

Bayside Restaurant

Dinner (Menu 1)

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

	Seared Tuna , Soya Beans, Seaweed Salad, Wasabi Mayonnaise	28
Ⓞ	St. Lucian Lamb Bouillon , Sweet Potato, Onion, Plantain, Green Banana, Spinach, Hot Sauce	18
Ⓞ	Quinoa, Fennel, Pistachio & Fried Tofu , Orange, Mint	16
	Creole Salad , Shrimp, Baby Sea Scallops, Calamari, Ginger, Turmeric, Baby Spinach	25

Soups

Ⓞ	Curried Spiced Pumpkin , Pickled Lime, Poppadom Shards	16
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Entrées

	Whole Grilled Spiny Lobster , Garlic, Chives, Lime-Butter or Creole Thermidor Sauce, Rice, Salad <i>AI/ MAP/LDM Supplement Charge 15</i>	55
Ⓞ	Red Curry "Caribbean Style" , Shrimp, Pineapple, Cilantro, Basmati Rice	41
	Barbeque Pork Ribs , Macaroni & Cheese	38
✓	Roasted Pumpkin & Black-Eyed Pea Tacos , Cabbage, Taco, Mint Yogurt	24

Sides

French Fries	7	Grilled Zucchini	8	Truffle Parmesan Fries	10
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Pizza

✓	Margherita	22
	Crispy Sourdough base with Tomato Sauce, Extra Virgin Olive Oil and choice of Toppings	25
	Fresh Mozzarella, Goat Cheese, Pistachio Cheese, Parmesan, Prosciutto, Chorizo	
	Pancetta, Tuna, Anchovies, Shrimp, Mushrooms, Sweet Corn	
	Crushed Chili, Red Onion, Bell Pepper, Pesto, Fresh Arugula Spinach, Basil	

All Pizzas served on Gluten Free Base upon request

AI/LDM (1 Appetizer, Soup or Salad, 1 Main Course, Pizza or Sandwich & 1 Dessert per person or Daily Market Menu)

✓ Vegetarian



Ⓞ Gluten Free

Ⓞ Vegan


All items subject to market availability

Dinner (Menu 2)


Starters

- Ⓜ  **Organic Heirloom Tomatoes**, Feta Cheese, Balsamic Di Modena, Basil Oil 20
- Ⓜ **St. Lucian Lamb Bouillon**, Sweet Potato, Onion, Plantain, Green Banana, Spinach, Hot Sauce 18
-  **Organic Beets**, Red Onion, Goat Cheese, Red Wine-Vinegar Dressing 18
- Creole Salad**, Shrimp, Baby Sea Scallops, Calamari, Ginger, Turmeric, Baby Spinach 25

Soups

- Ⓜ  **Curried Spiced Pumpkin**, Pickled Lime, Poppadom Shards 16


Entrées

- Ⓜ **Grilled Yellowfin Tuna Steak**, Fennel Purée, Bok Choy, Tomato Coulis 38
- Ⓜ **Red Curry "Caribbean Style"**, Shrimp, Pineapple, Cilantro, Basmati Rice 41
- * **Grilled Black Angus New York Strip Loin**, Sautéed Shallots & Mushrooms, Béarnaise Sauce 55
AI/ MAP/LDM Supplement Charge 15
-  **Vegetable Roti**, Roasted Curried Vegetables, Hot Sauce 18

Sides

French Fries 7 Grilled Zucchini 8 Truffle Parmesan Fries 10

Pizza

-  **Margherita** 22
- Crispy Sourdough base with Tomato Sauce, Extra Virgin Olive Oil and choice of Toppings** 25
- Fresh Mozzarella, Goat Cheese, Pistachio Cheese, Parmesan, Prosciutto, Chorizo
- Pancetta, Tuna, Anchovies, Shrimp, Mushrooms, Sweet Corn
- Crushed Chili, Red Onion, Bell Pepper, Pesto, Fresh Arugula Spinach, Basil

All Pizzas served on Gluten Free Base upon request

AI/LDM (1 Appetizer, Soup or Salad, 1 Main Course, Pizza or Sandwich & 1 Dessert per person or Daily Market Menu)



All items subject to market availability

Dinner (Menu 3)

Starters

	Beef Tenderloin Tartare , Parmesan, Egg Yolk, Horse Radish	24
Ⓞ	Mahi Mahi , Pineapple, Coconut Milk, Tomato, Coriander Seeds & Leaves	20
Ⓞ	St. Lucian Lamb Bouillon , Sweet Potato, Onion, Plantain, Green Banana, Spinach, Hot Sauce	18
	Octopus & Potato Salad , Seasoning Pepper, Chives, Mayonnaise, Lime Juice	25

Soups

Ⓞ	🌱 Curried Spiced Pumpkin , Pickled Lime, Poppadom Shards	16
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Entrées

Ⓞ	Creole Fish Stew , Lionfish, Kingfish, Calamari, Shrimp, Tomato, Potato, Seasoning Pepper, Ginger	41
	Spiny Lobster Curry , Seasoning Pepper, Coconut Milk, Basmati Rice, Creole Curry Coriander	45
Ⓞ	Jerk Spiced Roasted Free Range Chicken Breast , Orange & Fennel Salad	35
Ⓞ	🌱 Zucchini Risotto , Sun-Dried Tomato, Goat Cheese	26

Sides

French Fries	7	Grilled Zucchini	8	Truffle Parmesan Fries	10
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Pizza

🌱	Margherita	22
	Crispy Sourdough base with Tomato Sauce, Extra Virgin Olive Oil and choice of Toppings	25

Fresh Mozzarella, Goat Cheese, Pistachio Cheese, Parmesan, Prosciutto, Chorizo

Pancetta, Tuna, Anchovies, Shrimp, Mushrooms, Sweet Corn

Crushed Chili, Red Onion, Bell Pepper, Pesto, Fresh Arugula Spinach, Basil

All Pizzas served on Gluten Free Base upon request

AI/LDM (1 Appetizer, Soup or Salad, 1 Main Course, Pizza or Sandwich & 1 Dessert per person or Daily Market Menu)

🌱 Vegetarian



Gluten Free



Vegan

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.