



Sheraton®
NEW CALEDONIA DEVA
SPA & GOLF RESORT

SAND BEACH GRILL

STARTERS

Caesar Salad **✓** Chicken breast – 2.100 / Prawns 2.300
Lettuce, croutons, parmesan cheese, hard-boiled egg,
anchovy, tomato, caesar sauce (with anchovy)

Crispy local shrimps with fresh mint, papaya salad, exotic
sauce - 2.500

Crumbled citrus crab, chouchoute tartar (local vegetable)
with lime zest, coriander mayonnaise - 2.600

Variation of yellow fin-tuna (upon the fish of the day)
Tuna tartare, seared tuna with spices & tuna sashimi -
2.600

Yellow fin-tuna tartar only (150g) - 1.950

Large yellow fin-tuna tartare (250g) with a side – 3.000

Fried Eggs (x2) & cured venison ham - 990

Gourmet salad **✓**

Breaded goat cheese, candied bacon, croutons, dried
tomato, local organic honey vinaigrette and walnuts -
2.100

Indian beef tartare

Ground beef with a knife, coriander, massala spice, thick
cream, onion, minced garlic, ginger and egg yolk
Starter (150g) - 1.900 / Main (250g) with a side - 2.600

Tomato gazpacho with basil, smoked duck breast, bread

CHEF'S SIGNATURE

Spanish mackerel ceviche, coconut milk and lime,
roasted pineapple - 2.200

**CHECK THE SLATE FOR OUR DAILY GRILL AND SIDES
SELECTION**

SUPPLEMENTARY

Side dishes of the day (Slate of the day) - 500 / side dish

Sauce (Slate of the day) - 200 / sauce

SANDWICHES & BURGERS

Our sandwiches are served with fries or green salad

**✓ For vegetarians, all of our burgers can be cooked with
a tofu steak**

Sandwich Oriental ' Homemade bread, lamb meat confit
with cumin, lettuce, tomatoes, white sauce and
caramelized onion compote - 2,500

Sand burger Marlin fish fillet marinated with soy sauce
and sake, fried onion, tomato, salad, wasabi mustard
sauce and wakame seaweed - 2.500 **✓**

The Black Burger Homemade black bread, minced steak,
Emmental, salad, tomato, red onion compote, smoked
chicken, porcini mushroom sauce - 2.800 **✓**

The classic burgers: Hamburger, cheeseburger, fish
burger or chicken burger - 2.500/ piece **✓**

DESSERTS

Baba " mojito ", lemon cream, rum and fresh mint - 1.100

Mille-feuille with Lifou Island vanilla, salted butter
caramel, vanilla ice cream - 1.100

Milk chocolate tart, sesame biscuit, chocolate passion fruit
sauce, passion fruit sorbet - 1.300

Espresso coffee with a selection of petits-fours – 1.300

Fresh seasonal fruit salad – 1.100

Our selection of ice creams & sorbets - 350 / scoop

Vanilla, chocolate, coconut, strawberry, lemon, caramel,
coffee, mango, pistachio, passion fruit, raspberry, banana,
mint/chocolate

CHEF'S SIGNATURE

Poe banana , shortbread, creamy banana pudding
and banana coulis, coconut mousse - 1,300

If you have any concerns regarding food allergies, please alert your server prior to ordering. Please inform us of any special diet or intolerance.

✓vegetarian dish or could be prepared as vegetarian dish on request.

The consumption of meat, poultry, seafood, raw or under-cooked eggs or non-pasteurized milk can increase the risk of food-related disease. All taxes and service charge included / All prices in pacific francs XPF. Any guest consuming alcohol must be of legal drinking age.

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