



## OUR ETHOS IS SIMPLE

When you eat better, you feel better. Manifesting itself across the Wellness Village's dining concepts, our menus feature meticulously sourced, quality ingredients, prepared in modern styles without requiring additives.

Cuisine here feeds high aspirations for health and vitality through locally sourced products flavored by season, inspiring us to continue the vision of thoughtfully crafting each dining experience.

### BEGINNINGS

#### VEGETABLE BARLEY SOUP

Chopped scallions (LS, V, Vegan)

#### WATERMELON CAPRESE

Mozzarella, compressed watermelon, marinated semi-dried Roma tomatoes, cucumber, citrus ponzu, micro basil (LS, V)

#### CHICKEN BONE BROTH

Ginger, root vegetables, turmeric (LS)

#### SEASONAL PANZANELLA

Arugula, pearl onions, heirloom tomatoes, cucumbers, stuffed olives, torn sourdough bread, extra virgin olive oil (LS, V, Vegan)

#### CLASSIC TOMATO GAZPACHO

Balsamic drizzle (LS, V, Vegan)

#### CRUDITÉ & DIP

Farm-fresh vegetables, pickled vegetables, smoked paprika hummus, kefir ranch dressing (LS, V, Vegan)

#### PETITE ICEBERG

Blue cheese, bacon, spiced peppercorn, buttermilk ranch (LS, V)

#### BLISTERED SHISHITO PEPPERS

Creamy smoked paprika aioli, root vegetable chip (LS, V, Vegan)

#### SEAFOOD CEVICHE

Shrimp, calamari, mango coconut-lime, pickled red onion (LS)

#### OCTOPUS TACO

Corn tortilla, mojo de ajo, chili-lime

#### GRASS-FED BEEF CARPACCIO

Arugula leaves, roasted mushroom vinaigrette, crispy capers, horseradish, parmigiano reggiano

### PLANT FORWARD

#### CHARRED BRUSSELS SPROUTS

Crispy pork bacon toasted almonds, parmesan reggiano

#### BELUGA LENTILS & SWEET POTATOES

Kale, roma tomato, rosemary

#### PEE WEE POTATOES

Roasted garlic vinaigrette

#### FRAO RISOTTO

Parmesan reggiano

#### FIRE-ROASTED BABY CARROTS

Cumin, ancho chili

#### SAUTÉED SNAP PEAS

Onion confit, mint

#### MÉLANGE OF ROASTED ROOT VEGETABLES & WINTER SQUASH

#### SAUTÉED BROCCOLI

Guajillo chili, garlic

#### GREEN BEANS

Slow-roasted tomato, basil

#### ROASTED SWEET POTATO

Kale chips, pickled chillies

#### SAUTÉED SPINACH

Crispy shallots, garlic

#### ROSEMARY FOCACCIA

Garlic avocado butter

#### TRICOLOR VEGETABLES

Chickpea, pan roasted zucchini, sundried tomato

### PROTEINS

#### SEARED SALMON FILLET

Bell pepper & almond romesco, sundried tomato, charred kale & farro salad (LS)

#### GRILLED PORTOBELLO MUSHROOM

Roasted root vegetables, white bean puree, citrus-infused aged balsamic reduction (LS, Vegan, V)

#### FARM HOUSE CARBONARA

Crisp pork belly, six-minute egg, cavatelli pasta, green peas, parmesan, light cream sauce, black pepper

#### SUSTAINABLE STEAM-ROASTED CARIBBEAN SNAPPER

Root vegetable julienne, leeks, capers, garlic butter, cherry tomato, olive oil, white wine, chili, cilantro, new potatoes. (LS)

#### SESAME & PANKO BREADED SCALLOPS

Creamy corn & bacon ragout, broccoli, chili oil (LS)

#### CELERY ROOT LASAGNA

"Premium Plant Based Hungry Plant" tomato meat ragout, almond cream sauce, soy cheese (LS, Vegan, V)

#### CHARGRILLED CENTER-CUT PORK CHOP

Braised fennel, faro risotto, roasted sweet onion & caraway jus (LS)

#### CONCHIGLIE RIGATI

Artichokes, shrimp, garlic & onion confit, cherry tomatoes, white wine, Italian parsley (LS, Vegan, V)

#### SLOW BRAISED LAMB RAGU

Dried apricots, Harissa, green beans, Gnocchi, toasted almond-orange gremolata

#### KOFTA + CURRY

"Premium Plant Based Hungry Plant" Kofta, kaffir lime coconut, mung beans, peppers, tomatoes, coconut curry sauce, cucumber raita (LS, Vegan, V)

#### FREE RANGE CHICKEN BREAST

Mushrooms, bacon ragout, pearl onion, pan jus, seasonal vegetables (LS)

#### 12 OZ. NY STEAK

Sautéed spinach, avocado chimichurri, red wine demi glace

### DESSERT

#### TDB

F&B To be determined

#### TBD

F&B To be determined

#### TBD

F&B To be determined

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F&B To be determined

#### TBD

F&B To be determined

#### Vegan

Please consult your server on which dishes can be prepared lactose free.

#### V - Vegetarian

Please consult your server on which dishes can be prepared

#### LS- Low Sugar

Please consult your server on which dishes can be 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. children, seniors and those with compromised immune systems.