

THE PAVILION

A vast domed ceiling comes to a point at least fifty feet over your heads, supported by eight massive columns adorned with golden mosaic tiles. Open on all sides, allowing the fresh sea air to waft in, this eatery tantalizes your taste buds with a lavish buffet spread for breakfast, daily themed lunch buffets and a delectable à la carte menu of international specialties for dinner.

APPETIZERS

CAESER SALAD - V

Romaine hearts, garlic croutons, semi-dried tomato, Caesar dressing, shaved Parmesan

COCONUT BREADED SHRIMP

Bell pepper, scotch bonnet chutney, sweet plantain

GREEN FIG & CODFISH SALAD

Boiled green banana, mayonnaise, onion, peppers, island spices

SPICY BUFFALO

CAULIFLOWER FLORETS - V

Celery, carrot sticks, blue cheese dip

CRAB & CORN CAKE

Sriracha dipping sauce

ST. LUCIAN BOUILLON

Rich vegetable stock, beef, plantain, root vegetables

ENTREE

CHICKEN LEG CONFIT

(Signature dish)

Slow cooked chicken legs, parsley potato, broccoli-bacon-Cheddar cheese sauce

PENNE ALFREDO - V

Cream, Parmesan, black pepper
Also available with grilled chicken breast or garlic shrimp

JERK PORK TENDERLOIN & PINEAPPLE SKEWER

Creamy mashed potatoes, souskai sauce, jerk BBQ reduction

GROUND PROVISION ROTI - VV

St. Lucian curried & stewed root vegetables, mango chutney, toasted coconut flakes

ATLANTIC SALMON FILLET

Grilled Mediterranean vegetables, lemon-butter sauce

SURF & TURF

Chargrilled Boston cut striploin steak, tender Caribbean shrimp thermidor, mashed potatoes, sautéed market vegetables, rich Cognac cream, Gruyère cheese

PAN-SEARED SNAPPER FILLET

Butternut squash purée, sautéed spinach, tomato-olive relish, honey-pommery mustard drizzle

CURRIED LAMB

Rich vibrant curry sauce, root vegetables, jasmine rice, coconut flakes

DESSERT

CARROT CAKE

Cream cheese frosting, rum raisins, vanilla sauce

MANGO COCONUT CHEESECAKE

white chocolate cream, flaked toffee almonds

CHOCOLATE DÉLICE

Chocolate fudge mousse, chocolate cream, chocolate sable

SOUFRIÈRE CHOCOLATE CAKE

Ice cream, chocolate sauce

V - Vegetarian | VV - Vegan

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.