



**GREAT
HOUSE**
RESTAURANT

**BREAKFAST
MENU**



KAMALAME CAY
PRIVATE ISLAND RESORT & RESIDENCES

DAILY FRESH JUICES

GREEN GODDESS JUICE - CUCUMBER, COCONUT WATER, GINGER, MINT - 12

RED DETOX JUICE - YELLOW AND RED BEETS, CUCUMBER, GINGER, CAYENNE PEPPER - 12

FRESHLY SQUEEZED ORANGE JUICE - 12

FRESH COCONUT WATER - 8

COFFEE & TEA

COFFEE - FILTERED & NESPRESSO - 8

CAPPUCCINO - 8

ASSORTMENT OF TEAS - 8

GOOD MORNING "PICK ME UPS" - 21

BLOODY CAESAR with CRISPY BACON

MIMOSA with FRESH ORANGE JUICE

SIDES - 10

TWO EGGS ANY WAY

SLICED AVOCADO

CRISPY APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

YELLOW BAHAMIAN GRITS

KAMALAME HOME FRIES

KAMALAME JOHNNY CAKE
with ANDROS HONEY BUTTER

TASTE *of the* BAHAMAS

LIONFISH & GRITS - 20

A SKILLET OF YELLOW BAHAMIAN GRITS TOPPED with a REDUCED TOMATO, ONION & PEPPER SAUCE, PANFRIED LION-FISH & A SUNNY SIDE UP ORGANIC EGG

HOME MADE BAHAMIAN/FRENCH TOAST - 20

MADE with HOMEMADE THICK CUT BAHAMIAN BREAD, with APPLEWOOD SMOKED BACON & MAPLE SYRUP

BAHAMIAN "BOILED FISH" - 24

LIGHT CLEAR BROTH with POACHED GROUPPER, POTATO AND ONION. SERVED with JOHNNY CAKE, YELLOW GRITS AND LIME ON THE SIDE

BAHAMIAN "CHICKEN SOUSE" - 24

LIGHT CLEAR BROTH with POACHED CHICKEN BREAST, POTATO AND ONION. SERVED with JOHNNY CAKE, YELLOW GRITS & LIME on the SIDE

FROM *the* KITCHEN

BREAKFAST BOWLS

PAPAYA FRUIT BOWL - 16

1/2 SUN-RIPENED PAPAYA FILLED with FRESH FRUIT. PINEAPPLE, MANGO, RED GRAPES, WATERMELON, CANTALOUPE & ORANGE

GRANOLA with GREEK YOGURT - 14

1/2 COCONUT FILLED with KAMALAME GRANOLA - STEEL CUT OATS, ALMONDS, DICED CRANBERRIES, SUNFLOWER SEEDS ON GREEK YOGURT with WILD BERRIES AND ANDROS HONEY ON THE SIDE.

SWEET POTATO HUMMUS & VEGETABLE BOWL - 14

SWEET POTATO HUMMUS TOPPED with SUN-RIPENED AVOCADO, SAUTÉED KALE AND ORGANIC FARM GREENS, SUNFLOWER SEEDS AND SOFT POACHED ORGANIC FARM EGG.

DAVIDS SPECIAL BREAKFAST BOWL - 16

QUINOA TOPPED with SUN-RIPENED AVOCADO, SAUTÉED MUSHROOMS, THAI BASIL AND A SUNNY SIDE UP ORGANIC FARM EGG.

SMOKED SALMON BOARD - 26

ATLANTIC SMOKED SALMON, CAPERS, DICED RED ONION, CREAM CHEESE, FLAME GRILLED BAGUETTE

MICHAELS SPECIAL -22

SMASHED SUN RIPENED AVOCADO ON SOUR DOUGH TOAST topped with TWO POACHED ORGANIC EGGS and either APPLE WOOD SMOKED BACON, RED CHILI FLAKES AND SALTED SUNFLOWER SEEDS or NORWEGIAN SMOKED SALMON, CAPERS AND RED ONION.

THREE ORGANIC EGG OMELETTES - 20

SMOKED SALMON, CAPERS, CREAM CHEESE
CHEESE – AMERICAN CHEDDAR AND GOUDA

EGG WHITE OMELETTE with CHERRY TOMATOES AND SAUTÉED SPINACH

All omelettes served with Kamalame home fries on the side

FROM *the* BAKERY

PASTRY BOARD - 15

(choose 5 - changes daily)

BAHAMIAN BREAD, FRENCH BAGUETTE, WHOLE GRAIN BREAD, BAHAMIAN COCONUT CAKE.

LEMON POUND CAKE, MINI CROISSANT, MINI CINNAMON WHEELS, MINI MUFFINS

SELECTION OF JAMS & PRESERVES

ANDROS HONEY BUTTER

