



French for "The Gardner", this intimate restaurant is set in an elegant semi-circular room with 180 degrees of floor-to-ceiling windows looking out onto a lush tropical garden. Feast on exquisite classic French cuisine as you murmur in hushed tones to your beloved.

Great Beginnings

Juices as you wish
Orange, pineapple, cranberry, grapefruit or grape juice

Yogurt
Sweetened and plain

Cereal
Corn flakes, frosted flakes, raisin bran or all bran cereal. Regular, low fat or soy milk

Steel-Cut Oatmeal
Brown sugar, dried cranberries, almonds

Perfectly Ripe Fruit Plate
Vanilla yogurt sauce

Pastry Basket
Croissants, assorted Danish, muffins

Hot Signature Dishes

Smoked Salmon Benedict
Premium smoked salmon, crispy hash brown

Ham and Cheese Waffle
Tropical fruit stew, bourbon maple syrup

Buttermilk Pancakes
Fruit compote, whipped butter, warm maple syrup

Classics

Two Eggs Any Style
Crispy hash brown, bacon, ham or sausage

Vegetable Omelet
Mushrooms, onion, peppers, tomatoes, spinach and cheese

Open Face Omelets
Your choice of the following:
Lobster, shrimp, ham, onion, tomato, mushroom, sweet peppers, spinach

Local Breakfast Platter
Saltfish souse, fried plantain, sliced tomatoes, cucumber souse, fresh bakes and cocoa tea

Banana French Toast
Warm Grenadian rum & orange syrup

Corned Beef Hash
Two poached eggs, stone ground mustard Hollandaise

Sides

Cured Bacon
Crispy Hash Browns

Breakfast Pork Sausage
Grilled Ham

Baked Beans
Toast

Balanced Lifestyle – These dishes offer healthier preparations and lower calorie counts.

Gluten-Free – Please consult your server on which dishes can be prepared gluten free.

Vegetarian

Lactose-Free – Please consult your server on which dishes 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 foodborne illness to young children, seniors and those with compromised immune systems.



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Les Entrées - Appetizers

Soupe à l’Oignon

French onion soup, caramelized onion, rich beef broth, gratinated Gruyère cheese toast

Escargots à la Bourguignonne

Sautéed snails, garlic butter, herb crostini

Assiette de Fruits de Mer

Smoked salmon, shrimp, rare seared tuna, shaved melon, radish, field greens, lime vinaigrette

Salade de Maison

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

Coquilles

Pan-seared sea scallops, chorizo, pea purée, herb oil

Hickory Smoked Pumpkin Dip

Onion, garlic, onion, nutmeg, cilantro, grilled garlic crostini

Salade Niçoise

Organic mixed greens, seared yellowfin tuna, potato, egg, haricots verts, tomato, anchovy, Kalamata olives, citrus-herb vinaigrette

Plats Principaux - Entrées

Poulet Cordon Bleu

(Signature Dish)

Ham & cheese filled breaded breast of chicken, rice-peas pilaf, seasonal vegetables, lingonberry relish

Oignon Farci

Premium plant-based Hungry Planet® mince, cauliflower purée, pine nuts, roasted cauliflower, snow peas, herb oil

Canard Bigarade

Pink roasted Maple Leaf Farms duck breast, pommes William, seasonal vegetables, orange-scented duck jus

Bouillabaisse

Shrimp, mussels, squid, scallops, grilled fennel, garlic rouille, saffron fish fumet

Filet de Saumon

Pan-seared Atlantic salmon, sour cream mashed potato, snow peas, lemon beurre blanc, sweet mustard drizzle

Roulade aux Epinards

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

Tournedos de Boeuf

Grilled beef tenderloin medallions, green asparagus, gratin dauphinois, creamy five peppercorn sauce

Les Desserts - Desserts

Tarte au Chocolat Blanc

White chocolate torte, lemon curd, Chambord sauce

Gâteau au Chocolat Molleux

Molten chocolate lava cake, vanilla ice cream

Crème Brûlée

Caramelized egg custard, blueberry compote, brandy snap

Tarte aux Poires à la Frangipane

Pear-frangipane tart, vanilla ice cream



GLOBAL
GOURMET
SAVOUR THE WORLD

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