



TO START

SOUP DU JOUR \$12

FRESHLY MADE EACH DAY. SEE TODAY'S LISTING.

LOBSTER BISQUE \$17

THE SUGAR MILL SIGNATURE SOUP

SMOOTH PATE DE FOIE DE VOLAILLE \$17

Made with Madeira wine and brandy facon Marie. Onion confit, toast and sea salt butter.

MUSHROOM PUDDING D'ARLES \$17

WITH SURPRISE DE FOIE GRAS

BAKED CREAM OF SPINACH MONTE CARLO \$17

WITH ITALIAN CHEESE, CRAB SUMI AND A FRESH HENS EGG. TOPPED WITH LUMPFISH CAVIAR. SERVED IN THE PAN.

THAI SATE OF CHICKEN \$15

TENDER CHICKEN BREAST ON SKEWERS WITH A LIGHTLY SPICY PEANUT SAUCE

TORTOLA CONCH FRITTERS \$15

SERVED WITH MANGO SALSA, CHUTNEY AND DIP.

COCKTAIL DE CREVETTES \$15

PEELED SAUCED SHRIMP IN A CUCUMBER GIRDLE WITH SALAD LEAVES AND LUMPFISH CAVIAR

BURATTA \$17 (V)

A HANDCRAFTED BALL OF MOZZERELLA CHEESE FILLED WITH A CREAMY MIXTURE OF SOFT ITALIAN CHEESES. SERVED WITH ROSEMARY TOMATOES AND DICED SPRING ONIONS

BRUSCETTA \$12 (V)

WITH TOMATOES, SMOKED CHEESE AND ONION CONFIT

WARM GOATS CHEESE \$12 (V)

SERVED WITH THE SUGAR MILL SALAD

CESAR SALAD \$12 (V)

*WITH PARMESAN SHAVINGS AND FRESH CROUTONS
WITH CHICKEN OR SHRIMP PLUS \$5*

15% WILL BE ADDED TO ALL BILLS. THIS IS ENTIRELY DISTRIBUTED TO ALL OUR STAFF



ENTREES

FISH AND SEAFOOD

THE SUGAR MILL ROYAL RISOTTO

OUR SIGNATURE DISH OF FRESHLY MADE CREAMY RISOTTO WITH MEDALLION OF LOCAL LOBSTER, CONCH, SCALLOPS, LOCAL WHITE FISH AND SHRIMP. SERVED WITH A POT OF LOBSTER BISQUE AND A SELECTION OF SAUCES, CHUTNEYS, BREADS AND BISCUITS.

FOR TWO PERSONS MINIMUM \$59 PER PERSON

FRESH FROM THE SEAS OF THE BVI

LOBSTER

OUR FRESH LOBSTER IS COOKED USING OUR SECRET PROCESS TO PRESERVE MOISTURE AND FLAVOUR

NATURAL, WITH BUTTER SAUCE OR **THERMIDOR**. A LIGHT MIXTURE OF LOBSTER MEAT AND EGG YOLKS WITH A SPLASH OF BRANDY. PLACED BACK IN THE SHELL AND TOPPED WITH A FINE CRUST OF CHEESE THEN LIGHTLY BROWNED UNDER THE GRILL.

SERVED WITH TWICE COOKED SNOW RICE AND FRESH JULIENNE VEGETABLES. HALF \$37 WHOLE \$49

RAVIOLI OF LOBSTER \$35

SERVED WITH A LIGHT WINE AND CREAM SAUCE

LIGHTLY CURRIED CONCH \$35

LOCAL CONCH SERVED WITH TWICE COOKED SNOW RICE CHUTNEY AND A PAPPADUM

CATCH OF THE DAY \$39

EACH DAY WE CAREFULLY SELECT THE BEST OF LOCAL FRESH WHITE FISH.

PLEASE ASK YOUR SERVER ABOUT TODAY'S FISH AND SERVING.

NOTE: MAY NOT BE AVAILABLE IN SEVERE WEATHER

OTHER SEAFOOD

SHRIMP SAUTEED IN PASTIS \$35

SERVED WITH TWICE COOKED SNOW RICE AND LIME CHUTNEY

SALMON WITH HOYSIN \$32

FUSION FOOD, SERVED WITH TWICE COOKED SNOW RICE AND FRESH VEGETABLES

SCALLOPS IN CHAMPAGNE SAUCE \$37

SERVED WITH CREAMY RISOTTO AND FRESH JULIENNE VEGETABLES

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LES VIANDES

FILET MIGNON OR RIBEYE OF BEEF \$39

GRILLED TO YOUR LIKING.* SERVED WITH CHUNKY THRICE COOKED CHIPS OR TODAY'S POTATOES. FRESH JULIENNE VEGETABLES
SAUCES, SERVED ON THE SIDE: RED WINE REDUCTION OR JIMMY'Z (CREAMY LIGHT MUSTARD) OR BEARNAISE OR PEPPERCORN

BREAST OF CHICKEN IN COCONUT \$35

TENDER CHICKEN ENCRUSTED IN COCONUT WITH A CREAMY WHITE WINE SAUCE. SERVED WITH TWICE COOKED SNOW RICE, LIME CHUTNEY, FRESH JULIENNE VEGETABLES

PULLED DUCK A LA ORANGE \$35

SERVED WITH SOY CARROTS, THRICE COOKED CHIPS OR TODAY'S POTATOES AND FRESH JULIENNE VEGETABLES

CRISPY BELLY PORK \$35

SERVED WITH APPLE SAUCE, THRICE COOKED CHIPS OR POTATOES OF THE DAY AND FRESH JULIENNE VEGETABLES

FROM THE CARIBBEAN

THE SPICE OF ISLAND LIFE

JAMAICAN PULLED PORK \$35

JERK CORNISH HEN \$35

BLACKENED CATCH OF THE DAY \$39

VEGETARIAN

FETUCCINI WITH CREAM OF PARMESAN OR PROVENCAL SAUCE \$30 (V)

SERVED WITH PARMESAN SHAVINGS AND FRESH VEGETABLES
WITH CHICKEN OR SHRIMP TOPPING ADD \$5

RAVIOLI OF RICCOTA CHEESE AND SPINACH \$30 (V)

CHICKPEA, POTATO AND SPINACH CURRY \$30 (V)

SERVED IN A THIN CREPE WRAP

THE WORLD SERVICE

EACH NIGHT OF THE WEEK WE PRESENT AN OUTSTANDING DISH FROM ONE OF THE WORLD'S GREAT CUISINES – SEE TODAY'S LISTING

*HOW DO YOU LIKE YOUR STEAK?

- **WELL DONE** : NO PINK MEAT, NO BLOOD. **MEDIUM**: PINK MEAT SOME BLOOD. **MEDIUM RARE** : SOME PINK AND RED MEAT, SOME BLOOD. **RARE** : MOSTLY RED MEAT, BLOODY.
- THE OUTER MEAT LAYER WILL BE BROWNED IN ALL COOKINGS.



DESSERTS

CHOCOLATE OR CAFE LIEGOISE \$9

A TALL GLASS OF ICE CREAM WITH CHOCOLATE OR COFFEE SAUCE TOPPED WITH CHANTILLY

SEÑOR BENITOS CAY LIME PIE \$9

THE CREATION OF OUR CHEF DE PATISSERIE , JUSTLY FAMOUS , SERVED WITH ICE CREAM

BREAD AND BUTTER PUDDING \$9

AN ISLAND TAKE ON THE PUD THAT BUILT THE BRITISH EMPIRE . WITH RUM AND ICE CREAM

RUM BABA \$9

IMAGINE A DOUGHNUT THAT FLOATS ON AIR , WITH RUM, ICE CREAM AND CHANTILLY

TORTOLA BANANA FLAMBED IN RUM \$8

SAUTED IN SLIGHTLY SALTED BUTTER AND SOFT BROWN SUGAR. SERVED WITH ICE CREAM AND CHANTILLY . SIMPLY DELICIOUS. ONE OF YOUR FIVE A DAY?

THE EXQUISITE AGONY OF CHOCOLATE \$9

CHOCOLATE CAKE WITH CHOCOLATE AND EXTRA CHOCOLATE , ICE CREAM

ASSORTMENT OF ICE CREAMS \$9

A SWEET SELECTION OR TRY THE SAVOURY SELECTION. FLAVOURS ACCORDING TO SEASON.

CHEFS SELECTION OF CHEESES \$12

WITH FRUIT AND BISCUITS

COFFEE \$4

AU LAIT , ESPRESSO OR CAPPUCHINO

ALL OF OUR ICE CREAMS AND DESSERTS ARE MADE HERE ON THE PREMISES.



THE SUGAR MILL DINNER

PRIX FIXE \$59

AMUSE GUELE DE PATRON

CUP OF SOUP DE JOUR OR LOBSTER BISQUE

YOUR CHOICE OF STARTER

ANY MAIN COURSE *

WHOLE LOBSTER PLUS \$12

FILET MIGNON OR RIB EYE PLUS \$6

ANY DESSERT

CHEESE PLUS \$3

COFFEE

- EXCLUDES ROYAL RISOTTO

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