



the  
**SugarMill**  
HOTEL & RESTAURANT

Chef De Cuisine : Mr Bernard Hobson

**Soup du Jour \$15**

*Each day a freshly made soup*

**Water Melon Socrates \$18**

*Fresh water melon with toasted feta and Greek yogurt*

**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 \$20**

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

**Salmon Croustillant \$20**

*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 \$16**

*Parmesan shaving and fresh croutons . Add Chicken or Shrimp, plus \$10*

*+15% service charge. This is shared by all of our staff. Additional gratuities to your server at your discretion*



## A la Carte

### The Steak House

#### **Fillet Mignon \$52**

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

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

#### **Tornados Rossini \$59**

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

#### **Rib Eye \$49**

*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 \$45**

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

#### **Rack of Lamb \$45**

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

#### **Farmer and Fisherman \$69**

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

#### **King Henrys Feast \$79**

*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 \$69 Half \$39

### **BVI Conch \$39**

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

### **Mediterranean Sea Bass \$45**

*Fillet of fresh sea bass , crispy skin , choice of champagne sauce , caper cream sauce or beurre blanc ,  
[ seasonal]*

### **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**

or

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

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3 courses \$59

**Table De Hote**

Main course only \$39

**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 Rbs**

*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*

**Braised Pork and Stuffing Pie**

*Served with apple sauce and gravy, topped with puff pastry or creamy mash*

**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. This is shared by all of our staff. Additional gratuities to your server at your discretion*



**Desserts – all \$11**

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, ricotta 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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Additional gratuities to your server at your discretion*





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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*

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