



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.

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### *Great Beginnings*

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#### 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

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### *Hot Signature Dishes*

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#### Salmon Eggs Benedict

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

#### Classic Avocado Toast

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

#### Buttermilk Pancakes

Fruit compote, whipped butter, warm maple syrup

#### Ham & Cheese Waffle

Tropical fruit stew, bourbon maple syrup

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### *Classic*

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#### Two Eggs Any Style

Sunny-side-up, over easy or scrambled, Grilled tomato, hash brown, Italian parsley

#### Banana French toast

Warm Grenadian Westerhall Rum & orange syrup

#### Vegetable Omelet

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

#### 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

#### Corn Beef Hash

Sauteed cured brisket, two poached or fried eggs, stone ground mustard hollandaise

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### *Sides*

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#### 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.*