



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)

Coconut & saffron-infused bisque with prawns, mussels, and white fish, fennel, and herb focaccia

Charred Heirloom Cauliflower
(V, 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, VV)

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

EVOO Poached Snapper
(GF,DF)

Green chermoula, sweet pea purée, crispy chickpeas

Grilled Mahi Mahi
(GF, DF)

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

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

White bean purée, sweet potato chips, citrus herb salad

Slow-Roasted Lamb Leg
(GF, DF)

Fennel and citrus-stuffed, apricot chutney, spiced heirloom carrots

Lobster-Butter Beef Fillet
(GF)

whole roasted beef tenderloin, lobster butter emulsion, rainbow potatoes, red wine bordelaise

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