JASMINES

ASIAN CUISINE

JAM ASIAN

Chinese Jamaican cuisine began when Chinese immigrants arrived in Jamaica in the mid-1800s and blended their traditional cooking styles with local Jamaican ingredients. Over time, this fusion created unique dishes that combined Chinese flavors and techniques with the bold seasonings of Jamaican cuisine. Today, it remains a delicious example of Jamaica's multicultural heritage.

Plantain & Okra Tempura Bites

Ginger, Escallion & Black Bean Fish

Buddha's Delight — GF, VV

Crispy Salt & Pepper Pork Ribs — GF

APPETIZERS

Jerk Vegetable Spring Roll
Sweet Chili Sauce

Pepper Shrimp Toast
Hardo Bread, Mango, Lemon Aioli

Iceberg Wedge — GF, VV
Sundried Tomato, Peanuts, Sesame Dressing

Pork Dumpling
Lemongrass Ponzu, Escallion

Tom Yum Gai — GF
Chicken, Lemongrass, Coconut

MAIN COURSES

Egg Fried Rice
Charred Vegetables, Escallion, Hoisin

Orange Chicken
Ginger, Chili, Jasmine Rice

Five Spice Salmon
Stir Fried Vegetables, Kung Pao Sauce

Mongolian Beef
Broccoli, Oyster Sauce, Fermented Chili

Pork Belly Pad Thai
Rice Noodles, Tamarind, Peanuts

Red Curry — GF, VV
Tofu, Pak Choy, Mushrooms, Kaffir Lime

DESSERTS

Saigon Velvet
Coffee Cream, Coconut Silk, Almond Praline

Emperor's Chocolate Cake
Chocolate Cake, Mango Textures

VV — VEGAN GF — GLUTEN FREE

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 local farmers and artisans to source quality, fresh-picked ingredients.

COCKTAILS

Lion's Mane
Robust blend of bourbon, allspice dram, mango puree, and lime, balanced with a dash of bitters for a smooth finish.

Jadoo Punch
Tropical mélange of white rum, Aperol, coconut water, and passion fruit juice, shaken and served with a touch of lemon.

Arc Old Fashioned
A timeless classic reimagined with the warmth of Caribbean rum.

Paloma
A refreshing blend of tequila blanco, grapefruit soda and lime, this cocktail is a citrusy celebration of tropical flavors.

Hand-shaken Daiquiri
The epitome of simplicity, combining white rum and lime for a tangy and invigorating classic that never fails to delight.

Mai Tai
Timeless tiki classic, the Mai Tai balances aged rum, orange curaçao, fresh lime, and orgeat syrup, creating a perfectly layered cocktail with bright citrus, nutty sweetness.

WINES BY THE BOTTLE

White Blend $37
"La Vieille Ferme" Perrin Family Rhone, FR

Pinot Gris $60
Villa Wolf Estate Pfalz, GER

Riesling $49
Dr. L Loosen Mosel, GER

Gewurztraminer $45
Louis Klipfel Estate Alsace, FR

Rose $69
Whispering Angel Chateau D'Esclans Provence, FR

Cabernet Sauvignon $135
Silver Oak Estate Napa, CA