



**the  
SugarMill**  
HOTEL & RESTAURANT

Chef De Cuisine : Mr Bernard Hobson

**Soup du Jour \$13**

*Each day a freshly made soup*

**Lobster bisque \$17**

*A Sugar Mill classic*

**Tartare of tuna \$15**

*Chopped tuna topped with tropical fruit salsa*

**Pate de Foie Gras \$20**

*Served with hot toast and fruit compote*

**Les Escargots**

*Garlic or Pernod sauce 6 \$10 12 \$16*

**Brescola 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.*

**Coquilles St Jaques**

*Sliced scallops in a wine and cream sauce lightly baked \$16*

Salads

**Salad of 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.*



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### The Steak House

**Fillet mignon \$45**

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

**Tornados Rossini \$49**

*Filet mignon grilled to your liking topped with pate de fois gras, mushrooms*

**Carpet Bag Steak \$49**

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

**Beef Stroganoff \$39**

*Classic Russian dish of medallions of filet mignon in a soured cream , shallots and mushroom sauce , rice or pasta*

### 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 : filet 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 filet 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 todays vegetables and / 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 \$25 , 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***