



the
SugarMill

HOTEL & RESTAURANT

Chef De Cuisine : Mr Bernard Hobson

Soup du Jour \$15

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 fig jam

Les Escargots

Garlic butter 6 \$12 12 \$20

Tortola Conch Fritters \$18

Our version served with dip.

Coquilles St Jaques \$18

Sliced scallops in a wine and cream sauce lightly baked, breadcrumb topping

Prawns Berni Inns \$18

Shrimp with chopped salad and avocado. Sauce Marie Rose

Salmon Croustillant \$18

Fresh Salmon floured and fried. Chefs dill sauce

Lobster Maggiore \$20

Medallions of fresh Lobster with fresh green beans and orange

Chicken Liver Pate \$18

With warm toast and chutney

Salads

Salad of Goats cheese , spinach and caramelised walnuts [V] \$18

Caesar Salad \$15

*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 \$49

The best we can obtain, grilled to your liking

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

Tornados Rossini \$55

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

Rib Eye \$48

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 \$44

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

Rack of Lamb \$45

Served with mint sauce and reduction gravy

Farmer and Fisherman \$65

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

King Henrys Feast \$75

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 chunky steak fries or snow rice or mash or potatoes of the day plus todays vegetables



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Seafood

Fresh Anagada Lobster

In or out of shell

*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 \$65 Half \$39

BVI Conch \$38

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 [hot]*

Scallops in Champagne Sauce \$45

Delicious whole fresh scallops in a creamy champagne sauce. Rice or risotto

Salmon Croustillant \$39

Fresh salmon floured and fried. Chefs Dill sauce

All of the above served with chunky steak fries 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 risotto, buttered or curried conch and todays vegetables

The Sugar Mill Risotteria

Risotto \$29 [V]

A Sugar Mill speciality- delicious on its own or

With Shitake Mushroom or Caprese Risotto or Sun dried tomato \$32

Add

Smoked Oysters \$15, Shrimp \$15, Scallops \$30 , Lobster Medallions \$30

Table De Hote

3 courses \$59

Main course only \$38

Appetisers

Soup Du Jour

Les Escargots [6]

Conch Fritters

Spinach and Goats Cheese Salad with caramelised walnuts

Chicken Liver Pate with toast and chutney

Main courses

Beef short ribs

Slow cooked , braised in their own gravy.

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 banana chutney

Sugar Mill Fish Pie

Local fish and seafood in a creamy wine sauce , topped with puff pastry or creamy mash

Steak and Ale Pie

topped with puff pastry

Bang Bang Shrimp

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

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

Anegada Lobster Tail on Asparagus Risotto

Mediterranean Pasta [V]

Dessert

Selection of Sugar Mill Desserts and Ice Creams

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



Desserts – all \$10

Chocoholics treat of the day
please ask your server

Key Lime pie

Tortola Banana flambeed in Rum

Sticky toffee pudding with dates

Rum BaBa

Banana Bread Pudding

Chocolate Eclairs

Italian cheesecake
Less sweet more cheese

Tarte Tartin
French apple pie with caramel

add a scoop of ice cream to any of the above above \$3

Three scoops of home made Ice Cream \$9
ask your server for todays flavours





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Coffee

Espresso \$4

Americano \$5

Cappuccino \$5

Latte \$5

Special Coffees \$13

Irish [Whiskey]

Tortola [Rum]

Russian [Vodka]

Mexican [Tequila]

French [Brandy]

Italian [Amaretto]

Kentucky [Bourbon]

Normandy [Grand Marnier]

Affogato \$10

Hot coffee with a scoop of coffee or vanilla ice cream

Add any of the above spirits \$6