

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 ♡
Shrimp, scallops, squid, whitefish, mango,
red onion, peppers, scallions, fish sauce-
cilantro-lime dressing

CRAB & CORN CAKE
Sriracha dipping sauce

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

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,
mashed potato, tomato-olive relish, herb oil

SURF & TURF
Chargrilled Boston cut striploin steak, tender
Caribbean lobster Thermidor, mashed
potatoes, sautéed market vegetables, rich
Cognac cream, Gruyère cheese

PAN-SEARED OCEAN TROUT ♡
Bacon & corn ragoût, parsley potato,
braised & grilled fennel, red pimento crema

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 almondss

♣️ 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.