



KANOO

APPETIZERS

Seafood Rundown

shrimp, scallops, squid, pumpkin, peppers, onion, tomato, scotch bonnet spiced coconut cream

Homestyle Chicken Pumpkin Soup

root vegetables, coconut, scotch bonnet, thyme

Pulled Braised Beef Oxtail

root vegetables, beans, Johnny cake

Smoked Trout Escovietch

delicately smoked trout, spicy pickled vegetables

Coconut Shrimp

fried coconut coated shrimp, grilled pineapple-citrus sauce

Watermelon & Garden Greens Salad — VV

cucumber, tomato, mint infused coconut dressing, coconut crisp

ENTRÉES

Whole Steam-Roasted Snapper in Foil

peppers, onion, okra, tomato, steamed callaloo, coconut, bammy

Blue Mountain Coffee Rubbed Beef Striploin

creamy mashed potatoes, sautéed market vegetables, thyme infused demi-glace

Jerk Chicken

roasted sweet potato, fried plantain, spicy jerk sauce

Vegan Jerk Braised Cabbage — VV

pumpkin purée, light jerk sauce, pickled vegetables

Curried Mutton

root vegetables, spinner dumplings, rich curry sauce, steamed white rice

Broiled Lobster Tail

garlic butter sauce, creamy mashed potatoes, seasonal vegetables

SIDES

Rice & Peas

Roasted Plantain

Pumpkin Rice

DESSERTS

Coconut Cream Tart

chocolate sauce

Blue Mountain Coffee Verrine

dark chocolate & scotch bonnet crumble

Warm Sweet Potato Pudding

vanilla 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.