



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

Roast Pumpkin Soup - V, VV

Thyme-flavored broth, root vegetables, coconut milk

Island Style Fish Cake

Spicy calypso sauce, zesty coleslaw

Roasted Beet & Tomato Salad - V, VV

Greens, shaved coconut, lemon-mint coconut dressing

Jerk Chicken Satay

Pineapple & sweet chili relish

Saltfish Fritters

Scotch bonnet pickled carrots ribbons, green papaya dip

Melon & Fieldgreens Salad - V

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

Roast Pork Loin (*Signature Dish*)

Sweet potato mash, mango chutney, roast cabbage, cocoa & ginger sauce

West Indian Ital Vegetable Stew - VV

Pumpkin, potatoes, root vegetables, garbanzo beans, coconut milk, tomato sauce, steamed rice

Seafood Rundown

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

Snapper Escoveitch

Pan-fried snapper fillet, spicy picked vegetables, bammy

Curried Mutton

Root vegetables, rich curry sauce, steamed white rice

Surf & Turf

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

Allspice Chargrilled Chicken Breast

Root vegetable & lentil stew, fried plantains, thyme jus

DESSERTS

Pumpkin Bavarois

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 - V Vegan - VV

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.