



BAYSIDE
restaurant

LES HORS D'OEUVRES – APPETIZERS

ESCARGOTS GRATINÉS

Escargots, garlic–parsley butter, grated Parmesan

SOUPE À L'OIGNON FRANÇAISE

Caramelized onion, white wine, beefstock, crouton, melted Gruyère cheese

COCKTAIL DE CREVETTES

Poached shrimp, lime, Marie–Rose sauce

RILETTES DE MER

Delicate seafood spread of smoked salmon, marlin and trout, sour cream, garlic crostini

ESCALOPES DE POMMES DE TERRE

Pumpkin purée, black bean–corn & tomato salsa

SALADE DE MAISON

Seasonal local greens, roasted beet root, asparagus, candied nuts, Dijon mustard dressing vinaigrette

TARTARE DE THON

Sushi grade yellowfin tuna, Sriracha sauce, shallots, lemon juice, avocado, wasabi aioli

LES PLATS PRINCIPAUX – MAIN COURSES

POULET CORDON BLEU (*Signature Dish*)

Cheese and ham stuffed chicken breast, breaded, fried golden brown, market vegetables, lingonberry sauce, rice pilaf

CREVETTES PROVENÇALES

Shrimp, mashed potato, asparagus, Provençale sauce

CÔTES DE BOEUF AU JUS

Slow roasted beef entrecôte, haricots verts, mashed potato, red wine jus

CANARD À L'ORANGE

Crispy roasted duck, potato croquettes, braised red cabbage, orange–scented duck jus reduction

ROULADE AUX ÉPINARDS

Premium plant–based Hungry Planet meat, sautéed spinach, braised lentils, broccoli, spicy tomato compete

FILET DE SAUMON

Pan–seared Atlantic salmon fillet, mashed potato, green asparagus, lemon beurre blanc, Dijon mustard drizzle

SOURIS D'AGNEAU AU ROMARIN

Tender braised lamb shank, haricots verts, roasted pumpkin, creamy mashed potatoes, Cabernet jus

LANGOUSTE THERMIDOR

Tender Caribbean lobster, mashed potatoes, sautéed market vegetables, rich Cognac cream, Gruyère cheese

LES DESSERTS

VACHERIN DE FRUITS

Fruit vacherin, white chocolate mousseline, fruit salad

CRÈME BRÛLÉE

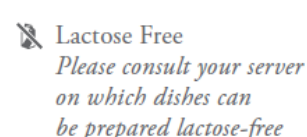
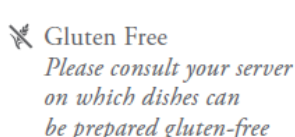
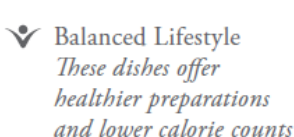
Creamy custard, caramelized sugar crust, fresh fruits, brandy crisp

MERINGUE AUX AGRUMES

Citrus custard, meringue, chantilly cream, candied zest

TARTE AUX POIRES

Pear almond tart, brandy–nutmeg sabayon



— 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.