

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.

APPETIZERS

Rustic Red Bean Soup

Thyme flavored vegetable broth, root vegetables, coconut milk, red kidney beans

Island Style Fish Cake

Spicy calypso sauce, zesty coleslaw

Roasted Beet & Tomato Salad

Greens, shaved coconut, lemon-mint coconut dressing

Jerk Chicken Satay

Papaya & sweet chili relish

Saltfish Fritters

Spicy remoulade

Melon & Fieldgreens Salad

Shaved cantaloupe & honey dew, mint cilantro, mixed greens, feta cheese crumbles, citrus vinaigrette

Smoked Fish Carpaccio

Organic greens, olives, fried capers, extra virgin olive oil, citrus drizzle

ENTRÉES

Grilled Pork Chop

(Signature Dish)

Sweet potato mash, mango chutney, market vegetables, cocoa & ginger sauce

Vegan West Indian Vegetable & Beef Curry

Premium plant-based Hungry Planet® meat, pumpkin, root vegetables, garbanzo beans, curry-coconut sauce, steamed rice

Seafood Rundown

Sautéed fish & shrimp, steamed rice, vegetables, Scotch Bonnet-scented creamy coconut sauce

Snapper Escoveitch

Pan-fried snapper fillet, spicy pickled vegetables, bammy

Curried Mutton

Root vegetables, rich curry sauce, steamed white rice

Vegan Jerk Chicken

Premium Plant-based Hungry Planet® chicken meat, pumpkin purée, sweet potato, light jerk sauce, fruit salsa

Surf & Turf

Chargrilled beef striploin steak, garlic-herb butter broiled shrimp skewer, sweet potato mash, market vegetables, grilled tomato, Appleton rum infused jerk sauce

Allspice Chargrilled Chicken Breast

Root vegetable & lentil stew, fried plantains, thyme jus

DESSERTS

Pumpkin Bavaois

Pumpkin cream, coconut cake, carrot jelly, nutmeg sauce

White Chocolate Coconut Mousse

Mango mint salad, flaked toffee almonds

Banana Chocolate Pave


Chocolate biscuit crumb, chocolate-caramel-banana mousse, almond crisp


Pineapple & Coconut Cheesecake


Sugar cane soil crumble, vanilla cream

 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 Goloub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House