



HIGH ON a rocky bluff overlooking one of Jamaica’s most beautiful reefs, the Reef Terrace hails back to the casual charm and glamour of 1950s Jamaica, when movie stars and royalty flocked to her shores to enjoy delicious local cuisine prepared and served under the warm Caribbean sun. Miss Ethel first lived in the beach cottage that adjoins this lovely open-air terrace and her love of all island cuisines influences the pan-Caribbean menu we serve today.

APPETIZERS

CODFISH CAKE

Fried salted codfish cake, zesty cho-cho slaw, tartar sauce

SHRIMP FRITTERS

Onion, peppers, celery, spicy remoulade

JERK CHICKEN WINGS

Island slaw, jerk BBQ sauce

COCONUT INFUSED CALALLOO TART

Onion marmalade

RED PEA SOUP

Coconut scented vegetable broth, root vegetables, dumplings

PUMPKIN & HEARTS OF PALM SALAD

Garden greens, tomato, cucumber, pesto vinaigrette

ISLAND GARDEN GREENS SALAD

Mixed local lettuce, tomato, cucumber, citrus segment, julienned carrots, honey-lime dressing

ENTRÉES

ROASTED COFFEE MARINATED PORK LOIN

Signature Dish

Sweet potato purée, steamed vegetable, Appleton infused pan gravy

TWICE COOKED FRIED CHICKEN

Creamy mashed potato, spicy creamed corn, sautéed vegetables

CURRIED MUTTON

Steamed rice, root vegetables, fried plantain, toasted coconut

SHRIMP & VEGETABLE RUN DOWN

Sautéed shrimp, rich coconut cream, onion, peppers, pumpkin, garlic, tomato, steamed jasmine rice

CHARGRILLED RIBEYE STEAK

Allspice rubbed ribeye steak, creamy mashed potatoes, sautéed vegetables, tamarind reduction

VEGAN JERK CHICKEN

Premium plant-based Hungry Planet® chicken, pumpkin purée, roasted potato, jerk sauce, pineapple salsa

CURRIED SNAPPER

Pan-seared snapper fillet, rich curry sauce, root vegetables, fried rice balls

DESSERTS

ISLAND SAMPLER

Sweet potato pudding, pumpkin cheese cake, spiced rum cake, nutmeg flavored fruit compote, vanilla sauce

Vegetarian

Gluten-Free: Can be prepared gluten free

Lactose-Free: Can be prepared lactose free

Vegan

Balanced Lifestyle: Healthier preparations and lower calorie counts

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House