

RESTAURANT

Modeled after the twin peaks of Saint Lucia's famed Piton Mountains, this open-air restaurant offers breathtaking views of the beach and ocean, and features a grand circular dining room beneath a pair of stunning cone-shaped domes. Serving up delicious Caribbean cuisine, this uniquely exotic spot delivers all of the spice, warmth and taste that make the Islands so beloved.

APPETIZERS

CARIBBEAN CRAB CAKE Breaded and fried, zesty island slaw, remoulade sauce

ROOTS, FRUITES & LEAVES 🗄 🗸 Radishes, tropical fruits, mixed greens, light citrus vinaigrette

> ROASTED PUMPKIN BISQUE Cinnamon croutons

PIMENTO MARINATED CHICKEN SALAD 😵 Red pea relish, shaved red onion, papaya dressing

GREEN FIG & CODFISH SALAD Boiled green banana, mayonnaise, onion, peppers, island spices

ISLAND PEPPERED SHRIMP 🗡 Sautéed shrimp, bell peppers, onion, thyme, garlic, spicy tomato sauce

ENTRÉES

PAN-SEARED SNAPPER FILLET 👻 Steamed white rice, braised vegetables, chunky Creole sauce

GRILLED CHICKEN SUPREME 🗡 Mashed potato, sautéed vegetables, plantain crisp, thyme infused jus

LUCIAN SEAFOOD ROTI Shrimp, scallops, fish, squid, vegetables, steamed white rice, mango chutney, toasted coconut flakes

GRILLED LAMB CHOPS Mashed sweet potato, sautéed vegetables, roasted tomato, rosemary-jerk reduction

BLUE MOUNTAIN COFFEE RUBBED RIB-EYE Oven roasted potatoes, green beans, roasted tomato, Cabernet reduction

TAMARIND GLAZED BEEF SHORT RIBS Creamy mashed potatoes, sautéed vegetables, Piton beer-tamarind BBQ sauce

VEGETARIAN ROTI Seasonal vegetables, steamed white rice mango chutney, toasted coconut flakes

DESSERTS

SWEET POTATO PONE Rum soup, Chantilly cream

COCONUT VERRINE Rum punch jelly, nutmeg cream

PIÑA COLADA GÂTEAU Marinated pineapple and mandarin salad

SOUFRIÈRE CHOCOLATE CAKE Coffee ice cream, chocolate sauce

VEGETARIAN

✤ 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



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.