



French for “The Gardner”, this intimate restaurant is set in a quaint garden courtyard winding between white columns and lush greenery. Overhead, your only ceiling is a canopy of vines laden with gorgeous pink and white bougainvillea blossoms. Feast on exquisite French cuisine as you whisper in hushed tones to your loved one.

### Great Beginnings

#### Granola Parfait

Yogurt, seasonal fruits, granola

#### Seasonal Fruit Plate

Vanilla yogurt sauce

#### Cereal

Corn Flakes, Frosted Flakes, Raisin Bran or All Bran cereal; regular, low fat or soy milk

#### Pastry Basket

Croissants, assorted Danish, muffins

### Signature Classics

#### Eggs Benedict

Canadian bacon on toasted English muffin, poached egg, Hollandaise sauce

#### Steak & Egg

Chargrilled strip loin steak, fried egg

#### Smoked Salmon Benedict

Smoked salmon on toasted English muffin, poached egg, Hollandaise sauce

#### Waffle

Tropical fruit stew, maple syrup, powdered sugar

#### Omelette

Made-to-order with your choice of shrimp, ham, onions, tomatoes, mushrooms, sweet peppers, spinach, cheddar, feta or pepper jack cheese

#### Crunchy French Toast

Banana compote, warm orange syrup, cinnamon, powdered sugar

#### Traditional English Breakfast

Fried egg, mushroom, potato, beans, grilled tomato, bacon, sausage

#### Pancake Stack

Blueberry compote, whipped butter, warm maple syrup

#### Local Breakfast Platter

Ackee & saltfish, Johnny cake, fried plantain, sautéed callaloo, tomato

### Sides

Cured Bacon

Crispy Hash Browns

Baked Beans

Grilled Ham

English Muffin

Toast

Breakfast Pork Sausage

Bagel & Cream Cheese

Balanced Lifestyle – These dishes offer healthier preparations and lower calorie counts.

Vegetarian

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.

\* 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.



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### Les Entrées - Appetizers

#### Salade de Maison

Seasonal local greens, cucumber & carrot, toasted almond, red radish, grapes, mustard dressing

#### Sautéed Mushrooms

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

#### Escargots à la Bourguignonne

Tender snails drenched in melted garlic-herb butter

#### Coquilles

Pan-seared sea scallops and chorizo, cauliflower purée, crispy pancetta, herb crumble

#### Assiette de Charcuterie

Homemade salami, smoked chicken, artisan ham, turkey pastrami, blue cheese, cornichons, stuffed egg, red radish, Dijon mustard

#### Soupe à l'Oignon

French onion soup, caramelized onions, rich beef broth, melted Gruyère toast

#### Salade Niçoise

Organic mixed greens, pink seared yellowfin tuna, marinated potatoes, haricots verts, cherry tomatoes, egg, anchovy, Kalamata olives, lemon dressing

### Plats Principaux - Entrées

#### Poulet Cordon Bleu

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

#### Bouillabaisse

Shrimp, mussels, squid, scallops, grilled fennel, garlic rouille, saffron fish fumet

#### Souris d'Agneau au Romarin

(Signature Dish)

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

#### Canard Bigarade

Pink roasted Maple Leaf Farms duck breast, pommes William, seasonal vegetables, orange-scented duck jus reduction

#### Filet de Sole Meunière

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

#### Tournedos Végétalien

Tournedos of premium plant-based Hungry Planet® meat, onion chutney, cauliflower purée, pine nuts, roasted cauliflower, green beans, roasted tomato, herb oil

#### Châteaubriand

Hand-carved filet of beef tenderloin, green asparagus, gratin dauphinois, creamy five peppercorn sauce

#### Crevettes Grillées

Grilled jumbo shrimp, steamed broccoli, saffron rice, garlic-herb butter sauce

### Les Desserts - Desserts

#### Gâteau au Chocolat Sans Farine

Flourless chocolate cake, sea salted caramel chocolate sauce, vanilla ice cream

#### Pommes Caramélisées

Sauteed apples wrapped in crisp pastry, calvados and nutmeg sabayon

#### Mille Feuilles aux Bananes Caramélisées

Layers of crème pâtissier, caramelized pastry and bananas

#### Crème Brûlée

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



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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