

WELCOME

- **BALANCED LIFESTYLE**
Healthier preparations
and lower calorie counts
- **LACTOSE-FREE**
Can be prepared
lactose free
- **GLUTEN-FREE**
Can be prepared
gluten free
- **VEGETARIAN**
- **VEGAN**

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: Exuma Farmers Association • Green Leaf Farms



ENTRÉES

SOUPE À L’OIGNON
Caramelized onion, rich beef broth, melted gruyère cheese toast

SAUMON NIÇOIS
Quick seared atlantic salmon, olives, green beans, potatoes, tomatoes, egg, salmon caviar, lemon-herb dressing

SALADE DE RATATOUILLE ET POIS CHICHES 
Blistered cherry tomato, roasted onion, zucchini, eggplant, olives, crisp baguette chips, extra virgin olive oil, balsamic drizzle

ESCARGOTS À LA BOURGUIGNONNE
Tender snails, melted garlic-herb butter, garlic bread

SALADE DE LA MAISON 
Seasonal local greens, cucumber & carrot curls, pine nuts, red radish, grapes, Dijon mustard dressing

COCKTAIL DE CREVETTES
Poached shrimp, lime, Marie Rose sauce

PLATS

SIGNATURE DISH
CORDON BLEU DE POULET
Ham and cheese-filled breaded chicken breast, rice-peas pilaf, seasonal vegetables, lingonberry relish

ROULADE AUX ÉPINARDS
Premium plant-based Hungry Planet® meat, sautéed spinach, braised lentils, broccoli, harissa sauce

MAGRET DE CANARD À L’ORANGE
Duck breast, beetroot purée, pommes william, Grand Marnier sauce

CREVETTES PROVENÇALES 
Shrimp, mashed potato, asparagus, provençale sauce

FILET DE SOLE À LA MEUNIERE 
Pan-seared sole fillet, market vegetables, parsley potato, lemon buerre blanc, fried capers

SOURIS D’AGNEAU AU ROMARIN
Braised lamb shank, haricots verts, caramelized pearl onions, roasted pumpkin, mashed potato, cabernet jus

MÉDALLIONS DE BOEUF GRILLÉS
Grilled beef tenderloin medallions, asparagus, mashed potatoes, peppercorn sauce

DESSERTS

GÂTEAU AU CHOCOLAT OPÉRA
White chocolate mousse, caramel mousse, genoise sponge, rum cream

CRÈME BRULÉE
Silky egg custard, caramelized sugar crust

TARTE AUX POIRES
Pear and almond tart, brandy-nutmeg sabayon