

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



Rich coconut-vegetable broth, 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 consult your server on which dishes can be prepared gluten-free

Please consult your server on which dishes can be prepared lactose free

Signature Dish

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