



## Mains (Cont'd)

### Cobb Salad

Bacon, egg, tomato, corn, sweet potato, cucumber, blue cheese crumble, avocado, thousand island dressing

### Burrito Bowl

Rice, corn, red onion, guacamole, salsa, jalapeño, sour cream, grilled chicken

### Spicy Fish Cutter

Market fish, tartar sauce, lettuce, tomato, red onion, sweet potato fries

### Crispy Chicken Sandwich

Truffle aioli, lettuce, tomato, brie cheese, seasoned fries

### 6oz Black Angus Cheeseburger

Garlic mayonnaise, lettuce, tomato, caramelised onion, crispy bacon, truffle fries

### Mexican Chicken Quesadilla

Sweet pepper, onion, Mexican cheese, sour cream, salsa, guacamole, French fries

### Mediterranean Hummus Wrap

Sweet pepper, cucumber, tomato, lettuce, onion, feta cheese, garlic wedges (VG)

### BBQ

Marinara, mozzarella, grilled chicken, corn, chili oil, BBQ sauce

### Regina

Marinara, mozzarella, mushrooms, smoked ham, olives

## Dessert

Choose One

### Mixed Berry Bonbons

(GF) (DF)

### Cheese Plate

Fruits, nuts, crackers

### Fruit Salad

Vanilla syrup

### Flourless Chocolate Cake

Vanilla ice-cream (GF)

### Dark Rum Crème Brulee

Candied mint (GF)

### White Chocolate Cheesecake

Mixed berry coulis

### Apple Crumble

Vanilla ice-cream, salted caramel sauce

### Double Chocolate Brownie

Charred lemon, sweet chili

### Rum & Raisin Bread Pudding

Coconut ice-cream

### Ice-Creams & Sorbets

(GF)

Enjoy your meal.

JEREMY DUPIRE  
Culinary Director

DEEPAK PATWAL  
Executive Chef



Sugar Cane Club  
HOTEL & SPA

GF - Gluten Free DF - Dairy Free VG - Vegetarian

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies