



Les Stars d'Oeuvres | APPETIZERS

SOUPE À L'OIGNON

Caramelized onions, rich beef broth, melted Gruyère cheese, toast

SALADE DE RATATOUILLE ET POIS CHICHES

Blistered cherry tomatoes, roasted onion, zucchini, eggplant, olives, crisp baguette chips, extra virgin olive oil, balsamic drizzle

ESCARGOTS À LA BOURGUIGNONNE

Tender snails, melted garlic-herb butter

COCKTAIL DE CREVETTES

Poached shrimp, lime, cocktail sauce

SALADE DE MAISON

Seasonal local greens, semi-dried tomato, asparagus, honey-Dijon mustard vinaigrette

TARTARE DE THON

Sushi grade yellowfin tuna, Sriracha sauce, shallots, lemon juice, ponzu-wasabi aioli, red radish

COQUILLES

Pan-seared sea scallops, cauliflower purée, crispy bacon, caramelized fennel, sundried tomato pesto

Les Plats Principaux | ENTRÉES

POULET CORDON BLEU

Ham and cheese filled breaded breast of chicken, rice pilaf, seasonal vegetables, lingonberry relish

FILET DE SOLE MEUNIÈRE

Pan-seared sole fillet, market vegetables, parsley potatoes, lemon beurre blanc, fried caper sauce

BOUILLABAISSSE

Prawns, mussels, squid, scallops, grilled fennel, leeks, potatoes, saffron fish fumet, garlic rouille

CREVETTES PROVENÇALES

Tiger prawns, plum tomatoes, garlic, white wine, olives, herbes de Provence, steamed rice

ROULADE VÉGÉTALE

Premium plant-based Hungry Planet® meat, sautéed spinach, braised lentils, broccoli, spicy tomato chutney

CANARD BIGARADE

Pink roasted duck breast, pommes William, market vegetables, orange-scented duck jus reduction

SOURIS D'AGNEAU AU ROMARIN

Braised lamb shank, haricots verts, caramelized pearl onions, roasted pumpkin, Cabernet jus

FILET MIGNON GRILLÉ

Chargrilled beef tenderloin, green asparagus, gratin dauphinois, creamy peppercorn sauce

Les Desserts | DESSERTS

OPÉRA PAVÉ

White chocolate, coconut and caramel mousse, Appleton Rum cream

TARTE AUX POIRES

Pear & almond tart, brandy-nutmeg sabayon

CRÈME BRÛLÉE

Baked soft custard crème, sugared caramel, fresh fruits and brandy snap crisp

VACHERIN DE FRUITS


Fruit vacherin, white chocolate mousseline, fruit salad


 Signature Dish

 Vegetarian

 Vegetarian

 Balanced Lifestyle
Healthier preparations
and lower calorie counts

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

 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 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: Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd. • Banana Click • Plant Grow Eat • Tropical Greens Plus