

# Bayside

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable ingredients in all our cuisine. We hope you enjoy the taste of St. Lucia! All our restaurants are known for their market-driven cuisine, full of bold flavours. Our suppliers work in an ethical and sustainable manner which allows for a natural, organic and free-range food menu focus.

## Dessert

	<b>Hot Lava Chocolate Coffee Cup</b> Vanilla Ice Cream	14
	<b>Fresh Grapefruit Cheesecake</b> Mango Compote, Passion Fruit Sorbet	14
	<b>Sweet &amp; Spiced Organic Pineapple</b> Rum Ice Cream	14
	<b>Exotic Coconut</b> Coconut Sorbet, Chocolate Sauce	14
	<b>Homemade Chocolate Eclair (for two)</b> Chocolate Cream, Caramel Sauce, Coffee Vanilla Sauce	19
	<b>Sugar Beach Chocolate Mousse</b> Vanilla Whipped Cream, Almond Biscuit, Chocolate Tuile	14
	<b>Traditional Rum Baba</b> Bounty Rum Syrup, Fresh Pineapple & Passionfruit, Vanilla Cream	14
 	<b>Fresh Fruit Skewers</b> Strawberry Sorbet, Lime-Honey Sauce	11
	<b>Cheese Platter</b> Served with Nut Bread, Fruit Compote	19
	<b>Selection of Homemade Sorbets &amp; Ice Cream</b> Vanilla, Chocolate, Coffee, Pistachio, Mango Passion Fruit, Coconut, Strawberry, Banana Bitter Orange, Lime, Raspberry, Morello	11



Vegetarian



Gluten Free

All items subject to market availability

Prices are subject to 10% service charge and 10% VAT.

All prices are quoted in United States Dollars.

While Sugar Beach Culinary team will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee that any item is completely free of any given allergen. This is due to the potential of trace allergens or cross contamination in the working environment and supplied ingredients. Please inform your server of any allergies.