



Les Stars d'Oeuvres | APPETIZERS

SALADE NIÇOISE

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

ESCARGOTS BOURGUIGNONNE

Tender snails, melted garlic-herb butter

COCKTAIL DE CREVETTES

Poached shrimp, lime, cocktail sauce

SOUPE À L'OIGNON

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

SALADE DE MAISON

Seasonal local greens, semi-dried tomato, goat cheese, asparagus, mustard vinaigrette ♡ ♡

COQUILLES

Pan-seared sea scallops, chorizo, cauliflower purée, crispy bacon & herb crumble

TARTE AUX CHAMPIGNOES

Wild mushroom ragoût, fresh herb-garlic cream, puff pastry ♡

Les Plats Principaux | ENTRÉES

POULET CORDON BLEU

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

BOUILLABAISSSE

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

CANARD BIGARADE

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

FILET DE SOLE MEUNIÈRE

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

SOURIS D'AGNEAU AU ROMARIN - SIGNATURE DISH

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

FILET MIGNON

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

GRATIN DE CRÊPES AUX ARTICHAUTS

Savory artichoke-filled crêpes, baked with Gruyère cheese, Mascarpone reduction ♡

CREVETTES PROVENÇALES

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

Les Desserts | DESSERTS

OPÉRA PAVÉ

White chocolate, coconut and caramel mousse, Appleton Rum cream

POMMES CARAMÉLISÉES

Sautéed and wrapped in crisp pastry, calvados nutmeg sabayon

MILLE FEUILLES AUX BANANES CARAMÉLISÉES

Layers of crème pâtissier, caramelized pastry, banana

CRÈME BRÛLÉE

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

♡ VEGETARIAN ♡ BALANCED LIFESTYLE Healthier preparations and lower calorie counts

✂️ GLUTEN FREE / LACTOSE FREE Please consult your server on which dishes can be prepared gluten or 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.

Manager's Wine List



CHAMPAGNES & SPARKLING WINES

100	Zinfandel	Beringer Sparkling White Zinfandel	USA	\$45
101	Prosecco	Ruffino Prosecco DOC	Italy	\$50
102	Champagne	Möet & Chandon, Brut Impérial	France	\$120
103	Champagne	Veuve Clicquot Ponsardin Yellow Label	France	\$250
104	Prosecco	Santa Margherita	Italy	\$50
105	Champagne	Dom Pérignon	France	\$425

BLUSH & MEDIUM SWEET WHITE WINES

200	Zinfandel	Woodbridge White Zinfandel	USA	\$40
201	Riesling	Washington State	USA	\$40
202	Moscato	Woodbridge White Moscato	USA	\$35

LIGHT & DRY WHITES

301	Pinot Grigio	Bolla	Italy	\$35
302	Pinot Grigio	Ruffino Lumina	Italy	\$45
303	Pinot Grigio	Santa Margherita	Italy	\$55
304	Sauvignon Blanc	Simi Sonoma County	USA	\$65
305	Sauvignon Blanc	Kim Crawford	New Zealand	\$50
306	Sauvignon Blanc	Toasted Head Barrel	USA	\$45
309	Sauvignon Blanc	Matua Valley	New Zealand	\$45

MEDIUM TO FULL-BODIED WHITES

400	Chardonnay	Estancia Un-Oaked	USA	\$50
401	Chardonnay	Robert Mondavi Private Selection	USA	\$45
402	Chardonnay	Robert Mondavi Napa Valley	USA	\$95
403	Chardonnay	Clos du Bois, Russian River	USA	\$70
404	Chardonnay	Stag's Leap	USA	\$85
405	Fume Blanc	Robert Mondavi Napa Valley	USA	\$95
406	Chardonnay	Franciscan Equilibrium	USA	\$70

MEDIUM-BODIED REDS

501	Pinot Noir	Nobilo Icon	New Zealand	\$50
502	Pinot Noir	Kim Crawford	New Zealand	\$50
503	Merlot	Robert Mondavi Private Selection	USA	\$45
504	Cabernet Sauvignon	Blackstone, Wine Maker Select	USA	\$40
505	Merlot	Blackstone, Wine Maker Select	USA	\$40
506	Cabernet Sauvignon	Robert Mondavi Private Selection	USA	\$45
507	Zinfandel	Ravenswood	USA	\$45
508	Blend Shiraz	Ravenswood	France	\$40

FULL-BODIED REDS

520	Merlot	Toasted Head	USA	\$120
521	Merlot	Franciscan Napa Valley	USA	\$40
522	Red Blend	Estancia Meritage	USA	\$80
523	Pinot Noir	Wild Horse Unbridled	USA	\$90
524	Chianti	Ruffino DOCG	Italy	\$50
525	Chianti	Ruffino Reserva	Italy	\$40
526	Malbec	Catena	Argentina	\$45
527	Cabernet Sauvignon	Clos du Bois Reserve	USA	\$45
528	Cabernet Sauvignon	Simi Alexander Valley Reserve	USA	\$105
529	Cabernet Sauvignon	Robert Mondavi Oakville District	USA	\$195
530	Cabernet Sauvignon	Cakebread Cellar	USA	\$175