


Bayside

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.

Dessert

	Hot Lava Chocolate Coffee Cup	14
	Vanilla Ice Cream	
	Fresh Grapefruit Cheesecake	14
	Duo of Lemon Sorbet & Confit, Timut Pepper	
	Sweet & Spiced Organic Pineapple	14
	Vanilla Ice Cream	
	Exotic Coconut	14
	Exotic Marmalade, Coconut Biscuit & Sorbet	
	Homemade Fond Doux Estate Chocolate Eclair (for two)	19
	Scented Coffee, Dark Chocolate Cream, Caramelized Almonds	
	Caraibe Valrhona Sugar Beach Chocolate Mousse	14
	Vanilla Whipped Cream, Salted Hazelnut Biscuit, Chocolate Tuile	
	Roseau Valley Traditional Rum Baba	14
	Lemon Syrup, Fresh Pineapple, Veracruz Vanilla-Chantilly Cream	
 	Local Organic Fresh Fruit Skewers	11
	Lime-Honey Sauce	
	Cheese Platter from France	19
	Served with Nut Bread, Fruit Compote	
	Selection of Homemade Sorbets & Ice Cream	11
	Vanilla, Chocolate, Coffee, Pistachio, Mango	
	Passion Fruit, Coconut, Strawberry, Banana	
	Bitter Orange, Lime, Raspberry, Morello	

 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 Dollars.

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.