

At VISTA GOURMET, we carefully prepare seafood with the respect it deserves. Here, you'll find exquisite dishes cooked to perfection allowing the natural flavors of the bountiful seas to shine through. Nestled on a rocky cliff, our beautiful SKY TERRACE overlooks the azure waters of the Caribbean Sea, resulting in an unparalleled al fresco dining experience.

APPETIZERS

ENTRÉES

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STEAMED PRINCE EDWARD ISLAND MUSSELS / Julienned vegetables, white wine, shallots, garlic, cream, crostini

ISLAND PAN-SEARED SNAPPER & CLAMS / Tomato-Scotch Bonnet-lime soup, potato, root vegetables, grilled leeks SIGNATURE DISH

PAN-SEARED SALMON FILLET / Herb roasted potatoes, sauce Provençal, saffron cream SHRIMP SCAMPI / Sautéed tiger prawns, garlic butter, market vegetables, steamed potatoes

GRILLED CHICKEN SUPREME / Mashed potato, broccoli-cheese cream, tomato, olives, red wine demi-glace

VEGAN PENNE BOLOGNESE / Premium plant-based Hungry Planet® tomato-meat ragoût, onions, garlic, tomatoes, fennel seed, chopped scallions Finnel seed,
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DESSERTS

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MANGO AND COCONUT VERRINE / Mango cream, coconut jelly, meringue crumble

STRAWBERRY SHORTCAKE / Chantilly cream, vanilla shortcake, spiced rum sauce

PAVLOVA / Baked crisp meringue, fresh cream, raspberry coulis, seasonal fruit compote

BROWNIE SANDWICH / Chocolate brownie, white chocolate mousse, coffee cream
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Vegetarian 🕻 Vegan

Balanced Lifestyle Healthier preparations and lower calorie counts

Gluten-Free: Please consult your server on which items can be prepared gluten-free

Lactose-Free: Please consult your server on which items can be prepared lactose free

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: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House



A traditional brasserie offers delicious comfort foods in a relaxed, casual setting. At Brasserie 30, we've modernized that concept by combining it with variety and speed. Dine on a selection of global favorites and rest assured you'll be back on the beach in 30 minutes or less!

SPICY ROASTED PUMPKIN & CHICKEN SALAD */can be made V

Seasonal greens salad, Kalamata olives, tomato, onion, feta cheese, house vinaigrette also available with grilled herb marinated ocean trout

TRADITIONAL SHRIMP CAESAR SALAD */can be made */



Crisp romaine lettuce, grilled shrimp, garlic croutons, Parmesan cheese, creamy Caesar dressing

also available with crispy bacon strips or grilled chicken breast

ISLAND STYLE BLACK BEAN SOUP SANDWICH ❖/can be made ✔ ♦

Grilled ham & cheese sandwich

BUFFALO FRIED CHICKEN SANDWICH

Fried chicken thighs, traditional Buffalo hot sauce, sautéed peppers & onions, French fries, blue cheese dip

RANCH STYLE CHILI BOWL ❖ ♥ •

Premium plant-based Hungry Planet® chorizo meat, tomatoes, onion, chili, beans, corn, avocado, corn chips

FSCOVFITCHED FISH FILLET *

Fried bammy, spicy warm pickled vegetables, fried plantain

KUNG PAO CHICKEN ❖

Stir fried chicken breast, peanuts, celery, scallions, Szechuan chili sauce, broccoli, steamed Jasmine rice

CHARGRILLED BEEF BURGER

Toasted bun, beef patty, lettuce, tomatoes, dill pickles, sautéed onion, choice of Swiss, Cheddar, Provolone or American cheese, French fries

PFNNF PASTA ❖

Alfredo or Vodka sauce, mushrooms, peppers, basil, Parmesan

also available with garlic shrimp or grilled chicken breast



SWEET ENDINGS

COCONUT GATEAU

Ginger, pineapple cream

DAILY DESSERT SPECIAL

Please consult your server for today's selection

APPLE CINNAMON CAKE

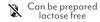
Caramel sauce. almond brittle















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