

# THE PAVILION

A vast domed ceiling comes to a point at least fifty feet over your heads, supported by eight massive columns adorned with golden mosaic tiles. Open on all sides, allowing the fresh sea air to waft in, this eatery tantalizes your taste buds with a lavish buffet spread for breakfast, daily themed lunch buffets and a delectable à la carte menu of international specialties for dinner.

## APPETIZERS

### FISH & SEAFOOD SALAD

Whitefish, shrimp, scallops, squid, papaya, red onion, peppers, cilantro-lime dressing

### VINE-RIPENED TOMATOES

Blue cheese crumbles, shaved purple onion, ranch dressing

### DECONSTRUCTED CAESAR SALAD

Romaine hearts, garlic croutons, sun-dried tomato, Caesar dressing, shaved Parmesan

### POTATO GNOCCHI

Merlot braised beef ragoût, Parmesan cheese

### EGGPLANT, ZUCCHINI & KALAMATA OLIVE TARTARE

Roasted red pepper hummus, pita bread crisps

### CREAMY MUSHROOM SOUP

Croutons

### ARANCINI

Arborio rice, mushrooms, truffle oil, spicy tomato sauce

### SPICY BUFFALO CAULIFLOWER FLORETS

Celery and carrot sticks, blue cheese dip

## ENTRÉES

### CHORIZO & CHICKEN KEBAB

Chef's vegetable, roasted potato, salsa verde

### PAN SEARED SNAPPER - SIGNATURE DISH

Creamy orzo, roasted bell peppers, asparagus

### SEAFOOD PENNE ALFREDO

Shrimp, mussels, calamari, onion, peppers, mushrooms, rich creamy sauce, crispy bacon

### SURF & TURF

Chargrilled Boston Cut striploin steak & grilled lobster tail, creamy mashed potatoes, sautéed green beans, broiled tomato, peppercorn-red wine reduction

### SOY & MISO GLAZED SALMON FILLET

Garlic sautéed bok choy, steamed rice, lemongrass-coconut emulsion

### CHICKEN MARSALA

Sautéed chicken scaloppini, buttery mashed potatoes, market vegetables, Marsala-mushroom sauce

### SPAGHETTI BOLOGNESE

Tomato meat sauce, Parmesan cheese

### SWEET POTATO & VEGETABLE CROQUETTES

Tomato-bell pepper ragoût, Parmesan cheese, herb oil


## DESSERTS


CHOCOLATE DÉLICE • Chocolate fudge mousse, chocolate cream, chocolate sable


PUMPKIN CREAM • Coconut cake, nutmeg Chantilly

MANGO MINT SALAD • White chocolate cream, flaked toffee almonds

 VEGETARIAN

 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

\*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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## MANAGER'S WINE LIST

### CHAMPAGNES & SPARKLING WINES

100	Zinfandel	Beringer Sparkling White Zinfandel	USA	\$45
101	Prosecco	Ruffino Prosecco DOC	Italy	\$50
102	Champagne	Möet & Chandon, Brut Impérial	France	\$120
103	Champagne	Veuve Clicquot Ponsardin Yellow Label	France	\$250
104	Prosecco	Santa Margherita	Italy	\$50
105	Champagne	Dom Pérignon	France	\$425

### BLUSH & MEDIUM SWEET WHITE WINES

200	Zinfandel	Woodbridge White Zinfandel	USA	\$40
201	Riesling	Washington State	USA	\$40
202	Moscato	Woodbridge White Moscato	USA	\$35

### LIGHT & DRY WHITES

301	Pinot Grigio	Bolla	Italy	\$35
302	Pinot Grigio	Ruffino Lumina	Italy	\$45
303	Pinot Grigio	Santa Margherita	Italy	\$55
304	Sauvignon Blanc	Simi Sonoma County	USA	\$65
305	Sauvignon Blanc	Kim Crawford	New Zealand	\$50
306	Sauvignon Blanc	Toasted Head Barrel	USA	\$45
309	Sauvignon Blanc	Matua Valley	New Zealand	\$45

### MEDIUM TO FULL-BODIED WHITES

400	Chardonnay	Estancia Un-Oaked	USA	\$50
401	Chardonnay	Robert Mondavi Private Selection	USA	\$45
402	Chardonnay	Robert Mondavi Napa Valley	USA	\$95
403	Chardonnay	Clos du Bois, Russian River	USA	\$70
404	Chardonnay	Stag's Leap	USA	\$85
405	Fume Blanc	Robert Mondavi Napa Valley	USA	\$95
406	Chardonnay	Franciscan Equilibrium	USA	\$70

### MEDIUM-BODIED REDS

501	Pinot Noir	Nobilo Icon	New Zealand	\$50
502	Pinot Noir	Kim Crawford	New Zealand	\$50
503	Merlot	Robert Mondavi Private Selection	USA	\$45
504	Cabernet Sauvignon	Blackstone, Wine Maker Select	USA	\$40
505	Merlot	Blackstone, Wine Maker Select	USA	\$40
506	Cabernet Sauvignon	Robert Mondavi Private Selection	USA	\$45
507	Zinfandel	Ravenswood	USA	\$45
508	Blend Shiraz	Ravenswood	France	\$40

### FULL-BODIED REDS

520	Merlot	Toasted Head	USA	\$120
521	Merlot	Franciscan Napa Valley	USA	\$40
522	Red Blend	Estancia Meritage	USA	\$80
523	Pinot Noir	Wild Horse Unbridled	USA	\$90
524	Chianti	Ruffino DOCG	Italy	\$50
525	Chianti	Ruffino Reserva	Italy	\$40
526	Malbec	Catena	Argentina	\$45
527	Cabernet Sauvignon	Clos du Bois Reserve	USA	\$45
528	Cabernet Sauvignon	Simi Alexander Valley Reserve	USA	\$105
529	Cabernet Sauvignon	Robert Mondavi Oakville District	USA	\$195
530	Cabernet Sauvignon	Cakebread Cellar	USA	\$175