

spices

PAN-CARIBBEAN CUISINE

The islands of the Caribbean have always been known throughout the world for the high quality of their spices. The flavors of nutmeg, mace, cinnamon, cloves and pimento have captivated palates so much over the centuries that many wars have been fought to control their trade. At Spices restaurant, our Caribbean chefs employ liberal doses of native spices to bring forth the diverse flavors of Grenada, The Bahamas, Turks & Caicos, Jamaica, St. Lucia and Antigua, in an exciting à la carte dinner offering.

Appetizers

RUSTIC RED BEAN SOUP

Thyme flavored vegetable broth, root vegetables, coconut milk, red kidney beans

ISLAND STYLE FISH CAKE

Spicy calypso sauce, zesty coleslaw

ROASTED BEET & TOMATO SALAD

Greens, shaved coconut, lemon-mint coconut dressing

JERK CHICKEN SPRING ROLL

Papaya & sweet chili relish, herb oil

SEARED AHI TUNA SALAD

Micro greens, tomato concassé, citrus segments, young coconut-scotch bonnet dressing

ROOTS, FRUIT & LEAVES

Red radish, tropical fruit, mixed greens, light citrus dressing

COCONUT SHRIMP

Golden fried coconut crusted shrimp, grilled pineapple, spicy remoulade

Entrées

GRILLED PORK CHOP - Signature Dish

Sweet potato mash, mango chutney, market vegetables, cocoa & ginger sauce

VEGAN WEST INDIAN VEGETABLE & BEEF CURRY

Premium plant-based Hungry Planet® meat, pumpkin, root vegetables, garbanzo beans, curry-coconut sauce, steamed rice

SHRIMP RUNDOWN

Sautéed shrimp, steamed rice, vegetables, Scotch Bonnet-scented creamy coconut sauce

CURRIED MUTTON

Root vegetables, rich curry sauce, steamed white rice

SNAPPER ESCOVEITCH

Pan-fried snapper fillet, spicy pickled vegetables, plantain tostones

VEGAN JERK CHICKEN

Premium plant-based Hungry Planet® chicken meat, pumpkin purée, sweet potato, light jerk sauce, fruit salsa

SURF & TURF

Chargrilled Boston striploin steak, garlic-herb butter broiled lobster tail, sweet potato mash, market vegetables, grilled tomato, Appleton Rum infused jerk sauce

ALLSPICE CHARGRILLED CHICKEN BREAST

Root vegetable & lentil stew, thyme jus

Desserts

WHITE CHOCOLATE & ACKEE CHEESECAKE




Mango compote, coconut crisp


DARK JAMAICAN CHOCOLATE PAVÉ


Nutmeg cream, sugar cane soil
(Made with 100% Jamaican chocolate)


SWEET POTATO BREAD & BUTTER PUDDING

Pepper flaked ice cream, pineapple compote

 Vegetarian
 Vegan
 Signature Dish

 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


**5-STAR
GLOBAL GOURMET.**
SAVOUR THE WORLD

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 Goloub and SonsLasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House