

VISTA  
GOURMET

SKY  
TERRACE

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

- SHRIMP COCKTAIL / House-made cocktail sauce 
- FRIED CHEESE RAVIOLI / Roasted tomato coulis, truffle-herb oil, Parmesan  
- CAJUN SPICED FRIED OYSTERS / Spinach cream, roasted corn kernels, tomato relish
- CAESAR SALAD / Creamy dressing, shaved parmesan, garlic croutons 
- CARIBBEAN-INSPIRED FISH CAKE / Island slaw, garlic dip
- SMOKED MARLIN CARPACCIO / Tomato, peppers, celery, onions, lemon-herb vinaigrette 
- SEAFOOD BISQUE / Herb cream, paprika oil






## ENTRÉES

- 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   
- SURF & TURF / Chargrilled Boston Cut NY steak, grilled Caribbean lobster tail, garlic mashed potato, sautéed vegetables, Merlot reduction, herb butter

## DESSERTS

- 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



-  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

# BRASSERIE 30

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

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

## ESCOVEITCHED 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

## PENNE PASTA

Alfredo or Vodka sauce, mushrooms, peppers, basil, Parmesan  
*also available with garlic shrimp or grilled chicken breast*

### DAILY LOCAL LUNCH SPECIAL

Please consult your server for today's selections

## 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

 Balanced Lifestyle

 Vegan

 Vegetarian

 Can be prepared gluten free

 Can be prepared lactose free

 Signature Dish



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 system.

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