

Bayside Dinner

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 a ethical and sustainable manner which allows for a natural, organic and free-range food menu focus.

Starters

	Tuna Tartar , Egg Yolk Confit, Radish, Arugula, Yuzu Dressing	28
	Marinated Beef Tenderloin Carpaccio , Parmesan, Baby Gem Lettuce, Wasabi Sauce	24
GF	Organic Heirloom Tomatoes , Mozzarella, Balsamic Di Modena, Basil Oil	20
GF	Mahi Mahi Ceviche , Pineapple, Coconut Milk, Tomato, Coriander Seeds & Leaves	20
GF	Compressed Watermelon , Fennel, Carrot, Tapioca, Pickled Ginger & Seaweed	16

Soups

GF	Curried Spiced Pumpkin , Pickled Lime, Poppadom Shards	16
GF	St. Lucian Lamb Bouillon , Sweet Potato, Onion, Plantain, Green Banana, Spinach, Hot Sauce	18

Salads

		Starters	Entrées
GF	Green, Mixed or Tomato & Pickled Red Onion Choice of Dressing; House, Balsamic & Olive Oil, Ranch or Chili-Lime	12	18
GF	Caribbean Cobb Salad , Bacon, Chicken or Shrimp, Boiled Egg, Avocado-Blue Cheese Dressing	17	30
GF	Quinoa, Fennel & Pistachio Cheese , Orange, Mint	13	19

Pizza

Margherita	22	Lobster	40
Crispy Sourdough base with Tomato Sauce, Extra Virgin Olive Oil and choice of Toppings			25

Fresh Mozzarella, Goat Cheese, Cashew Vegan Cheese, Parmesan, Prosciutto, Chorizo
Pancetta, Impossible Meat, Tuna, Anchovies, Shrimp, Red Onion, Chickpeas, Mushrooms
Sweet Corn, Crushed Chili, Red Onion, Bell Pepper, Pesto, Fresh Arugula Spinach, Basil

All Pizzas served on Gluten Free Base upon request



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.

Entrées

From The Sea

Ⓞ	Creole Fish Stew , Lionfish, Kingfish, Calamari, Shrimp, Tomato, Potato, Seasoning Pepper, Ginger	41
Ⓞ	Fennel Seed Crusted Mahi Mahi Fillet , Fennel Purée, Bok Choy, Pineapple Chutney, Tomato Coulis	38
Ⓞ	Red Curry “Caribbean Style” , Shrimp, Pineapple, Cilantro, Basmati Rice	41
	* Grilled Local Lobster , Chili, Lime, Market Vegetable Salad <i>AI/ MAP/LDM Supplement Charge 15</i>	55

From The Land

	Braised Veal Osso Bucco , White Coco Bean Fricassee, Barbeque Sauce	39
	* Grilled Black Angus New York Strip Loin , Sautéed Shallots & Mushrooms, Béarnaise Sauce <i>AI/ MAP/LDM Supplement Charge 15</i>	55
Ⓞ	Jerk Spiced Roasted Free Range Chicken Breast , Orange & Fennel Salad	35

From The Garden

Ⓞ	Zucchini Risotto , Sun-Dried Tomato, Goat Cheese	26
Ⓞ	Vegetable Roti , Roasted Curried Vegetables, Hot Sauce	24
Ⓞ	Impossible Kofta Kebab , Cabbage, Taco, Mint Yogurt, Almond Milk	24
	Spaghetti or Penne Pasta Choice of Sauce: Homemade Tomato Sauce, Italian Pesto, Garlic-Aglio-Olio Sauce	26

Sides

French Fries	7	Truffle Parmesan Fries	10	Eggplant Fritters	8
Grilled Zucchini	8	Steamed Rice	8	Grilled Corn on Cob	10

AI/MAP/LDM (1 Appetizer, Soup or Salad, 1 Main Course or Pizza & 1 Dessert per person)

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.