



THE CRYSTAL ROOM,
with its grand crystal chandelier, offers the most elegant dining experience in the Caribbean where you can savour the best in Mediterranean cuisine—from Spain and France to Greece and Lebanon.

Appetizers

CHICKPEA SHAWARMA DIP 🌿🍷🍷

Hummus, roasted eggplant and red pimento, marinated olives, crisp pita bread

CAESAR SALAD

Romaine lettuce, herb croutons, shaved Parmesan, creamy Caesar dressing

MUSSELS PROVENÇALE 🍷

Mussels steamed in light white wine-tomato broth, garlic, fresh herbs, pesto crostini

FIELD GREENS & SHAVED MELON SALAD 🌿🍷🍷

Arugula, cantaloupe & honeydew melon, mint, cilantro, lemon & extra virgin olive oil dressing

BRUSCHETTA 🍷

Crisp bread, tomato-basil concassé, grilled marinated shrimp

CREAM OF GARLIC SOUP 🌿

Roasted garlic, onion, vegetable stock, cream, rye bread croutons

PROSCIUTTO E MELONE

Seasonal melon, dry-cured Italian ham

Entrées

TUSCAN SEAFOOD BROCHETTE

Lobster, salmon, scallops, shrimp, lemon-parsley pesto, roasted potato, grilled vegetables

MOROCCAN SLOW-BRAISED LAMB SHANK

Vegetable tagine, almond-raisin couscous

RIGATONI 🌿🍷🍷

Premium plant-based Hungry Planet® mixed meat, sautéed cherry tomatoes, onions, garlic, tomatoes, fennel seed, chopped scallions

STUFFED BELL PEPPER 🌿🍷🍷

Green bell pepper, premium plant-based Hungry Planet® meat, rice & red beans, grilled zucchini ribbons, tomato sauce

GRILLED SALMON FILLET

Country style vegetables, tomato-olive relish

CATALAN SEAFOOD CASSEROLE 🌿 (SIGNATURE DISH)

Fish fillet, shrimp, calamari, tomato, saffron, thyme, fennel, steamed rice

HARISSA SPICED SUPREME OF CHICKEN

Grilled zucchini ribbons, Basmati rice, mint yogurt

Desserts

MANGO CHIFFON CAKE

Almond tuile, fruit coulis

ORANGE CARAMEL CUSTARD

Fresh berries in season

CHOCOLATE MOLTEN CAKE

Vanilla ice cream



🍷 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

🍷 Lactose Free
Please consult your server on which dishes can be prepared lactose-free

🌿 Signature Dish
🍷 Vegetarian
🍷 Vegan

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: Exuma's Farmer's Association • Green Leaf Farms