



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.

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   
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   
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

Dessert

- Sweet Potato Pone
Rum soup, Chantilly cream
- Coconut Plantain Parcel
Crisp sugared pastry, sweet plantain, coconut, caramel rum sauce
- Piña Colada Gâteau
Marinated pineapple & mandarin salad
- Soufrière Chocolate Cake
Coffee ice cream, chocolate sauce



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



GLOBAL
GOURMET™
SAVOUR THE WORLD

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

