

Great Beginnings

Juices As You Wish

Orange, apple, pineapple, cranberry, grapefruit, sorrel or local fruit juice of the day

Yogurt 🔶 💙

Flavored and plain

Cereal

Corn flakes, frosted flakes, fruit loops, 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 Danishes, muffins, banana bread

Stew Fish Signatures

Classic Eggs Benedict

Grilled ham, Hollandaise sauce, paprika dust

Smoked Salmon Benedict

Premium smoked salmon, crispy hash brown

Waffle 🍫

Tropical fruit stew, maple syrup, powdered sugar

Sugarcane Pancake Stack 🚸

Blueberry compote, whipped butter & choice of warm maple syrup, caramel or chocolate sauce

Local Breakfast Platter

Ackee & saltfish, Johnny cake, fried plantain, sautéed callaloo, tomato

Vegan Chorizo & Baked Beans 🧗 🍬 🍑

Grilled premium plant-based Hungry Planet[®] chorizo, tomato, onion, pepper, scallion, breakfast potatoes

Classics

Sides

Two Eggs Any Style

Crispy hash brown, bacon, ham or sausage

Steak & Eggs

Strip steak, two eggs, crispy hash brown

Crunchy French Toast Sticks 🚸

Banana compote, warm orange syrup, cinnamon, powdered sugar

Open Face Omelets 🗡

Your choice of shrimp, ham, onion, tomato, mushroom, sweet peppers, spinach, cheddar, feta or pepper jack cheese

Breakfast Burrito

Eggs, bacon, bell peppers, tomato, cheddar cheese

Cured Bacon Breakfast Pork Sausage Grilled Ham

Crispy Hash Browns Baked Beans Toast





Balanced Lifestyle - These dishes offer healthier preparations and lower calorie counts.
Lactose-Free - Please consult your server on which dishes can be prepared lactose free.
Gluten-Free - Please consult your server on which dishes can be prepared gluten 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





Appetizers

Pimento Marinated Chicken Salad 💙

Red pea relish, shaved red onion, papaya dressing

Crab Cake Island slaw, scotch bonnet tartar sauce

Steamed Prince Edward Island Mussels

Lemon grass scented - white wine cream, shallots, garlic, fresh herbs

Roots, Fruits & Leaves 🚸 🌱 🌾

Beets, radishes, berries, pears, mixed greens, raspberry vinaigrette

Cream of Pumpkin Soup 🐓 🗸

Cinnamon cream, spicy croutons

Roasted Pumpkin & Callaloo Tart 🔌 💙

Christophene slaw, tomato-vodka beurre blanc

Entrées

Shrimp, Sea Trout & Clams 🗡

Scotch Bonnet-lime broth, tomato, carrot, boiled potatoes, leeks

Grilled Chicken Supreme 🗡

Island succotash (potato, pumpkin, beans, peppers, corn), grilled tomato, thyme infused jus

Island Style Brown Stew Fish 🎄 Signature Dish

Seared king fish fillet, rice and peas, rich stew of tomato, onion, peppers, garlic and thyme

Curried Octopus

Root vegetables, thyme, garlic, peppers, steamed rice, bammy

Blue Mountain Coffee-Rubbed Striploin

Creamy mashed potatoes, sautéed market vegetables, peppercorn-cabernet reduction

Foil Roasted Fish Fillet 🗡

Snapper fillet, potato, peppers, onion, pumpkin, okra, scotch bonnet, sea salt, coconut milk, thyme

Island Style Meatballs 🖗 🐦 🌾

Premium plant-based Hungry Planet® scotch bonnet infused meatballs simmered in coconut sauce, sweet potato, sautéed vegetables, fresh herbs

Desserts

Creamy Coconut Pie

Baked coconut pie, vanilla-infused rum Guava Cheesecake

Raspberry coulis forest berries

Chocolate Pecan Tart

Pecans, baked chocolate syrup, caramelized mandarin

Children's Menu

Choice of French fries, mashed potato, brown rice with corn or steamed broccoli

Coconut Crusted Chicken Tenders Mac n' Cheese Whole-wheat **Fish Sticks** Fried fish sticks

Buttered Spaghetti Clarified butter **Tuna Casserole** Sweet corn kernels,

green peas, cheddar cheese

Banana BBQ sauce

penne pasta, broccoli, rich cheese sauce with sweet chili sauce

White Chocolate Brownie

Rich chocolate sauce

Blueberry Cupcakes



Vegetarian
Signature Dish
Vegan

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