



Modeled after the twin peaks of Saint Lucia’s famed Piton Mountains, this open air restaurant offers breathtaking views of the beach and ocean and features a grand circular dining room beneath a stunning cone-shaped wooden dome. Serving up delicious St. Lucian cooking, this uniquely exotic spot delivers all of the spice, warmth and taste that make these islands so beloved. Saint Lucian cuisine is inspired by a combination of French, British and Indian fare, with an infusion of the bountiful natural fruits and vegetables cultivated by the native Carib and Arawak Indians.

Appetizers

- St. Lucian Bouillon**
Rich vegetable stock, beef, plantain, root vegetables

Dasheen Croquettes
Garlic aioli

Green Fig & Codfish Salad
Boiled green banana, mayonnaise, onion, peppers, island spices

Roasted Beet & Organic Greens - VV
Roasted beet root purée, red radish, grapes, guava-citrus vinaigrette

St. Lucian Accra
Battered saltfish fritter, zesty island slaw, remoulade sauce

Coconut Breaded Shrimp
Bell pepper, scotch-bonnet chutney, sweet plantain

Entrées

- Jerk Pork Tenderloin & Pineapple Skewer – Signature Dish**
Creamy mashed potatoes, souskai sauce, jerk BBQ reduction

All Spiced Roasted Chicken Supreme
Plantain & sweet potato hash, thyme jus

Chargrilled Snapper Fillet
Creole sauce, cilantro-lime rice, banana chili salsa

Lucian Lambi & Seafood Stew
Conch, shrimp, scallops, squid, rich seafood stock, root vegetables, tomato, cilantro, steamed white rice

Ground Provision Roti - VV
St. Lucian curried stewed root vegetables, mango chutney, toasted coconut flakes

Curry Lamb
Rich vibrant curry sauce, root vegetable, jasmine rice, toasted coconut

Blue Mountain Coffee Rubbed Rib Eye Steak
Pumpkin mash, St. Lucian cocoa & scotch bonnet demi-glaze, green beans

Dessert

- Sweet Potato Pone**
Compressed pineapple, rum sauce

Coconut Banana Tart
Coconut & banana
- Soufrière Chocolate Cake**
Ice cream, chocolate sauce

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.

