

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 booking, 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.

Appefizers

St. Lucian Bouillon 🕹

Rich vegetable stock, beef, plantain, root vegetables

Dasheen Croquettes

Green Fig & Codfish Salad

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

Roasted Beet & Organic Greens 👂 🕻 💸



Radishes, grapes, passion fruit-citrus vinaigrette

St. Lucian Accra

Breaded & fried fish cake, zesty island slaw, remoulade sauce

Island Peppered Shrimp

Sautéed shrimp, bell peppers, onion, thyme, garlic, spicy tomato sauce, grilled garlic bread

Entrées

Tamarind Glazed Pork Tenderloin - Signature Dish

Medallions Creamy mashed potatoes, market vegetables, Piton beer & tamarind BBQ sauce

Pan-Seared Snapper Fillet 💙

Steamed white rice, seasonal vegetables, chunky Creole sauce

Penne Pasta Primavera 🕨 🖍 🝑



Sautéed squash, beans, garlic, onion, peppers, tomatoes, basil Also available with shrimp or grilled chicken breast

Lucian Lambi & Seafood Stew 💙

Conch, shrimp, scallops, squid, rich seafood stock, root vegetables, tomato, cilantro, steamed white rice

Vegan Chicken Roti b 🧗 💙

Premium plant-based Hungry Planet® chicken, seasonal vegetables, steamed white rice, mango chutney, toasted coconut flakes

Grilled Lamb Chops

Mashed sweet potato, sautéed vegetables, roasted tomato, rosemary-jerk reduction

Blue Mountain Coffee Rubbed Ribeye

Creamy garlic potato mash, green beans, roasted tomato, Cabernet reduction

Desserf

Rum soup, Chantilly cream

Coconut Plantain Parcel

Crisp sugared pastry, sweet plantain, coconut,

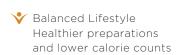
Piña Colada Gâteau

Marinated pineapple & mandarin salad

Soufrière Chocolate Cake

Coffee ice cream, chocolate sauce











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