



the  
**SugarMill**  
HOTEL & RESTAURANT

Chef De Cuisine : Mr Bernard Hobson

**Soup du Jour \$13**

*Each day a freshly made soup*

**Tartare of Tuna \$18**

*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*

**Tortola Conch Fritters \$16**

*Our version served with mango salsa chutney and dip.*

**Coquilles St Jaques \$18**

*Sliced scallops in a wine and cream sauce , crisp breadcrumb topping*

**Prawns Berni Inns \$16**

*Shrimp with chopped salad and avocado. Sauce Marie Rose*

**Salmon Croustillant \$15**

*Fresh Salmon floured and flash fried to a crisp finish. Chefs dill sauce*

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.*



## A la Carte

### The Steak House

#### **Fillet Mignon \$45**

*The best we can obtain, grilled to your liking*

*Sauce on the side: Mushroom, Jimmyz light mustard, red wine reduction, or peppercorn*

#### **Tornados Rossini \$49**

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

#### **Rib Eye \$44**

*Tender rib eye cooked as you please*

*Sauce on the side: Mushroom, Jimmyz light mustard, red wine reduction, or peppercorn*

### Les Viandes

#### **Smoked Duck Breast \$37**

*A Sugar Mill classic , basted in oyster sauce served with buckwheat noodles and peanut sauce*

#### **Rack of Lamb \$40**

*Almond crusted. Served with mint sauce and reduction gravy*

#### **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*

#### **King Henrys Feast \$69**

*A sampler of the meat dishes : filet mignon, rack of lamb, duck and chicken with their sauces , thrice cooked chips.*

*All of the above [ except duck ] served with thrice cooked chips or snow rice or mash or potatoes of the day plus todays vegetables*



## Seafood

### **Fresh Anegada Lobster**

*In or out of shell*

*Fresh 2 lb approx Anegada 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 \$42**

*Delicious whole fresh scallops in a creamy champagne sauce.*

### **Salmon Croustillant \$39**

*Fresh salmon, floured and flash fried to a crisp finish. Chefs Dill sauce*

*All of the above served with thrice cooked chips or snow rice or potatoes of the day plus todays vegetables*

### **Neptunes Feast \$79**

*A sampler of our sea food with a half in shell lobster any fashion, Scallops, Shrimp, catch of the day [ all with their sauces] rice or rissottos buttered or curried conch and todays 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**



### **Table De Hote**

3 course menu \$49

Main course only \$35

### **Appetizers**

Soup Du Jour

Les Escargots [6]

Conch Fritters

Spinach and Goats Cheese Salad with caramelised walnuts

### **Main courses**

Vol au vent of Oxtail Ragout

*Sugar Mill's take on a classic local dish*

Beef Stroganoff

*Classic Russian dish of strips of filet mignon in a sour cream, shallots and mushroom sauce*

Tender Breast of Chicken

*In a coconut cream sauce or curried with Sugar Mill chutney*

Bangers and mash

*Classic British dish of sausages and creamed mashed potato, reduction onion gravy*

Whole Trigger Fish

*The BVI national dish Delicious white fish served with a light fish gravy , onions and mayonnaise sauce*

Bang Bang Shrimp

*Medium head off shrimp in panko breadcrumbs with salsa and spicy dips*

*Above served with choice of rice, thrice cooked chips, mash , pasta or potatoes of the day*

Mediterranean Pasta

*With sweet tomatoes capers and herbs*

### **Dessert**

Selection of Sugar Mill Desserts and Ice Creams

*15% service charge added to all bills – this goes to our staff*