



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.

Les Entrées - Appetizers

Soupe à l'Oignon

French onion soup, caramelized onion, rich beef broth, gratinated Gruyère cheese toast

Escargots à la Bourguignonne

Sautéed snails, garlic butter, herb crostini

Assiette de Fruits de Mer

Smoked salmon, shrimp, rare seared tuna, shaved melon, radish, field greens, lime vinaigrette

Salade de Maison

Seasonal local greens, cucumber & carrot curls, pine nuts, red radish, grapes, Dijon mustard dressing

Coquilles

Pan-seared sea scallops, chorizo, pea purée, herb oil

Hickory Smoked Pumpkin Dip

Onion, garlic, onion, nutmeg, cilantro, grilled garlic crostini

Salade Niçoise

Organic mixed greens, seared yellowfin tuna, potato, egg, haricots verts, tomato, anchovy, Kalamata olives, citrus-herb vinaigrette

Plats Principaux - Entrées

Poulet Cordon Bleu

(Signature Dish)

Ham & cheese filled breaded breast of chicken, rice-peas pilaf, seasonal vegetables, lingonberry relish

Oignon Farci

Premium plant-based Hungry Planet® mince, cauliflower purée, pine nuts, roasted cauliflower, snow peas, herb oil

Canard Bigarade

Pink roasted Maple Leaf Farms duck breast, pommes William, seasonal vegetables, orange-scented duck jus

Bouillabaisse

Shrimp, mussels, squid, scallops, grilled fennel, garlic rouille, saffron fish fumet

Filet de Saumon

Pan-seared Atlantic salmon, sour cream mashed potato, snow peas, lemon beurre blanc, sweet mustard drizzle

Roulade aux Epinards

Premium plant-based Hungry Planet® meat, sautéed spinach, braised lentils, broccoli, harissa sauce

Tournedos de Boeuf

Grilled beef tenderloin medallions, green asparagus, gratin dauphinois, creamy five peppercorn sauce

Les Desserts - Desserts

Tarte au Chocolat Blanc

White chocolate torte, lemon curd, Chambord sauce

Gâteau au Chocolat Molleux

Molten chocolate lava cake, vanilla ice cream

Crème Brûlée

Caramelized egg custard, blueberry compote, brandy snap

Tarte aux Poires à la Frangipane

Pear-frangipane tart, vanilla ice cream



*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.