






Bayside Dinner

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.

Starters

	Baked Beet Salad , Cucumber, Toasted Pistachio, Feta Cheese, Pistachio Dressing	12
	Tuna Tostada , Avocado, Cucumber, Fish Roe, Toasted Sesame, Cilantro, Chili Mayonnaise	14
	Crab Cakes , Creole Charred Corn Salsa, Garlic Aioli, Charred Lemon	22
	Steak Tartare , Truffle Oil, Mustard, Pickled Onion, Toast	20
	Burrata Cheese , Fire Roasted Peppers, Balsamic, Basil, Bread Crumbs	18
	Citrus Poached Shrimp , Radish, Cucumber, Carrot, Coriander, Toasted Peanuts, Sweet Chili Sauce	16
	Grilled Firm Organic Tofu , Creamy Roasted Yellow Pepper Sauce, Almonds Crispy Cassava, Criolla Sauce	12
 	Soft Mixed Green Salad , Orange, Candied Walnuts, Radish Gorgonzola, Truffle-Honey Vinaigrette	14
	Wahoo Ceviche , Chili, Cherry Tomatoes, Cilantro, Avocado, Shaved Onion, Soy-Lime Vinaigrette	14












Entrées

	Green Pea Risotto , Asparagus, Mushrooms, Parmesan	34
	12oz New York Striploin , Crisp Steak Fries, Béarnaise Sauce	45
	* Charcoal Grilled Lobster , Coriander-Mango Salad, Spiced Citrus Butter <i>AI/ MAP/LDM Supplement Charge 25</i>	70
	* Grilled Veal Chop , Cauliflower Purée, Sweet Pepper Relish <i>AI/ MAP/LDM Supplement Charge 20</i>	65
	Roasted Wahoo , Jalapeno, Salsa Fresca, Lime	45
	Seared Line Caught Tuna , Edamame, Apple & Yuzu-Citrus Salad	48
	Roasted Mahi Mahi , Creole Corn Relish, Garlic Aioli, Charred Lime	40
	Seared Snapper , Roasted Curried Yam Salad, Spiced Coconut Gravy	42
	Jerk Spiced Bean Cake , Roasted Plantain, Souski, Rice & Pea	34
	Roasted Lamb Rack , Curry Eggplant Jam, Tzatziki <i>AI/ MAP/LDM Supplement Charge 15</i>	52








AI/MAP/LDM (1 Appetizer, 1 Main Course & 1 Dessert per person)

Sides

  Crisp Steak Fries	9
  Roasted Garlic Mashed Potato	9
  Garden Salad	9
  Sautéed Spinach	6
  Butter Glazed Mushrooms	9
 Rice & Peas	9
Smoked Bacon Macaroni & Cheese	9

Desserts

Pistachio & Yuzu Olive Oil Cake Mango & Passion Fruit Cheesecake, Pistachio Praline Ice Cream	12
 Caramelized Nutella Banana Cake Turmeric Crumble, Banana Ice Cream, Banana & Cardamom Cream	12
 Guava & Lychee Mousse Guava Gel, Honey Granola, Lychee & Strawberry Sorbet	12
 Flourless Dark Chocolate, Beetroot & Raspberry Delice Chocolate Mousse, Raspberry Sorbet	12
Cheese Platter Served with Nut Bread, Fruit Compote	19
 Selection of Homemade Sorbets & Ice Cream	12
Ice Cream Vanilla, Banana, Pistachio Praline, Chocolate, Coffee	
 Sorbet Coconut, Mango, Passion Fruit, Guava, Raspberry	

All items subject to market availability

* Indicates a Supplement Charge for the AI/MAP/LDM meal plan

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

All prices are quoted in United States Dollars. We kindly request abstaining from smoking.

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.