

## IN-ROOM DINING MENU

### BREAKFAST SERVICE (7:30AM - 10:00AM)

A door hanger menu is provided for your convenience in selecting your breakfast items. Please hang your breakfast order on the exterior door handle of your room before 11pm. Your breakfast will be delivered to your room within the selected time frame. Choose from a Complimentary Continental Breakfast or order A la Carte. Your complimentary continental breakfast will be served until 10am, after this time you will be charged.

### COMPLIMENTARY CONTINENTAL BREAKFAST

Choose your breakfast items from the following:

#### HOT BEVERAGES WITH WHOLE MILK, SKIM MILK OR CREAM

Regular Coffee · Decaffeinated Coffee · Hot Chocolate · Hot Milk  
Earl Grey Decaffeinated Tea · Chamomile Citron Tea · Verbena Mint Organic Tea · English Breakfast Organic Tea

#### CHILLED BEVERAGES

Orange Juice · Grapefruit Juice · Milk  
Skim Milk · Milk 2% · Soy Milk

Your breadbasket will include the following items:

Croissants · Pain au Chocolate · Banana Bread · Danish · Apple Turnover

And the selection for additional special requests:

Toasted Bagels · English Muffins · White Toast · Wheat Toast · Sweet muffin

TOUCH 5546 TO REQUEST IN ROOM DINING.

We will accommodate any special culinary or dietary needs.  
All prices are in US Dollars and subject to 15% service charge.

## BREAKFAST SERVICE (7:30AM - 10:30AM)

### A LA CARTE BREAKFAST

An additional hot breakfast item of your choice can be delivered with your complimentary Continental Breakfast.

#### **FRESH AND HEALTHY**

TROPICAL AND SEASONAL FRUIT PLATE \$22

BOWL OF MIXED BERRIES \$16

TROPICAL FRUITS SMOOTHIES \$11

Strawberry, Banana, Mango or Passion Fruit

#### **EGGS AND OMELETTES**

TWO EGGS ANY STYLE \$17

Served with Creole potatoes, Anguillian Tomato Salsa

THREE EGG OMELETTE \$20

Plain or with a choice of cheese, mushrooms, ham or onions

EGG WHITE OMELET \$15

Served with caramelized sweet onions, mushroom ragout, grilled wine ripe tomatoes and turkey sausages

ISLAND LOBSTER OMELETTE \$29

Island Lobster Omelet, shiitake mushrooms, scallions, Emmental cheese, teardrop tomatoes

SCRAMBLED EGGS WITH SMOKED SALMON \$25

Served with light dill crème fraiche and Spanish caviar

#### **MORNING SPECIALTIES AND BENEDICTS**

SMOKED ATLANTIC SALMON \$25

Garnished with caper berries, black pepper sour cream, red onions, hard boiled eggs, cream cheese and a toasted bagel

BREAKFAST "STEAK AND EGGS" \$29

Petit Prime New York steak, eggs sunny side up, Creole potatoes, roasted tomatoes, Béarnaise sauce

**CLASSIC EGGS BENEDICT \$22**

English muffin, Canadian bacon, Hollandaise sauce served with Creole potatoes

**CARIBBEAN LOBSTER BENEDICT \$31**

English muffin, fresh lobster, chive Hollandaise sauce served with Creole potatoes

**VEGETARIAN EGGS BENEDICT \$20**

English muffin, poached eggs, steamed spinach, roasted Portobello mushroom, Hollandaise sauce served with Creole potatoes

**CEREALS**

**HOUSE GRANOLA \$19**

With seasonal berries and mil or plain low fat yogurt

**KASHI GOLEAN CRUNCH CEREAL \$21**

With seasonal berries or banana, selection of milk or soy milk

**ISLAND OATMEAL BRULÉE \$17**

Island sugar crusted with pineapple and sundried raisins

**PANCAKES, FRENCH TOAST AND WAFFLES**

**BUTTERMILK PANCAKES served with maple syrup \$16**

Chocolate chipped or with bananas \$18

**COCONUT CRUSTED FRENCH TOAST \$19**

Coconut crusted brioches prepared with brown sugar glazed bananas

**WHOLE GRAIN WAFFLES \$19**

With seasonal berries

**SIDE ORDERS**

**INDIVIDUAL SIDE ORDERS \$6**

Apple wood smoked bacon, grilled ham, chicken link sausages, sautéed mushrooms or Creole potatoes

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ALL DAY DINING (11:00AM - 11:00PM)

SOUPS AND APPETIZERS

ANGUILLIAN LOBSTER BISQUE \$25

Drizzled with spiced cognac

REFRESHING RED AND GREEN GAZPACHO \$15

Garnish with shrimp ceviche

YELLOW FIN TUNA TARTAR \$20 / ENTRÉE SIZE \$29

Served with fresh mango, avocado, ginger and soy dressing

ISLAND CRAB CAKE \$17

Spicy crab cake served with tartar sauce

SALADS

NIÇOISE SALAD \$29

Confit and seared yellow fin tuna served with grilled red peppers, marinated tomato, haricot verts, egg, potato, anchovies, black olives and shaved fennel

CRISP CAESAR SALAD

Romaine lettuce, Parmesan crisps and white Spanish anchovies

REGULAR \$17

SHRIMP \$27

CHICKEN \$21

SHRIMP AND AVOCADO CITRUS SALAD \$29

Fresh shrimp, mixed organic lettuce, orange and grapefruit segments, avocado, citrus dressing

BUFFALO MOZARELLA SALAD \$21

Heirloom tomatoes and fresh Mozzarella cheese, basil and extra virgin olive oil

FREE RANGE GRILLED CHICKEN SALAD \$21

Mixed greens, French dressing and onion rings

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## MAKE YOUR OWN PASTA

PASTA SELECTION: Spaghetti, Fettuccine, Penne or Whole Wheat Fusilli

A LA CARBONARA: Creamy mushroom and Pancetta pork meat sauce \$19

BOLOGNAISE: Ground beef and tomato sauce \$19

NAPOLITANE: Basil tomato sauce \$19

GORGONZOLA: Blue cheese sauce \$21

SEAFOOD: Mixed seafood bisque flavored with Cognac \$27

A LA PRIMAVERA: Mixed seasonal garden vegetables, extra virgin olive oil and fresh herbs \$23

MARGARITA PIZZA \$19

Semolina flour crust, fresh mozzarella, garden basil and organic tomatoes

FOUR CHEESE PIZZA \$22

Semolina flour crust and Chef's selection of four delicious cheeses

EXTRA TOPPINGS: mushrooms, spinach, ham, extra cheese, pepperoni and onions  
\$3.00 per topping

## SANDWICHES & WRAPS

CLASSIC CLUB SANDWICH \$19

Turkey breast, cured ham, cheese, smoked bacon served with French fries

WARM WEST INDIAN CURRY CHICKEN WRAP \$22

Braised chicken curry rolled in flour tortilla served with mango chutney

CARIBBEAN LOBSTER WRAP \$31

Medley of fresh lobster chunks, avocado and lettuce leaves in a citrus mayo dressing,  
Rolled in a spinach tortilla

GRILLED MARKET VEGETABLE WRAP \$19

Freshly grilled market vegetables rolled in a spinach tortilla

CHAR-GRILLED 8oz BLACK ANGUS BURGER \$20

Toasted homemade bun, onion marmalade, Creole sauce served with French fries

ISLAND AHI TUNA BURGER \$29

Served with mango papaya slaw, sweet potato fries and chili-lime spread

GREEK STYLE LAMB BURGER \$30

With feta goat cheese, cucumber, tomato, lettuce, mint-cilantro raita and harissa aioli

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## ENTRÉES

### "PYRAT" ROASTED CHICKEN BREAST \$27

Boneless organic chicken breast glazed with Pyrat Rum  
Garlic kale, potato puree and lemon-rosemary chicken jus

### GRILLED FILET OF SIRLOIN STEAK \$36

Served with green beans, roasted garlic mash potato and green salad  
Served with blue cheese sauce, wild mushroom sauce or peppercorn sauce

### BLACK ANGUS BEEF TENDERLOIN \$49

Olive oil mash potato, seasonal steamed vegetables, red wine sauce

### GRILLED LOCAL SNAPPER FILET \$33

Served with saffron "beurre blanc", jasmine rice and market vegetables

### WASABI CRUSTED AHI TUNA STEAK \$39

Served with fried rice and soy butter sauce

## DESSERTS

### MANGO CRÈME BRULÉE \$15

Baked mango custard with fresh fruit and served with a ginger biscotti

### BERRIES AND CREAM \$16

Mixed berries and whipped cream

### WARM CHOCOLATE BROWNIE \$15

Presented with peanut butter sauce, roasted nuts and vanilla ice cream

### FRESH FRUIT PLATE \$16

Assorted fresh fruit

### ICE CREAM AND SORBETS \$12

Three scoops with today's flavors

### ARTISANAL CHEESE PLATE \$18

Chef's selection of cheeses served with dry fruit, fresh fruit and crackers

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## COFFEE MENU

ESPRESSO \$4.50

ESPRESSO MACCHIATO \$5.00  
Espresso and milk foam

ESPRESSO CON PANNA \$5.00  
Espresso and whipped cream

CAFFÈ LATTE \$5.00  
Espresso, steamed milk, milk foam

CAFFÈ BREVE \$6.00  
Espresso, steamed half & half, milk foam

CAPPUCCINO \$6.00  
Espresso, steamed milk, milk foam

CAFFÈ MOCHA \$7.00  
Espresso, chocolate syrup, steamed milk, whipped cream

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