



CHEF DE CUISINE: MR BERNARD HOBSON

MAITRESSE D'HOTEL : MS SHARON CHAMBERS

TO START

SOUP DU JOUR \$12

FRESHLY MADE EACH DAY. SEE TODAYS LISTING.

LOBSTER BISQUE \$17

THE SUGAR MILL SIGNATURE SOUP

BEANS ON TOAST \$15

BOSTON STYLE AND CURRIED BEANS ON OUR SPECIAL BREADS WITH SURPRISE OF BACON AND EGG

THAI SATE OF CHICKEN \$15

TENDER CHICKEN BREAST ON SKEWERS WITH A LIGHTLY SPICY PEANUT SAUCE

TORTOLA CONCH FRITTERS \$15

OUR SPECIAL VERSION SERVED WITH MANGO SALSA , CHUTNEY AND DIP.

COCKTAIL DE CREVETTES \$15

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

CRAB CAKES \$15

MINI CRAB CAKES SERVED WITH CHEFS DIPPING SAUCE

RAVIOLI OF GOATS CHEESE AND SPINACH \$12

IN A LIGHT CREAMY SAUCE

SALADS

SUGAR MILL GREEN SALAD \$12 (V)

CHEFS DRESSING WITH OLIVES AND FETA CHEESE

CESAR SALAD \$12 (V)

*WITH PARMESAN SHAVINGS AND FRESH CROUTONS
WITH CHICKEN OR SHRIMP OR SCALLOPS - PLUS \$7*

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



ENTREES

FISH AND SEAFOOD

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. - **B26**

SERVED WITH TWICE COOKED SNOW RICE AND FRESH JULIENNE VEGETABLES. HALF \$39 WHOLE \$55

RAVIOLI OF LOBSTER \$39

*SERVED WITH A LIGHT WINE AND CREAM SAUCE - **B10***

CONCH IN GARLIC LEMON BUTTER SAUCE \$35

*LOCAL CONCH SERVED WITH TWICE COOKED SNOW RICE - **B13***

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

SCAMPI \$35

*SHRIMP SAUTEED IN LEMON ZEST AND PARSLEY SERVED OVER LINGUINI - **B16***

SCALLOPS IN CHAMPAGNE SAUCE \$37

*SERVED WITH CREAMY RISOTTO AND FRESH JULIENNE VEGETABLES - **B5***

THE B NUMBERS REFER TO OUR SUGGESTED WINE PAIRING – SEE LATER PAGES FOR THE WINE LIST

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



LES VIANDES

FILET MIGNON or RIB EYE \$42

THE FINEST STEAK, GRILLED TO YOUR LIKING.* SERVED WITH CHUNKY THRICE COOKED CHIPS OR TODAY'S POTATOES.
And FRESH JULIENNE VEGETABLES

SAUCES : SERVED ON THE SIDE: RED WINE REDUCTION OR JIMMYZ (CREAMY LIGHT MUSTARD) OR BEARNAISE OR
PEPPERCORN - **B52**

ALMOND CRUSTED RACK OF LAMB \$40

SERVED WITH MINT SAUCES, TODAY'S POTATOES AND FRESH JULIENNE VEGETABLE - **B51**

BREAST OF CHICKEN IN COCONUT \$35

TENDER CHICKEN ENCRUSTED IN COCONUT WITH A CREAMY WHITE WINE SAUCE. SERVED WITH TWICE COOKED SNOW
RICE, FRESH JULIENNE VEGETABLES - **B22**

SMOKED DUCK BREAST \$35

BASTED IN OYSTER SAUCE. SERVED WITH PEANUT NOODLES AND FRESH JULIENNE VEGETABLES - **B27**

CRISPY BELLY PORK \$35

SERVED WITH APPLE SAUCE, THRICE COOKED CHIPS OR POTATOES OF THE DAY AND FRESH JULIENNE VEGETABLES -
B26

CARIBBEAN SPECIALITIES - DELICIOUSLY SPICY

JAMAICAN PULLED BELLY PORK \$35

SERVED WITH PINEAPPLE SALSA AND RICE - **B10**

GUYANA CURRIED CONCH \$35

SERVED WITH TWICE COOKED SNOW RICE AND CHUTNEY - **B22**

BLACKENED CATCH OF THE DAY \$39

SERVED WITH RICE OR POTATOES AND FRESH JULIENNE VEGETABLES - **B15**

VEGETARIAN

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

SERVED WITH PARMESAN SHAVINGS AND FRESH VEGETABLES
WITH CHICKEN, SHRIMP OR SCALLOPS TOPPING ADD \$7 - **B34**

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

SERVED IN A CREAMY SAUCE - **B9**

CREAMED MUSHROOMS IN A PUFF PASTRY SHELL \$30 (V)

WITH JULIENNE VEGETABLES - **B29**

*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.

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DESSERTS

CHOCOLATE OR CAFE LIEGOISE \$9

A TALL GLASS OF COFFEE OR CHOCOLATE 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

BANANA BREAD 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

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

CHOCOLATE DECADENCE \$9

CHOCOLATE CAKE WITH CHOCOLATE AND EXTRA CHOCOLATE, ICE CREAM

ASSORTMENT OF ICE CREAMS \$10

A SWEET SELECTION OF FLAVOURS ACCORDING TO SEASON.

CHEFS SELECTION OF CHEESES \$12

WITH FRUIT AND BISCUITS

COFFEE \$4

AU LAIT, ESPRESSO OR CAPPUCHINO

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



CHEF DE CUISINE: MR BERNARD HOBSON

THE SUGAR MILL DINNER

PRIX FIXE

A CUP OF LOBSTER BISIQUE OR SOUP DE JOUR

YOUR CHOICE OF STARTER OR SALAD

ANY MAIN COURSE *

WHOLE LOBSTER PLUS \$12

ANY DESSERT

CHEESE PLATE PLUS \$3

- EXCLUDES ROYAL RISOTTO

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MAITRE D'HOTEL : MS. SHARON CHAMBERS