ham

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.*