

# 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

### CAESAR SALAD 🌿 ♡

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

### CARROT & GINGER SOUP 🌿 ♡ 🌿

Farro, scallions, herb oil

### THAI FISH & SEAFOOD SALAD

white fish, shrimp, scallops, squid, mango, red onion, peppers, fish sauce cilantro-lime dressing

### SPICY BUFFALO

CAULIFLOWER FLORETS 🌿 ♡  
Celery, carrot sticks, blue cheese dip

GRAPE & HEART OF PALM CEVICHE  
red grapes, corn kernels, peppers, tomato cilantro, lime juice, corn chip

### CRAB & CORN CAKE

Sriracha dipping sauce

### POTATO GNOCCHI ♡

Merlot braised beef ragoût, Parmesan cheese

## ENTRÉES

### CHICKEN LEG CONFIT

(Signature dish)

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

### PENNE ALFREDO 🌿 ♡

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

BALSAMIC, SOY & PLUM  
MARINATED PORK LOIN STEAK  
Broccoli, roasted potatoes, sweet soy drizzle

### BAKED EGGPLANT 🌿 ♡ 🌿

Filled with premium plant-based Hungry Planet® meat & bean ragoût, sautéed leeks

### 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

## DESSERT

CARROT CAKE  
Cream cheese frosting, rum raisins, vanilla sauce

CHOCOLATE DÉLICE  
Chocolate fudge mousse, chocolate cream, chocolate sable

MANGO COCONUT CHEESECAKE  
white chocolate cream, flaked toffee almonds

🌿 Vegetarian  
🌿 Vegan

♡ Balanced Lifestyle  
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: Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd. • Banana Click • Plant Grow Eat • Tropical Greens Plus