

Eleanor's

CARIBBEAN CUISINE

Eleanor's Restaurant is named after an 18th century Scottish noblewoman, Lady Eleanor MacDougal, who traveled from island to island in the Caribbean in search of a new life after a dramatic fall from grace. Once settled down with a wealthy plantation owner in Jamaica, Lady Eleanor used her collection of exotic Caribbean recipes to create the most lavish banquets Jamaican colonial society had ever seen.

The enchanting, old-world charm of Eleanor's restaurant will captivate you from the moment you walk through the doors. Representing the best in the rich, flavorful fare that the Caribbean is known for, guests come here to relax and enjoy the beauty of the ocean vistas. However, the best of Eleanor's is the zest found in its unique dishes and the eccentric, culinary touches the chefs employ in tribute to Lady Eleanor.

LIGHTER FARE

Smoked Salmon

Creamed cheese, onion, capers, tomato

Cold Cuts & Cheese

Assorted cold cuts & cheese, lettuce, onions

Granola & Fruit Parfait

Fresh Fruit Plate

Seasonal tropical fruit

BREAKFAST SPECIALTIES

Classic Eggs Benedict

Poached eggs with Canadian bacon, toasted English muffin, Hollandaise sauce

Tofu Scramble

Premium plant-based Hungry Planet® sausage, breakfast potatoes, baked beans

Daily Jamaican Breakfast

Please ask your server

Classic French Toast

Banana compote, warm syrup

Fluffy Pancake

Blueberry compote, maple syrup

Ackee & Saltfish

Ackee, codfish, sautéed sweet peppers & onion, fried dumplings

Eggs Your Way

Scrambled, fried, poached or boiled

Omelette

Choose from the following fillings:


onion | sweet | pepper | tomato | cheese | spinach | mushrooms | shrimp | ham


Side Orders


hash browns | potato wedges | breakfast sausage | bacon
baked beans | grilled tomato | sautéed Jamaican greens

 Vegetarian

 Vegan

 Balanced Lifestyle
These dishes offer healthier preparations and lower calorie counts

 Gluten Free
Please consult your server on which dishes can be prepared gluten-free

 Lactose Free
Please consult your server on which dishes can be prepared lactose-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 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