

GREAT ROOM

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!

Starters

 **Grilled Octopus 30**

Creamy Yellow Pepper Sauce, Almonds, Crispy Cassava, Criolla Sauce

 **Marinated Tuna Tartare 35**

Sea Scallop & Lime, Soused Turnip & Beetroot, Wasabi Cream, Honey & Soy Vinaigrette

 **Roasted King Crab 48**

Spiced Cauliflower, King Crab Butter, Tarragon & Curry Oil

  **Braised Broccoli Stem 20**

Toasted Island Peanuts, Nori, Citrus Purée

 **Roasted & Barbequed Carrots 20**

Green Olives, Harissa, Mint Oil, Coconut Yogurt, Island Greens

Salads

Cured Duck Ham 25

Sweet Potato, Shallots, Spinach, Burnt Coconut, Cashews, Sourdough & Rosemary Crumb, Orange Vinaigrette

  **Island Squash 22**

Roasted Cipollini Onion, Quinoa, Toasted Almonds, Ginger, Chili

  **Portobello Mushroom 22**

White Miso, Roasted Baby Romaine, Tofu & Pumpkin Seed Pesto, Ginger

Entrees

 **Plant Based Spiced Kofta 50**

Almond & Red Pepper Hummus, Cucumber Salad, Spiced Tomato Fondue

 **Organic Roasted Bone-In Pork Chop 55**

Yam Purée, Roasted Root Vegetables, Jasmine Raisin & Pork Sauce

 **Organic Roasted Veal Tenderloin 65**

Baked Apple Purée, Edamame, Radish, Spiced Granola, Curry Sauce

 **Soy Glazed USDA Prime Short Ribs 60**

Plantain, Black Eyed Peas, Pancetta, Sherry Vinegar Sauce

 **Steamed Red Snapper 60**

Braised Oxtail, Sweet Onion, Gem Lettuce, Wakame, Fish & Red Wine Sauce

Any guest on AI/MAP/LDM will receive an offset to the value of \$100 against their bill

 **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 Dollar

Steaks

(Served with your choice of one side and one Sauce)

Ⓞ 7oz Petit Cut Filet Mignon 'Australian Wagyu A3' 120

Ⓞ 12oz Rib Eye Steak 'USA Wagyu A3' 150

Ⓞ 7oz Striploin 'Japan Wagyu Kobe A3' 150

Sauces: Steak Sauce, Creamy Horseradish, Ⓞ Armagnac & Peppercorn or Ⓞ Red Wine Bordelaise

Sides

✓ Ⓞ Herb French Fries 10

✓ Ⓞ Potato Purée 10

✓ Macaroni & Cheese 10

✓ Ⓞ Ⓟ Wild Mushrooms, Seasoned Peppers, Mirin, Yuzu 10

Ⓞ Sautéed Broccolini, Garlic, Pickled Chili, Chorizo 10

✓ Ⓟ Crispy Tempura Onions 10

Desserts

✓ Ⓞ Sugar Beach Hibiscus & Strawberry Granita 20

Lychees, Lemongrass Ice Cream, Yuzu & Lime Gel

✓ Ⓞ Guava, Mango & Passion Fruit Parfait 20

Guava & Passion Fruit Jelly, Banana & Cardamom Jam, Pistachio

✓ Sugar Beach Rum Baba 20

Chairman's Rum & St. Lucian Cacao Infusion, Spiced Pineapple, Mango Sorbet

✓ Caramelized Dark Chocolate & Coffee Mousse 20

Puffed Rice Clusters, Salted Coffee Crumble, Candied Pecans, Banana Ice Cream

✓ Black Forest 20

Kirsh Infused Griottine Cherry Compote, Dark Chocolate Mousse
Chocolate Olive Oil Sponge, Vanilla Cream, Green Tea Shortbread

Gingerbread & St Lucian Honey & Vanilla Marquise 20

Miso Caramel, Croissant Ice Cream

Selection of Homemade Sorbets & Ice Cream 11

✓ Ice Cream

Vanilla, Banana, Lemongrass, Croissant, Chocolate

Ⓟ Sorbet

Coconut, Mango, Passion Fruit, Guava

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.