## **IN-ROOM DINING**

## **BREAKFAST MENU**

7 AM - 11 AM

FULL-ON		SWEET SIDE	
OMELETTES YOUR WAY made-to-order omelettes condiments of choice: red onions, mushrooms, ham, cheese,	22	<b>PLANTAIN FRENCH TOAST</b> NF pineapple compote, whipped cream, maple syrup	22
mixed peppers, scotch bonnet add lobster   5		BANANA BREAD NF spiced cream, rolled oats	16
<b>SHAKSHUKA</b> GF, NF, DF fried eggs, sweet peppers, gungo peas, callaloo	24	FILLED CROISSANT NF white chocolate matcha & pistachio crémeux, strawberries	16
AVO CRUSTI toasted croissant, poached egg, crushed avocado, mung beans, arugula, parmesan, lemon, pine nuts	26	PANCAKES & CARAMEL NF passionfruit, soursop caramel	22
STEAK & EGGS GF grilled steak, fried egg, cherry tomatoes, roasted potatoes, honey mustard mayo	30	PASTRY BASKET muffin of the day, croissant, pain au chocolat	16
MEADS BAY BREAKFAST NF, DF eggs your way, sausage, saltfish, fried plantain,	28	<b>HOT OATMEAL PORRIDGE</b> GF, NF mixed berries, honey	14
roasted potatoes, portobello mushrooms, grilled tomatoes		HOUSE-MADE GRANOLA oven-roasted caramelized oats, dried papaya,	12
<b>THE BREAKFAST BURGER</b> NF to a sted English muffin, smashed beef patty, cheddar, maple-glazed bacon, fried egg, bbq onions	24	dried mango, raisins choice of milk: oat, coconut, almond, or soy	
LOBSTER CURRY BOWL DF, GF zucchini, bell peppers, cherry tomatoes, coconut,	30	KEEPING IT LIGHT	
lemongrass curry sauce		<b>OAT POT</b> DF, VG mixed berries, flax seeds, fresh mint	10
CHICKEN & WAFFLES NF crispy chicken, fried egg, bacon, mushroom sauce	24	CHIA PUDDING DF, GF, VG infused coconut milk, mango, passionfruit,	12
HAM & CHEESE TOASTIE  toasted and prepared sandwich-style, filled with:  ham, cheddar, mozzarella cheese sauce	18	bay leaves, mixed seeds  GREEK YOGURT GF	12
add fried egg   2		green apple, pineapple, raspberries, honey, sunflower seeds	
SALTFISH JOHNNY CAKE NF filled with saltfish, fried egg, avocado, arugula, spicy mayo	18	COFFEE CREAM chocolate granola, cinnamon	10
<b>SMOKED SALMON BAGEL</b> NF cream cheese, pickled onions, capers	20	FRUIT PLATTER VG assortment of tropical fruits	18
SIDES			
SLICED AVOCADO	4	GRILLED MUSHROOMS	3.50
FRIED PLANTAIN	4	CRISPY BACON	5
HASH BROWNS	4	BREAD SELECTION toasted, choice of:	3
SAUTEED POTATOES	5	white, whole meal, country, bagel, Johnny cake or gluten-free	

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.



## **IN-ROOM DINING**

## **BREAKFAST BEVERAGES**

7 AM - 11 AM

COFFEE & TEA		MALLI ELIXIRS	
ESPRESSO	6	RECOVERY	5
DOUBLE ESPRESSO	9	VITALITY cucumber, green apple, celery, coconut water, lime	_
AMERICANO	8		5
CAPPUCCINO	8		_
LATTE	8	IMMUNITY carrot, black pepper, pineapple, ginger, mint	5
HOT CHOCOLATE	7		5
ICED COFFEE	6	BERRY BOOSTER beetroot, mixed berries, honey, apple cider vinegar	5
TEA	5		
SMOOTHIES & JUI	CES		
SEA MOSS almond milk, banana, cinnamon, honey	14	PICK-ME-UP celery, tomato, lemon, tabasco sauce	12
TROPICAL choice of: mango, banana or pineapple	14	SUNSHINE mix of tropical fruit juices, passion fruit,	14
TREE OF LIFE moringa leaf, orange, banana, mango	14	mango, ginger  SMOOTHIE OF THE DAY	13
BEET BOOSTER beetroot juice, ginger, green apple, lime	13	a refreshing blend of fruits or vegetables Ask your server for the smoothie of the day	
MORNING COCKT	CAILS		
SORREL BELLINI sorrel & scotch bonnet cordial, prosecco	14	SUNNY SIDE UP soursop, vodka, cinnamon syrup	15
CELESTE MIMOSA orange juice, prosecco	14	BLOODY MALLI vodka, Bloody "Malli" mix	14
ICED CARIBBEAN COFFEE vanilla ice cream, espresso, hazelnut liqueur	12		

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