



OLEANDER

The **Oleander bush**, native to the Mediterranean, was likely brought to Jamaica by early colonizers. The bushes grew well in warm, subtropical regions, and because its fragrance acted as a natural mosquito repellent, Oleander bushes became a fixture in the landscape of Jamaica’s finest Great Houses.

APPETIZER

Crispy Spiced Pork Belly & Coconut Shrimp
Slow oven-roasted pork belly, coconut-crusted shrimp, cinnamon-apple chutney

Mobay Garden  
Grilled and marinated vegetables, baby greens, goat cheese, roasted red pepper coulis

Garden Field Greens Salad  
Vine-ripened tomato, cucumbe, peppers, citrus vinaigrette

Pan-Seared Fish Cake
Zesty island slaw, cilantro-garlic tartar sauce

Roasted Pumpkin Bisque 
Crème fraîche, puff pastry twist, allspice dust

Pimento Marinated Chicken Salad 
Red pea relish, shaved red onion, papaya dressing

Smoked Marlin Tartare 
Sliced smoked marlin, pineapple, light ginger marinade

MAIN COURSE

Seafood Creole 
Shrimp, scallops, peppers, onion, tomato, celery, scotch bonnet, pumpkin rice


Grilled Chicken Supreme 
Mashed potato, sautéed vegetables, plantain crisp, thyme-infused jus

Pan-Seared Snapper in Scotch Bonnet-Lime Broth 
Black mussels, carrots, leeks, boiled potatoes

Jerk Spice Rubbed Pork Cutlets - Signature Dish
Garlic potato mash, sautéed vegetables, rum cream sauce, plantain crisp

Rosemary-Marinated Grilled Lamb Chops
Baked sweet potato, buttered vegetables, roasted tomato, jerk reduction

Blue Mountain Coffee-Rubbed Striploin Steak
Creamy mashed potatoes, market vegetables, Cabernet reduction

Sweet Potato & Callaloo Stew 
Root vegetables, beans, tomatoes, coconut milk, ginger, fried bammy

DESSERT


Pineapple Upside Down Cake
Rum sauce

Plantain Tart
Vanilla ice cream

Sweet Potato Pudding
Coconut cream sauce

Chocolate Marquise
Rum crème center, coconut crumble

 Vegetarian

 **Balanced Lifestyle**
Healthier preparations
and lower calorie counts

 **Gluten Free**
Can be prepared gluten-free

 **Lactose Free**
Can be prepared lactose-free

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



*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.