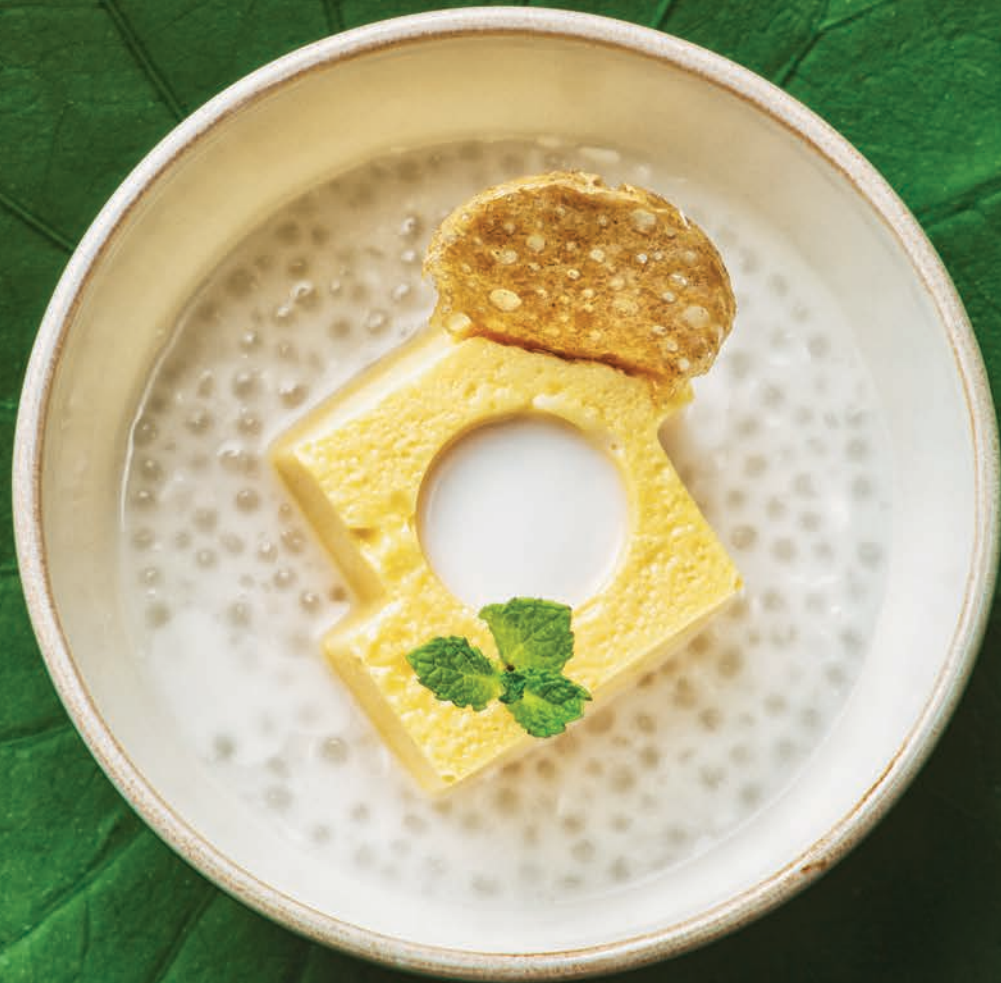


CHI 
ASIAN FUSION

MANGO PUDDING

Finish off your excursion around the globe with a sweet delicacy of sago coconut cream and ginger lemongrass crisp.



Sandals

Beaches
Resorts by Sandals

JAMAICA • ANTIGUA • SAINT LUCIA • BAHAMAS • GRENADA • BARBADOS • TURKS & CAICOS

SANDALS.COM | BEACHES.COM



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Sandals

GLOBAL **GOURMET**

The finest steakhouse in the Caribbean



YOUR TICKET
AROUND THE
WORLD

5-STAR GLOBAL
GOURMET™

+

QUALITY
BEEF
THAT MAKES
THE CUT

+

ANATOMY
OF JERK
THE JAMAICAN
STAPLE

+

QUITE
THE SPREAD

GATHER AROUND
AND FEAST

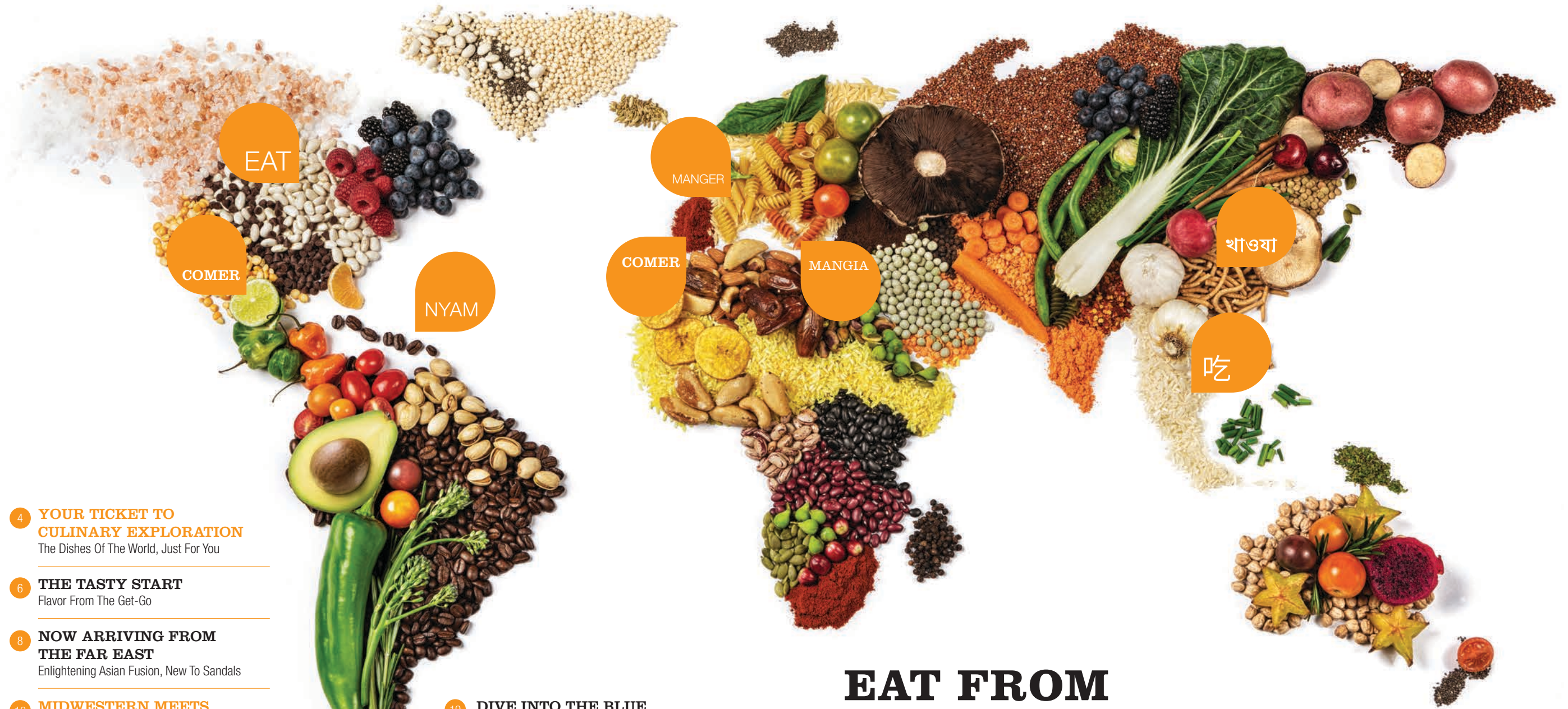
★ ★ ★ ★ ★
5-STAR
GLOBAL GOURMET™
SAVOUR THE WORLD



N^o1

SPRING + 2019

JAMAICA • INDIA • ITALY • SPAIN • MEXICO • FRANCE • ANTIGUA • BARBADOS • THAILAND • JAPAN • GREECE • BAHAMAS



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EAT FROM THE WORLD'S MENU

WELCOME TO YOUR BIENNIAL GUIDE ON **5-STAR GLOBAL GOURMET™** DINING AT SANDALS® RESORTS, WHERE THE WORLD'S FINEST CUISINE IS HERE FOR YOU TO ENJOY.

- Open for Breakfast Only
- Open for Breakfast and Lunch
- Open for Lunch and Dinner
- Open for Dinner Only
- Open All Day

- Resort Evening Attire
- Resort Casual
- Reservations Required

**KALA JEERA FROM INDIA,
MACHALEPI FROM GREECE,
FENNEL POLLEN FROM ITALY,
SCOTCH BONNET PEPPERS FROM JAMAICA**

Even at 30,000 feet in the air, Joseph Jungwirth – culinary connoisseur and visionary, still has his mind on flavor. He's on a never-ending journey to curate the finest dishes for Sandals Resorts **5-Star Global Gourmet™** – the industry's premier dining experience.

For Sandals, it's about much more than getting a taste – it's about fully indulging. Since this exploration began, the executive culinary team has dined at the finest steakhouses, bistros and cafés with the dream of guests embarking on a journey that carries their palate around globe. Between observing the intricate preparation of a dish to keenly noting the final presentation, Chef Jungwirth is obsessed with creating an unmatched, authentic dining experience.

And when guests take time to savour a meal and enjoy each other's presence, that's compliments to the chef.



5-STAR GLOBAL GOURMET™
YOUR TICKET TO
CULINARY EXPLORATION

WHY JOSEF JUNGWIRTH, CORPORATE EXECUTIVE CHEF AT SANDALS RESORTS, FLEW THOUSANDS OF MILES TO RELENTLESSLY PURSUE THE PINNACLE OF DINING, SEEKING INFLUENCE FROM CULTURES SPANNING FIVE CONTINENTS.

THE TASTY START

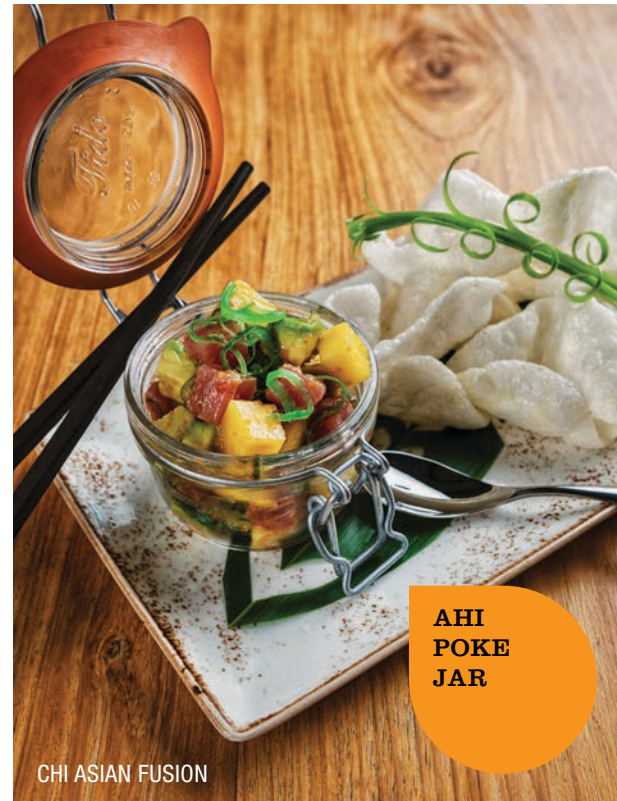
WE DON'T THINK EXCELLENT FLAVOR SHOULD HAVE TO WAIT UNTIL THE MAIN COURSE. HERE ARE TWO MUST-TRY APPETIZERS CRAFTED TO PERFECTION, WITH PLENTY OF HOMELAND INFLUENCE.



CRISPY
SPICED
PORK
BELLY

THE OLEANDER ROOM

Straight from the Caribbean's kitchen, THE OLEANDER ROOM at Sandals Montego Bay offers this mouthwatering appetizer – born from the meatiest section of the pig. Chefs here begin with marbled cuts of pork belly, then coat them in a complementary concoction of spices before slowly oven roasting, which draws out the most indulgent flavors. Marrying an enticing aroma with a butter-like tenderness, the final product is our Crispy Spiced Pork Belly.



AHI
POKE
JAR

CHI ASIAN FUSION

Tracing its roots back to Hawaii and Japan, Poke (pronounced "po-keh") is a tantalizing dish first thrown together by fisherman as a snack. At CHI ASIAN FUSION, these humble origins were used as inspiration to take our Eastern flavors to a new, elegant and elevated level.

After dicing precise chunks of Ahi tuna, our expert chefs add fresh avocado, mango, seaweed salad and wonton crisps before drizzling on a tangy soy-sesame dressing. Pair the Ahi Poke Jar with a friendly companion of dumplings for a night in Asia.



FROM
THE
CHEF

SCOTCH BONNET, WASHED AHI TUNA & WATERMELON

MICRO BABY GREENS, RED RADISH, CUCUMBER,
SCOTCH BONNET PEPPER-HERB VINAIGRETTE

NOW ARRIVING FROM THE FAR EAST

CHI, THE ANCIENT ASIAN BELIEF OF A LIFE FORCE, IS FULLY PRESENT IN EACH DISH AT SANDALS ROYAL BARBADOS.

THIS BRAND-NEW DINING CONCEPT TAKES GUESTS ON THE SAME ENLIGHTENING EXPEDITION WE EXPERIENCED IN KOREA, VIETNAM AND JAPAN.



CHI ASIAN FUSION



**FRIED
SESAME
BALLS**

One of the most admirable traits of the Far East's cuisine is the pure attention to detail that extends beyond the meal and into the overall dining experience – no element is too miniscule or insignificant for guests. With such a conscious focus on one's wellness and being, we knew this same approach was the only method in serving our fare with justice. Warm lighting accompanies careful touches of bamboo décor along with floor-to-ceiling windows reminiscent of the serene eateries we visited.

Once you settle into the peaceful ambience and it's time to explore the menu for a dish that restores you and your love's life force, we recommend the Pad Thai – starting with wok-tossed rice noodles, egg, crushed peanuts, crispy shallots and cilantro, topped with your choice of chicken or shrimp. Complete your spiritual renewal with our signature dessert: Fried Sesame Balls – sweet black bean filling and green tea cream dusted with powdered sugar.

CHI 
ASIAN FUSION



**PAD
THAI**



MIDWESTERN MEETS THE CARIBBEAN

CUTS OF GRAIN-FED BEEF SO TENDER AND
CARIBBEAN SEAFOOD SO FRESH, OUR CHAIRMAN
PROUDLY PUT HIS NAME ON THIS RESTAURANT.

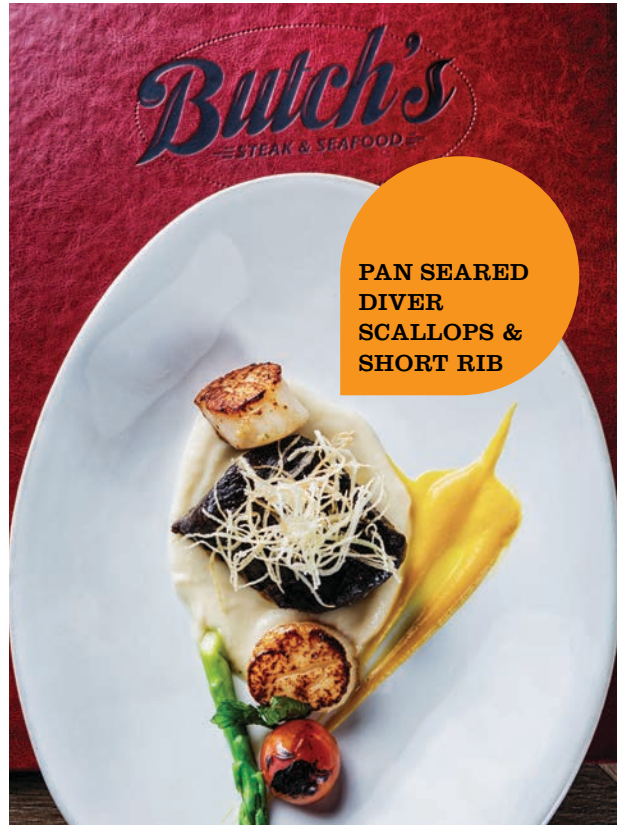
WELCOME TO **BUTCH'S STEAK & SEAFOOD**, A DELECTABLE FUSION OF LAND AND SEA.



BUTCH'S STEAK & SEAFOOD

At Sandals, we believe in going the distance that nobody else will by sourcing quality ingredients that truly make the cut – Midwestern grain-fed beef and the freshest seafood caught daily by local Caribbean fisherman. This prime union is a match made in heaven, allowing guests to feast on the finest.

After you step inside BUTCH'S STEAK & SEAFOOD, you'll discover another beautiful marriage – quality and luxury, with modern décor indicative of the finer things in life, matched with the Caribbean's most exceptional service.



PAN SEARED
DIVER
SCALLOPS &
SHORT RIB

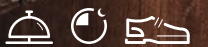
While you are being seated and offered the nightly specials, our chefs are sharpening their knives and heating their stoves to cook your choice plate to preferred tenderness.

If you are searching for a top-tier dish, we recommend the Classic Angus New York Strip Steak, our center-cut signature dish held to the same standard as Manhattan's finest steakhouses. For a divine mix of land and sea, the Pan Seared Short Rib with Slow Braised Short Rib is sure to deliver complete satisfaction.



CLASSIC
ANGUS NEW
YORK STRIP
STEAK

ROASTED
RACK OF
LAMB





ANATOMY OF JERK

While the origins of this time-tested Jamaican staple are just as smoky as the kitchens they're prepared in, we're sure of one thing: Jerk is the cultural bridge for our guests to discover the **LAND OF WOOD AND WATER** we call home. See what goes into the Jerk Shack's authentic fare, right down to the yams.



Festival

Fried dough dumplings with a hint of sweetness

Scotch Bonnet Peppers

The signature spice of Jamaica

Jerk Chicken

Dry rubbed with hot jerk seasoning

Roast Yam

A potato-like side, rooted in golden goodness

Pork Sausage

Equally seasoned, deliciously different



GATHER AROUND AND FEAST

THE JOURNEY TO **5-STAR GLOBAL GOURMET™** ISN'T A CRUISE – IT'S A DETAILED PROCESS WHERE ONLY THE BEST PLATES EVER REACH GUESTS' TABLES. AN ESSENTIAL STEP INVOLVES CHEFS SAMPLING EACH OTHER'S CREATIONS TO ENSURE EVERY BITE AT SANDALS IS COLLECTIVE PERFECTION.

Judging only by the smiles and chuckles between bites, a passerby would never know Sandals Resorts elite chefs are undertaking such a serious, pivotal phase of the dining experience – deciding which plates receive a final blessing worthy of the 5-Star Global Gourmet™ title. Following Chef Josef Jungwirth's gastronomic journey around the world and long hours imparting his knowledge of history, culture and panache to his team, it's time to put these tastes to the test against the ultimate food critics: each other.

Chefs from each one of the 16 couples-only Sandals and three family-friendly Beaches® Luxury Included® Resorts pass around

conceptual plates, partaking in a festive celebration of creativity and influence. Everyone here has wholeheartedly grasped and invested in the vision of ensuring each restaurant's final menu showcases the best of its region and culture. Gathered around the table, feasting as a family and sharing a generous helping of laughs, their dining experience mirrors that of the guests, the final culinary purveyors.

At Sandals, it's all about going to any lengths to discover what the guest desires, understanding how to craft a fitting experience and then finding opportunities to exceed expectations. To that, we say, "bon appétit!"

Bun
Lettuce
Tomato
Cheese
Onions
Beef
Bun

+



THE PERFECT STACK

BETWEEN TWO GOLDEN BUNS LIES AN ALL-AMERICAN MASTERPIECE.



Few American icons invoke the nostalgic and timeless feeling that a hearty burger brings.

Whether it's ordered from a hometown favorite's concession stand or the local food truck, there's no denying that burgers have shaped the landscape of American cuisine.

Rooted in quality, a simple burger always pleases. In fact, the perfect stack remains largely unchanged – two golden buns, a generous beef patty and melted cheese are always a dependable formula for flavor.

But if there's one thing AMERICAN TAVERN knows best, it's how to take classic comfort food and put a unique spin on it.

This is the Angus Burger 2.0, imagined from the best aspects of a burger, with a modern twist – a hand-formed brisket and sirloin blend, crispy bacon, a poached egg, house pickles, smoked gouda cheese, and frisée topped with onion rings, complemented by a side of truffle garlic fries.

Consider this your admission for a full-flavored, 21st century tour across America.

DIVE INTO THE DEEP BLUE

FOR FLAVORFUL MEDITERRANEAN
CUISINE THAT PLEASES THE GODS.



The journey
from SEA
to TABLE
is measured
in steps.

DINING ON THE SHORE OF OUR CARIBBEAN'S BLUE
WATERS IS THE ONLY WAY TO GRASP THE NEAR
MYTHICAL QUALITY OF YOUR MEAL.



After indulging in plenty of supremely fresh oceanside meals across Monaco, Greece and Croatia, we've confidently mastered the art of Mediterranean cuisine.

When beginning to recreate the same atmosphere we fell in love with, we knew sitting beside the water was the only option. Listening to the soothing drone of crashing waves elevates a meal into a wholly enveloping sensory experience, where

you truly recognize the short distance your cuisine travels from the sea to your table.

If you're looking for an enticing choice that spans everything the Mediterranean calls cuisine, order the Seafood Salad – featuring assorted seafood, crispy onions, crunchy bell peppers and juicy tomatoes, all topped with lime juice and an olive oil drizzle.

SWEET AND SATISFYING

CONCLUDE CULINARY EXPLORATION BY TREATING YOURSELF TO SOUL-SATISFYING DESSERTS.

THESE ARE SOME OF OUR SWEETEST PICKS INFLUENCED BY OUR TIME SPENT WITH RENOWNED PASTRY CHEFS AND CHOCOLATIERS, FROM FRANCE AND BEYOND.

SWEET
& TART
STRAWBERRY
MANGO
MOUSSE



CARAMELIZED BERRY MILLE FEUILLE

Delight in a dessert as satisfying as the romance you share when dining at LA PARISIENNE, our rooftop French restaurant at Sandals Royal Barbados.

The Carmelized Berry Mille Feuille, which translates to “a thousand sheets,” is a luxuriously layered, pastry-like dream stacked by hand, filled with crème pâtissier and finished with a mango glaze and strawberry sauce that’s sure to have you on cloud nine.



CHOCOLATE BROWNIE CUPCAKES

Take an evening stroll that includes a visit to CAFÉ DE PARIS, a quaint, authentic pâtisserie just like the cozy, brick-adorned spots that line the City of Lights.

Pulling open the grand doors reveals an aroma of freshly baked pastries and sweets. Among the enticing confections are Chocolate Brownie Cupcakes – mixed from chocolate cake, chocolate buttercream and brownie crumble.

CHEERS 'TIL SUNRISE

TOAST AND CELEBRATE WHILE
SIPPING COCKTAILS MIXED WITH
ENDLESS NIGHTS IN MIND.



SKY BAR

**DARK
SMOKY
STORM**

CHI ASIAN FUSION



HIDDEN TIGER

Enjoy your after hours in low-key fashion with this cocktail of sake, vodka, pineapple juice and ginger beer.

SKY BAR



SMOKED PINEAPPLE MARGARITA

Sip the Caribbean's mystery with an island margarita invented from tequila, orange liqueur, pineapple chunks and lime juice.

AMERICAN TAVERN



BOURBON PECAN PIE

When you can't decide if drinks or dessert should come first, let this sweet mix of bourbon, vanilla vodka, lime juice and pecan infusion guide you.

SKY BAR



HEMINGWAY

For an evening to write home about, spend the night with this tangy elixir comprised of Appleton® Estate White Rum plus fresh lime and grapefruit juice.

23 Distinct Concepts 19 Luxury Resorts One Perfect Meal

ONE SIMPLE, YET GUIDING PRINCIPLE DROVE THE VISION BEHIND THE GLOBAL EXPEDITION SANDALS EMBARKED ON: GRANT GUESTS THE OPPORTUNITY TO EXPERIENCE THE FINEST CUISINE FROM EVERY CORNER OF THE WORLD WITHOUT EVER HAVING TO LEAVE PARADISE.



Before guests at Sandals even arrive on property, the culinary team has already begun to consider how they will diligently slice, shave and julienne the freshest ingredients for their most important task at hand – crafting the perfect meal for two people in love, while authentically representing its unique and distinct origin.

Whether guests are ordering from the standard menu or selecting customized allergy and preference-based options through the Culinary Concierge on resort, nothing in these kitchens happens by chance, coincidence or accident – each move is a subtle note of an orchestra, a gentle phrase of a gastronomic poem.

Nowhere is this precision and attention to detail more admirably on display than in the final plates served. Take the Chicken Cordon Bleu from THE OLEANDER ROOM at Sandals Montego Bay for example – breaded chicken breast stuffed with juicy ham and layers of cheese baked to be wonderful, served with sautéed baby potatoes and vegetables.

Every ounce of effort is all to please the guests because the worldwide journey, delicious entrées, captivating dining experiences and sweet desserts are incomplete unless the sum of these parts is the perfect meal for two.



GLENROY WALKER, CORPORATE SENIOR EXECUTIVE CHEF OF SANDALS RESORTS, DEMONSTRATES IMPECCABLE TECHNIQUE TO HIS TEAM.



ASK THE CHEF

GLENROY WALKER
CORPORATE SENIOR EXECUTIVE CHEF,
SANDALS RESORTS

GET FIRST-HAND INSIGHT INTO CREATING YOUR OWN PERFECT MEAL FROM ONE OF THE MOST PROMINENT CHEFS IN THE CARIBBEAN

Q: How should I prepare my appetizers, entrées and desserts to complement each other?

A: Think about the unique flavors and characteristics you can highlight in each course. As you mentioned perfectly, it really is all about complementing. Maybe your appetizer is prepared with a sweet, tangy glaze, so the main entrée can be a savory dish. Now, you can round out the meal by splitting a tart dessert infused with citrus.

Q: What are some of the best ways to accurately cook a culture's cuisine?

A: Take note of each culture's approach to their dishes. For example, Indian cuisine is usually prepared in large batches for sharing. Instead of making personal-sized naan [bread], bake a whole piece that encourages everyone to interact.

Q: What are some overlooked elements of enjoying a meal?

A: One of the biggest oversights I see is merely focusing on the food, when enjoying a meal extends to the overall experience. The smallest details make the biggest difference – try eating your Pad Thai with chopsticks or sipping your champagne in flutes rather than wine glasses. As important as the cuisine is, the style that it's served in plays an equally integral role in setting the mood.

Q: Do you have any tips for improving my cooking?

A: The best meals start with the best ingredients. Sadly, there's no mysterious transformation that takes place when cooking – the final product rests on the initial quality. For your next meal, consider visiting a farmer's market for fresh spices and vegetables. At Sandals, we found sourcing local ingredients made a massive impact in both the flavor and authenticity. I promise you'll be surprised by the difference you taste.

FEATURED IN THIS EDITION



SANDALS MONTEGO BAY
SANDALS ROYAL BARBADOS



SANDALS ROYAL BARBADOS



SANDALS ROYAL BARBADOS



SANDALS MONTEGO BAY



SANDALS EMERALD BAY
SANDALS ROYAL BARBADOS
BEACHES OCHO RIOS



SANDALS MONTEGO BAY
SANDALS OCHI BEACH RESORT
SANDALS SOUTH COAST
SANDALS ROYAL CARIBBEAN
SANDALS EMERALD BAY
SANDALS GRANDE ST. LUCIAN
SANDALS ROYAL BARBADOS
BEACHES TURKS AND CAICOS



SANDALS SOUTH COAST
SANDALS GRANDE ANTIGUA
SANDALS EMERALD BAY
SANDALS GRENADA
SANDALS BARBADOS
SANDALS MONTEGO BAY
BEACHES NEGRIL



SANDALS OCHI BEACH RESORT
SANDALS SOUTH COAST
SANDALS REGENCY LA TOC
SANDALS GRENADA
SANDALS ROYAL BARBADOS
BEACHES OCHO RIOS
BEACHES TURKS AND CAICOS

IN THE NEXT EDITION

Discover how Sandals takes “**FARM TO TABLE**” to heart by partnering with farmers to ensure only hand-selected ingredients make their way onto your plate.



SCOTCH BONNET PEPPERS

5-STAR GLOBAL GOURMET™ DINING BY THE NUMBERS

193

TOTAL RESTAURANTS AT SANDALS & BEACHES

23

CULINARY CONCEPTS AT SANDALS

123

BARS AT SANDALS & BEACHES

35

LOCAL & INTERNATIONAL BEER OPTIONS

82

BOTTLES OF PREMIUM LIQUORS AT EVERY BAR

Sandals and Beaches 5-Star Global Gourmet™ is the all-inclusive industry's premier dining experience, drawing from countless cultures across hundreds of countries. Guests visiting the two brands' 19 total resorts can experience unmatched fare from every corner of the world. In addition to a plethora of concepts and restaurants, there's never a limit to portions or a premium for certain locations.

Every guest is encouraged to savour the world with absolutely no boundaries, crafting their entire vacation around their unique tastes.

AT SANDALS, LUXURY IS ALWAYS INCLUDED. DISCOVER THE FINEST WITH US.