

IN-ROOM DINING

BREAKFAST MENU

7 AM - 11 AM

FULL-ON

OMELETTE 26

served with roasted potatoes
choice of fillings: mushrooms, ham, red onion, tomatoes, cheese, and/or spinach

EGGS ANY STYLE 15

two (2) farm eggs, served with hash browns

ADD-ONS | 5 EACH

bacon, sausage, mushrooms, avocado, roasted tomatoes, or cured ham

SHAKSHUKA GF, NF 28

fried eggs, sweet peppers, gungo peas, callaloo

AVO CRUSTI 26

toasted croissant, crushed avocado, arugula, parmesan, lemon, pine nuts

MEADS BAY BREAKFAST NF 34

choice of bully beef or saltfish

scrambled eggs, sausage, honey cured ham, hash browns, portobello mushrooms, plantains

FILLED JOHNNY CAKE OR BAGEL 22

SALTFISH: fried egg, avocado, arugula, spicy mayo

SMOKED SALMON: fried egg, cream cheese, avocado, shaved fennel, spicy mayo

BULLY BEEF: fried egg, cheddar, sweet peppers

VEGGIE: portobello mushrooms, goat cheese, sun-dried tomatoes, pesto, arugula

SWEET SIDE

BUTTERMILK PANCAKES NF 26

passionfruit, soursop caramel

PLANTAIN FRENCH TOAST NF 26

pineapple compote, whipped cream, maple syrup

FILLED CROISSANT 20

white chocolate matcha & pistachio crémeux, strawberries

PASTRY BASKET 16

includes: croissant, pan au chocolate, assortment of muffins

KEEPING IT LIGHT

CHIA PUDDING DF, GF, VG 12

infused coconut milk, mango, passionfruit, bay leaves, mixed seeds

GREEK YOGURT GF 12

green apple, pineapple, raspberries, honey, sunflower seeds

FRUIT PLATE 16

sliced mixed fruits & berries

HOUSE-MADE GRANOLA 8

coven-roasted caramelized oats, dried papaya, dried mango, raisins

choice of milk: oat, coconut, almond, or whole

BEVERAGES

COFFEE & TEA

ESPRESSO / DOUBLE ESPRESSO 7 / 10

AMERICANO 10

CAPPUCCINO / LATTE 10

HOT CHOCOLATE 7

ICED COFFEE / TEA 6

SMOOTHIES & JUICES

SEA MOSS 14

almond milk, banana, cinnamon, honey

TROPICAL 14

choice of: mango, banana or pineapple

TREE OF LIFE 16

moringa leaf, orange, banana, mango

MORNING LIBATIONS

SORREL BELLINI 16

sorrel & scotch bonnet cordial, prosecco

CELESTE MIMOSA 16

orange juice, prosecco

ICED CARIBBEAN COFFEE 19

vanilla ice cream, espresso, hazelnut liqueur

BLOODY MALLI 16

vodka, Bloody "Malli" mix

BEET BOOSTER 15

beetroot juice, ginger, green apple, lime

PICK-ME-UP 14

celery, tomato, lemon, tabasco sauce

ORANGE JUICE/ GRAPEFRUIT JUICE 8

DF - DAIRY FREE | GF - GLUTEN FREE | NF - NUT FREE | VG - VEGAN

Please inform us of any allergies or dietary requirements when placing your order.

All prices are in USD and subject to 13% GST + 17% service charge.

TO ORDER, PLEASE DIAL 5455 FROM YOUR IN-ROOM PHONE

