

THE MANOR restaurant, with its gracious mahogany double staircase and arched windows, is reminiscent of a colonial Jamaican manor home, and serves traditional Jamaican specialties.

# **APPETIZERS**

#### JERK CHICKEN TENDERS

Sautéed callaloo, mesquite sauce

#### **GOLDEN FRIED FISH CAKE**

Vegetable slaw, spicy mango remoulade

#### PEPPER SHRIMP

Sautéed shrimp, carrot, bell pepper, onion, Scotch Bonnet pepper, scallion, Appleton rum infused tomato sauce

## JAMAICAN PEPPER POT 💙 🎷 🦠





Jamaican callaloo, root vegetables, spinner dumplings

# GARDEN GREENS SALAD 💸 🗸 🦫



Crisp baby greens, cabbage, cucumber, tomato, carrot, citrus vinaigrette

## ACKEE, BACON & CALLALOO QUICHE

Roasted tomato coulis

## **ENTREE**

#### JERK MUTTON 🌺



Jerk spice rubbed & slow cooked mutton, rice & peas, sautéed vegetables, fried plantain, mild jerk sauce

#### **ESCOVEITCH FISH**

Pan-fried snapper fillet, fried festival, warm pickled vegetables

#### **BRAISED OXTAIL**

Broad beans, root vegetables, spinner dumplings, rice & peas

## JAMAICAN STYLE CURRY CHICKEN

Bone-in chicken pieces, root vegetables, rice & peas, spicy curry sauce, scallion

## BLUE MOUNTAIN COFFEE RUBBED SIRLOIN

Mashed potatoes, sautéed vegetables, Scotch Bonnet-thyme jus

#### SEAFOOD RUN-DOWN

Shrimp, squid, scallops, fish, vegetables, rice & peas, rich coconut-Scotch Bonnet reduction

# VEGAN JERK CHICKEN 💙 ု 🦫





Premium plant-Based Hungry Planet® chicken, pumpkin purée, sweet potato mash, sautéed vegetables, light jerk sauce, fruit salsa

#### **DESSERTS**

#### WARM COCONUT GIZZADA

Appleton rum caramel sauce, ice cream

# JAMAICAN DARK CHOCOLATE PAVÉ

Sugar cane-white chocolate soil, jerk sponge, nutmeg cream

### WHITE CHOCOLATE ACKEE CHEESECAKE

Mango compote, coconut Florentine crisp

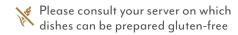
#### **BREAD & BUTTER PUDDING**

Almond-raisin-brown sugar relish

🔖 Balanced Lifestyle 🎤 Vegan 🛭 🙀 Vegetarian











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