

THE REEF TERRACE

HIGH ON a rocky bluff overlooking one of Jamaica's most beautiful reefs, the Reef Terrace hails back to the casual charm and glamour of 1950s Jamaica, when movie stars and royalty flocked to her shores to enjoy delicious local cuisine prepared and served under the warm Caribbean sun. Miss Ethel first lived in the beach cottage that adjoins this lovely open-air terrace and her love of all island cuisines influences the pan-Caribbean menu we serve today.

APPETIZERS

GRENADIAN SALTFISH CAKE

Cho cho slaw

BAHAMIAN SHRIMP FRITTERS

Spicy remoulade

JERK CHICKEN WINGS

Jerk BBQ sauce, twice fried plantain

ST LUCIAN GREEN FIG SALAD

Codfish, green banana, carrot, onion, corn kernels, green beans, garlic mayonnaise dressing

COCONUT INFUSED CALALLOO TART

Onion marmalade

BEEF & RED PEA SOUP

Beef broth, "spinner" dumplings, root vegetables

CREAM OF PUMPKIN SOUP

Pimento scented, coconut cream, shaved scallion

ISLAND GARDEN GREENS SALAD

Mixed local lettuce, tomato, cucumber, citrus segment, julienned carrots, honey-lime dressing

ENTRÉES

BAHAMIAN FRIED CHICKEN

Creamy mashed potato, island cole slaw, spicy creamed corn

TRINIDADIAN CURRIED MUTTON

Steamed rice, root vegetable, banana sambal, toasted coconut

CUBAN MOJO MARINATED GRILLED PORK CHOP

Roasted sweet potato, sauteed broccoli, cumin-orange pan gravy

SHRIMP & VEGETABLE RUN DOWN

Onion, peppers, garlic, tomato, coconut milk, tiger shrimp, steamed rice

CHARGRILLED STRIPLOIN STEAK

Allspice rubbed striploin steak, plantains, sauteed vegetables, tamarind reduction

RASTA VEGETABLE STEW

Stewed pumpkin, potato, peppers, okra, carrot, onion, greens, Scotch Bonnet infused broth, taro crisp


DESSERTS

ISLAND SAMPLER

Sweet potato pudding, pumpkin cheese cake, spiced rum cake, nutmeg flavored fruit compote, vanilla sauce

 Vegetarian

 Balanced Lifestyle *Healthier preparations and lower calorie counts*

 Gluten-Free *Can be prepared gluten free*

 Lactose-Free *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.

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


5-STAR
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