

# In-Room Dining Breakfast

From 7:00am to 11:00am

<b>Fresh Seasonal Fruit Juice</b>	8
<b>✓ Continental Breakfast</b> Coffee or Tea, Daily Fresh Squeezed Juice, Freshly Sliced Fruit, Homemade Selection of Pastries	32
<b>✓ Selection of Sliced Seasonal Fruit</b>	12
<b>✓ Cereal</b> (with your choice of milk) Corn Flakes, Fruit Loops, All Bran, Frosted Flakes, Raisin Bran	11
<b>✓ Oatmeal with Maple Syrup</b> Choice of: Whole or Skim Milk	11
<b>✓ Bakery Basket</b> Selection of Freshly Baked Pastries: Raisin Roll, Plain Baguette, Cereal Baguette Banana Nut Bread, Croissant, Muffins	13
<b>✓ Pancakes</b> Choice of: Chocolate Chips or Bananas	16
<b>GF Omelet</b>	
✓ Mushrooms, Green Pepper, Tomato, Asparagus	17
Ham, Mozzarella Cheese	17
Smoked Salmon, Spinach, Goat Cheese	22
Shrimp, Onion, Tomato, Scallions	29
<b>GF ✓ Eggs Any Style</b>	17
<b>Side Orders</b>	
<b>GF</b> Canadian Bacon, Crispy Bacon, Sausages	9
✓ Classic Hash Brown	9

All items subject to market availability.

While Sugar Beach Culinary team will endeavor 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.



Prices are subject to 10% service charge, 10% VAT and USD 18 delivery charge.

All prices are quoted in United States Dollars.

# All Day Dining

From 11:00am to 10:30pm

## Starters

<b>Caribbean Seafood Chowder</b>	28
<b>Plantation Coconut Shrimp</b> Sweet & Spicy Sauce	26
<b>Assorted Cheese Platter</b> Served with Nut Bread, Fruit Compote	20
 <b>Organic Mixed Greens</b> Grilled Vegetables, Potato Strings, Parmesan	19
 <b>Tuna Carpaccio</b> Wasabi Sauce, Microgreens, Sundried Tomatoes, Shaved Parmigiano-Reggiano	32

## Sandwich & Salads

<b>Traditional Chicken Club Sandwich</b> Fresh Tomatoes, Mayonnaise, Lettuce, Crispy Bacon	29
<b>Norwegian Smoked Salmon Club Sandwich</b> Cucumber, Sour Cream, Lime Zest	34
<b>Caesar Salad</b> Parmesan, Croutons, Anchovies, Caesar Dressing With Chicken <b>31</b> or Shrimp <b>36</b>	20
<b>Traditional Nicoise Salad</b> Tuna Steak, Artichoke, Potato, Boiled Egg, Anchovies, Red Pepper Confit	39
 <b>St. Lucian Breadfruit &amp; Chickpea Burger</b> Cos Lettuce, Tomato, Red Pepper Ketchup	25
<b>Cheese Burger</b> Lettuce, Tomato, Pickles, Cheddar Cheese	26
<b>Cereal Chicken Breast Sandwich</b> Bacon, Tomato, Lettuce, Avocado	29
 <b>Grilled Vegetable Baguette</b> Fresh Buffalo Mozzarella, Grilled Vegetables, Tomato, Lettuce, Pesto	28

*All Burgers & Sandwiches Served with Potato Chips or Salad*

## Wraps

<b>Chicken</b>	25
<b>Beef</b>	28
<b>Fish</b>	25
 <b>Vegetable-Mozzarella</b>	25
<b>Shrimp</b>	28

*All Wraps Served with Pesto, Arugula, Beetroot, Cucumber, Tomato, Mayonnaise & Fries or Salad*

 Vegetarian

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## Pizza

 <b>Margherita</b> , Fresh Mozzarella, Basil, Tomato Sauce	22
<b>San Daniel</b> , Prosciutto, Fresh Arugula, Parmesan, Aznavour Extra Virgin Olive Oil	25
<b>Fiorentina</b> , Organic Spinach, Red Onion, Pancetta, Goat Cheese	25
<b>Diavola</b> , Citterio Chorizo, Mushrooms, Anchovies, Crushed Chili	25

## Create your own Pizza




<b>Crispy Sourdough base with Tomato Sauce, Extra Virgin Olive Oil and choice of Toppings</b>	25
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Fresh Mozzarella, Goat 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**

**Pizza will be served in a box with napkins**

## Main Courses

 <b>Zarzuela</b>	41
Lionfish, Scallops, Calamari, Shrimp, Tomato, Prosciutto, Basil, Ginger	
<b>Teppanyaki Yellowfin Tuna</b>	35
Sautéed Bok Choy, Steamed Rice, Roasted Sesame Seeds, Eel Sauce	
 <b>Grilled Flank Steak Skewer</b>	41
Baby Spinach, Cherry Tomatoes, Jerk Sauce	
 <b>Free Range Jerk Chicken</b>	36
Grilled Organic Vegetables, Lemon Confit	



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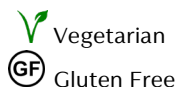
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# Desserts

 <b>Raspberry Panna Cotta</b> Exotic Fruits, Passion Fruit Coulis	14
  <b>Vanilla Crème Brûlée</b> Coconut Sorbet	14
 <b>Oreo Cheesecake</b> Chocolate Ice Cream, Caramel Sauce	14
 <b>Grandmother's Chocolate Cake</b> Chocolate Sauce, Chocolate Ganache, Raspberry Coulis	14
  <b>Sliced Fruit Platter</b>	14
<b>Selection of Homemade Sorbets &amp; Ice Cream</b> Vanilla, Chocolate, Pistachio, Pabana, Mango, Coconut, Strawberry, Banana, Morello Coffee, Apple, Passion Fruit	11



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# JUST FOR KIDS

## Garden Salad

Cucumber, Tomato Slices

10

## Pan-Seared or Breaded Chicken Fingers

Homemade Potato Purée

18

## Spaghetti or Penne Pasta

Bolognese, Olive Oil, Tomato Sauce

18

## Grilled Beef Burger

Sesame Bun, French Fries

18

## Ⓞ Line Caught Grilled or Poached Local Fish

Basmati Rice

20

## Sugar Beach Hot Dog

Mixed Green Salad, French Fries

18

## ✓ Macaroni & Cheese

Mixed Green Salad

16

## Dessert

### ✓ Chocolate Mousse

10

### ✓ Brownie

Vanilla Ice Cream

14

### ✓ Organic Fruit Skewers

12

### ✓ Sorbet Assortment

11

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# WINE BY THE GLASS

## Champagne & Sparkling Wines

SPERONE, D.O.C. Prosecco, Veneto, Italy	14
* NICOLAS FEUILLATTE, Brut Rose, Epernay	34
* NICOLAS FEUILLATTE, Brut Reserve, Epernay	28

## White Wines

DOMAINE COUDOULET, Chardonnay Blend, Minervois, France	14
ALBACLARA, Sauvignon Blanc, Leyda Valley, Chile	15
* LE SEC, Château Gaudrelle, France, 2016	20
* WILLIAM FEVRE, Chablis, Burgundy, France, 2013	23

## Rose Wines

DOMAINE DE LA VIEILLE TOUR, Grenache Blend, Côtes de Provence, France	15
* CARTE NOIRE, Les Maitres V. Grenache, Côtes de Provence, France	16

## Red Wines

IL ROCCOLO, Montepulciano D'Abruzzo, Italy	14
ANTIGAL UNO, Malbec, Mendoza, Argentina	15
ROPITEAU, Pinot Noir, Freres Les Plants, Vin de France	15
* ESTANCIA, Pinot Noir, Monterrey County, California, Usa	18
* CLOS DE LOS SIETE, Malbec Blend, Vista Flores, Argentina	20
* CHIANTI CLASSICO, Peppoli, Antinori, Sangiovese, Docg Toscana, 2016	27

\* INDICATE BEVERAGES NOT INCLUDED IN ANY MEAL PLAN, AI OBTAINS 25% OFF WINES NOT INCLUDED IN PACKAGE  
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\$50 CORKAGE FEE

# WINE BY THE BOTTLE

## Champagne & Sparkling Wines

SPERONE, D.O.C. Prosecco, Veneto, Italy	65
* NICOLAS FEUILLATTE, Brut Reserve, Epernay	160

## Rose Wines

DOMAINE DE LA VIEILLE TOUR, Grenache Blend, Côtes de Provence, France	75
* PUECH-HAUT, Prestige, Grenache Blend, AOP Languedoc, France, 2018	105

## White Wines

DOMAINE COUDOULET, Chardonnay Blend, Minervois, 2013	65
* LES BLANCS DE CLOSEAUX, Chenin Blanc, Couly, 2017	85
* CERVARO DELLA SALA, Chardonnay Blend, IGT Umbria, 2014	135

## Red Wines

ANTIGUAL UNO, Malbec, Mendoza, Argentina	75
SASSEO, Masseria Altemura, Primitivo, Puglia, Italy	75
* CHIANTI CLASSICO, Peppoli, Antinori, Sangiovese, Docg Toscana, Italy, 2016	95
* MORGON, Gamay, Biodynamic, Marcel Lapierre, France, 2017	135
* CLOS DE LOS SIETE, Malbec Blend, Vista Flores, Argentine, 2015	95

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