



**A Modern Mediterranean Seafood Experience**  
At Neptunes, 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, DF)

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

**Charred Heirloom Cauliflower**  
(VG, GF)

Lemon-scented yogurt, almond romesco, pomegranate molasses, spiced dukkha

**Whipped Beet & Walnut Salad**  
(V, GF)

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

**Yellowfin Tuna Crudo**  
(GF, DF)

Preserved lemon, smoked almonds, and aged balsamic pearls

**Tiger Prawns “al Ajillo”**  
(GF, DF)

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

FROM THE OCEAN & FIELDS

**Butternut Squash & Sage Farrotto**  
(V, VG)

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

**Clams & Nduja Sausage**  
(GF)

Roasted parmesan orzo, lemon-caper beurre blanc, pickled shallots, salsa verde

**Grilled Mahi Mahi**  
(GF, DF)

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

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

White bean purée, sweet potato chips, citrus herb salad

**Fennel & Citrus Lamb Chops**  
(GF, DF)

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**  
(GF)

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)

Lemon diplomat, lemon craquelin, and meringue crumble

**Citrus Olive Oil Cake**  
(V, GF)

Baked citrus cake, sweet syrup, pineapple compote

**Baklava Cheesecake**  
(V, GF)

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