



the
SugarMill
HOTEL & RESTAURANT

Chef De Cuisine : Mr Bernard Hobson

To start:

Soup du Jour \$13

Each day a freshly made soup

Tartare of tuna \$15

Chopped tuna topped with pineapple salsa

Pate de Foie Gras \$20

Served with hot toast

Risotto with Shitake mushrooms [V] \$15

Freshly made each day

Carpaccio of Beef \$18

Fine slices of air dried beef with basil, parmesan flakes, olive oil

Tortola Conch Fritters \$16

Our version served with mango salsa chutney and dip.

Mushroom Pie \$16 [V]

Creamy mushrooms in white wine sauce under a puff pastry shell

Bruschetta Italia \$15 [V]

A selection of toasted french bread topped with brie, avocado, tomatoes

Salads

Goats cheese , spinach and caramelised walnuts [V] \$16

Caesar Salad [V] \$12

Parmesan shaving and Fresh croutons

Add Chicken or Shrimp : plus \$10

15% service charge is added to all bills. This is distributed to our staff.



The Steak House

Fillet mignon or rib eye \$45

*The best we can obtain, cooked to your liking
Sauce on the side: Jimmyz light mustard, red wine reduction, or peppercorn*

Tornados Rossini \$49

Fillet mignon cooked to your liking topped with pate de fois gras, truffled mushrooms

Carpet Bag Steak \$49

Fillet mignon cooked to your liking, pouched and stuffed with smoked oysters

Steak Diane \$49

Classic dish of medallions of fillet mignon flambéed in brandy served with a cream and mushroom sauce

Les Viandes

Tender Breast of Chicken \$37

- In a coconut cream sauce, or curried with banana chutney, or Roularde with three cheeses and spinach*

Smoked Duck Breast \$37

A Sugar mill classic, Basted in oyster sauce served with buckwheat noodles and peanut sauce

Rack of Lamb \$40

Served with mint sauce and reduction gravy

Crispy topped Belly Pork \$37

Also served pulled with Jamaican jerk sauce

King Henrys Feast \$69

A sampler of the meat dishes : fillet mignon, rack of lamb, duck and pork with their sauces, thrice cooked chips,

Farmer and Fisherman \$59

Half a lobster, thermidor or with butter sauce, served alongside 4 oz of the finest fillet mignon cooked to your liking

All of the above [except duck] served with thrice cooked chips or snow rice or potatoes of the day plus today's vegetables or mushrooms



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Seafood

Fresh in shell Lobster

*Fresh 2 lb approx Anagada lobster cooked using our secret process to retain moisture
Served with butter sauce, or Thermidor [touch of brandy, egg yolks, light cheese] or with light curry sauce*

Whole \$59 Half \$39

BVI conch \$37

Freshly caught conch served in garlic lemon butter sauce or curried Guyana fashion

Catch of the Day \$39

*The best of locally available white fish – check with your server
Also served blackened Jamaica style*

Scallops in champagne sauce \$39

Delicious whole scallops in a creamy champagne sauce.

All of the above served with thrice cooked chips or snow rice or potatoes of the day plus today's vegetables

The Sugar Mill Risotteria

Risotto \$25 [V]

A Sugar Mill speciality – delicious on its own or add any of the following

Shitake mushrooms or Caprese (tomato, basil, olives) or **Sun dried tomatoes** All [V] All \$10

Smoked Oysters \$12, Shrimp \$15, Scallops \$20 , Lobster Medallions \$25

THE ROYAL RISOTTO \$79

A sampler of our sea food risotto with a half in shell lobster any fashion, Scallops, Shrimp, catch of the day [all with their sauces] buttered or curried conch and today's vegetables

Vegetarian Extras

Fettuccine \$25 [V]

*With either cream of parmesan or provencal sauce. Add vegetarian extras to taste
Shitake mushrooms, Caprese or Sun dried tomatoes \$10 extra*

Creamed mushrooms in a Puff Pastry Shell \$30 [V]



DESSERTS

Rum Creme Caramel \$9

Profiteroles \$9

Tortola Banana flambeed in Rum \$9

Cafe or chocolate Liegoise \$9

Chocolate or coffee ice cream with vanilla ice cream, coffee or chocolate sauce and whipped cream

Selection of home made ice cream \$9

Cay Lime Pie \$9

Gentleman's Afterwards \$25

Stilton cheese with English Crackers, salted butter and a snifter of vintage port