



TO START

SOUP DU JOUR \$12

FRESHLY MADE EACH DAY. SEE TODAYS LISTING.

LOBSTER BISQUE \$17

THE SUGAR MILL SIGNATURE SOUP

TARTARE OF TUNA \$15

Delicious tuna topped with Pineapple salsa

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 CHICKED OR SHRIMP OR SCALLOPS - PLUS \$5*

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



ENTREES

Speciality

Farmer and Fisherman

*Half a lobster either buttered or thermidor served alongside 4 ounces of the finest filet mignon.
With rice, potatoes or fries and fresh vegetables.*

\$59

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 \$37 WHOLE \$49

RAVIOLI OF LOBSTER \$35

SERVED WITH A LIGHT WINE AND CREAM SAUCE B10

CONCH IN GARLIC LEMON BUTTER SAUCE \$35

LOCAL CONCH SERVED WITH TWICE COOKED SNOW RICE CHUTNEY AND A POPPADOM -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

SHARING CHARGE \$15 ON ALL DISHES

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.
FRESH JULIENNE VEGETABLES

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

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 , LIME CHUTNEY, FRESH JULIENNE VEGETABLES - B22

SMOKED DUCK BREAST \$35

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

CRISPY TOPPED 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 - B15

BLACKENED CATCH OF THE DAY \$39

SERVED WITH RICE OR POTATOES AND FRESH JULIENNE VEGETABLES - B15

CURRIED CHICKEN BREAST WITH BANANA CHUTNEY

COOKED EAST INDIES STYLE WITH SUBTLE SPICES, SERVED WITH RICE AND FRESH 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 \$5 - 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

CREAMED RISOTTO WITH SHITAKE MUSHROOMS \$30 (V)

OR WITH GRILLED SHRIMP OR SCALLOPS ADD \$7

*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.

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



DESSERTS

CHOCOLATE OR CAFE LIEGOISE \$9

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

THE SUGAR MILL CAY LIME PIE \$9

THE CREATION OF OUR CHEFS DE PÂTISSERIE , 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

SAUTED 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

PINA COLADA CAKE \$9

TODAYS TAKE ON A PAST GLORY OF THE SUGAR MILL

ASSORTMENT OF ICE CREAMS \$10

A SWEET SELECTION OR TRY THE SAVOURY SELECTION. FLAVOURS VARY ACCORDING TO SEASON. MADE HERE IN OUR KITCHENS USING WHEN EVER POSSIBLE FRUITS FROM OUR GARDENS

CHEFS SELECTION OF CHEESES \$15

WITH FRUIT AND BISCUITS

FINEST STILTON CHEESE WITH 20 YEAR OLD PORT WINE \$25

SERVED WITH BRITISH SWEET AND SAVOURY CHEESE BISCUITS. A GENTLEMAN' S DELIGHT

COFFEE \$4

AU LAIT , ESPRESSO OR CAPPUCHINO

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

