




# Jalousie Menu

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.

	<b>Shaved Cured Meats</b>	14
	Olives, Onion Jam, Mustard, Grilled Bread	
	<b>Blackened Grouper Skewers</b>	14
	Citrus, Sea Salt	
	<b>Beef Sliders</b>	15
	Tomato, Shallot, Pickle, Cheddar, Truffle Mayo	
	<b>Mac &amp; Cheese Balls</b>	12
	Bacon Bits, Sour Cream, Cheddar	
 	<b>Marinated Olives</b>	10
	Orange, Herbs, Olive Oil	
	<b>Citrus Pulled Pork Buns</b>	15
	Roasted Corn Relish, Spiced Aioli	
	<b>Crispy Calamari</b>	13
	Roasted Jalapeno Dip	
	<b>Crunchy Cauliflower</b>	12
	Sweet Hoisin Glaze, Sesame, Lime	
	<b>Kingfish Tostada</b>	14
	Avocado, Cucumber, Fish Roe, Toasted Sesame, Cilantro, Chili	
	<b>Fried Chicken Wings</b>	12
	Soy-Sriracha Glaze	

## Desserts

	<b>Chairman's Rum &amp; Chocolate Cheesecake</b>	12
	Honey Caramelized Banana Compote, Coffee Ice cream	
	<b>Warm Chocolate &amp; Olive Oil Brownie</b>	12
	Chocolate Sauce, Coconut Sorbet	
	<b>Selection of Homemade Sorbets &amp; Ice Cream</b>	12
	<b>Ice Cream</b>	
	Vanilla, Banana, Coffee, Chocolate	
	<b>Sorbet</b>	
	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.

All items subject to market availability

Prices are subject to 10% service charge and 10% VAT.  
All prices are quoted in United States Dollars.