

## **FRUIT JUICES**

*Orange, Grapefruit, Pineapple, Tomato, Local Selection*

## **FRUIT AND HEALTHY OPTIONS**

### **FRUIT PLATTER**

*Selection of sliced local fruits with Spice made nutmeg yoghurt*

### **YOGHURT and HOUSE-MADE GRANOLA**

### **CHIA PUDDING**

*With coconut, local fruits and mixed seeds*

## **BAKERY, CEREALS AND CONTINENTAL**

### **CHOICE OF TOAST**

*Brown, White, Multigrain*

### **BAKERY BASKET**

*Croissant, Danish, Muffin, Spice Bread*

### **OATMEAL**

*Served with spiced honey, caramelized pecans, candied mixed fruit*

### **SELECTION OF CEREALS**

*House-made Granola, Corn Flakes, Bran Flakes, Rice Crispies*

## **EGGS**

### **Traditional English Breakfast**

*Two eggs poached, fried, scrambled, boiled, prepared to your liking with a choice of: Sides: Sausages, Bacon, Mushrooms, Grilled Tomato, Baked Beans, Ham, Breakfast Potatoes or Smoked Bacon Hash Browns*

### **Omelettes**

*Cheese, callaloo, chives, mushroom, sauteed onions, peppers, bacon, ham, tomatoes, egg white, Spanish; tomatoes, peppers, onions, and chives*

*Full Breakfast (hot items included) US\$45.00 and Continental Breakfast (hot items excluded) US\$40.00  
Plus 10% Service Charge + 15% V.A.T*

## **SPECIALITIES**

### **Poached Eggs on Spicy Crushed Avocado**

*with citrus segments served on sourdough toast (Seasonal)*

### **Eggs Benedict**

*Served on an English Muffin with ham and breaded tomatoes,  
topped with Hollandaise sauce*

### **Fried or Poached eggs**

*Smoked Bacon Hash Browns with tomato chutney*

## **BREAKFAST SPECIALS**

### **French Toast**

*Vanilla custard brioche with citrus, seasonal fruits, maple syrup*

### **Banana Pancakes**

*With caramelized bananas and maple butter*

### **Tropical Fruit Pancake**

*The Chef's fluffy pancake served with a dollop of Guava, Nutmeg or Mango preserve*

### **Belgian Waffles**

*Served with Grenadian Chocolate sauce*

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## **OUR LOCAL BREAKFAST**

### **Fish Creole**

*Served with fried cornmeal slices*

### **Black Pudding**

*Served with fried breaded tomatoes*

### **Salted Codfish Souse**

*(20 minutes required)*

*Seasoned salted cod with onions, peppers, tomatoes & chive  
served with coconut bakes, fried ripe plantains and green bananas*

## **BEVERAGES**

*Coffee*

*Tea*

*Hot Chocolate*

*Milk*

*Local Cocoa*

*Espresso*

*Cappuccino*

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