



Modern Mediterranean Seafood & Grill

A Modern Mediterranean Seafood Experience

At Neptune's, we bring the bold and vibrant flavours of the Mediterranean to life with a modern touch. Our dinner menu showcases the finest ingredients from both land and sea, crafted with premium, locally sourced products and refined culinary techniques. Experience a meal where Mediterranean flavours are reimagined with contemporary flair, offering a unique and memorable culinary journey.

COASTAL BEGINNINGS

Mediterranean Seafood Bisque (V)

Rich seafood bisque made of prawns, mussels, white fish and braised fennel served with herb focaccia

Yellowfin Tuna Crudo (GF, DF)

Preserved lemon, smoked almonds and aged balsamic pearls

Charred Heirloom Cauliflower (VG, GF)

Lemon-scented yogurt, almond romesco, pomegranate molasses and spiced dukkah

Tiger Prawns "al Ajillo"

Saffron-infused olive oil, slow-roasted garlic and crispy breadcrumbs

Whipped Beet & Walnut Salad (V, GF)

Creamy whipped feta, candied walnuts, za'atar and burnt orange emulsion

Melon & Field Greens Salad (GF,SF)

Shaved cantaloupe & honeydew melon, blue cheese crumble, mint, cilantro, arugula, lime and extra virgin olive oil dressing

FROM THE OCEAN & FIELDS

Butternut Squash & Sage Farrotto (V,VG)

creamy roasted butternut risotto style farro, brown butter, sage and hazelnut crumble

Harissa-Glazed Chicken Breast (GF, DF, SF)

White bean purée, sweet potato Chips And citrus herb salad

Cioppino

An assortment of seafood ragout-shrimps, black mussel, clams, fish, calamari, tomatoes and roasted garlic focaccia bread

Grilled Mahi Mahi

Tomato, olive and caper sauce, roasted garlic potato purée, charred broccolini

Fennel & Citrus Lamb Chops

Grilled lamb chops infused with fennel, citrus and herbs, served with saffron potato purée, rosemary demi-glace, apricot chutney, spiced heirloom carrots, citrus fennel aioli

Butter Beef Fillet & Shellfish Emulsion

Pan-seared beef tenderloin, silky lobster and shrimp butter sauce, charred onion, potatoes mousseline, red wine Bordelaise, pickled mustard seeds

MEDITERRANEAN INDULGENCES

Lemon Éclair (V,GF)

Lemon diplomat, lemon craquelin and meringue crumble

Citrus Olive Oil Cake (V, GF)

Baked citrus cake, sweet syrup, pineapple compote

Baklava Cheesecake (V) NUTS

Honeyed nuts, layered phyllo, baked cheesecake, apple compote

V - Vegetarian | VG - Vegan | GF - Gluten-Free | DF - Dairy-Free | SF - Shellfish-Free | NUTS - Contains Nuts

*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