

IN-ROOM DINING MENU

BREAKFAST SERVICE (7:30AM – 10:30AM)

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 midnight. Your breakfast will be delivered to your room within the selected time frame. Choose from a Complimentary Continental Breakfast or order A la Carte.

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 your choice of three of the following items:

Toasted Bagels · English Muffins · Apple Turnover · White Toast · Wheat Toast · Croissant · Pain au Chocolate · Banana Bread · Danish

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.

ISLAND OATMEAL BRULÉE \$16

Island sugar crusted with pineapple and sundried raisins

SMOKED SALMON \$24

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

TWO EGGS ANY STYLE \$15

Served with Creole potatoes, Anguillian Tomato Salsa

THREE EGG OMELETTE \$17

Plain or with a choice of cheese, tomato or ham

EGG WHITE OMELET \$14

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

EGGS BENEDICT \$19

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

ISLAND LOBSTER OMELET \$28

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

KASHI GOLEAN CRUNCH CEREAL \$21

Served hot or cold with soy milk and seasonal berries

COCONUT CRUSTED FRENCH TOAST \$19

Coconut crusted brioches prepared with brown sugar glazed bananas

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BUTTERMILK PANCAKES served with maple syrup \$16

Chocolate chipped or with bananas \$18

TROPICAL AND SEASONAL FRUIT PLATE \$20

HOUSE GRANOLA \$19

With seasonal berries

BOWL OF MIXED BERRIES \$16

WHOLE GRAIN WAFFLES \$19

With seasonal berries

TROPICAL FRUITS SMOOTHIES \$10

Strawberry, Banana, Mango or Passion Fruit

SIDE ORDERS \$6

Bacon, grilled ham, Turkey sausages, 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

ROASTED BUTTERNUT SQUASH AND GINGER VELOUTÉ \$17

Lemon chive drizzled

YELLOW FIN TUNA TARTAR \$23

Served with fresh mango, avocado, ginger and soy dressing

BEEF CARPACCIO \$15

Complemented with basil pesto, pine nuts and shaved Parmesan cheese

ISLAND CRAB CAKE \$17

Spicy crab cake served with tartar sauce

SALADS

NIÇOISE SALAD \$25

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

CRISP CAESAR SALAD

Romaine lettuce, Parmesan crisps and white Spanish anchovies

REGULAR \$16 SHRIMP \$27 CHICKEN \$23

SHRIMP AND AVOCADO CITRUS SALAD \$27

Fresh local lobster chunks, mixed organic lettuce, orange and grapefruit segments, avocado, citrus dressing

BUFFALO MOZARELLA SALAD \$21

Heirloom tomatoes and Mozzarella cheese flavored with rocket leaves, basil

FREE RANGE GRILLED CHICKEN SALAD \$19

On a bed of mixed greens, rocket leaves and French dressing

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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 wheat crust, fresh mozzarella, garden basil and organic tomatoes

FOUR CHEESE PIZZA \$22

Semolina flour wheat 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, cured ham, cheese, smoked bacon served with French fries

WARM WEST INDIAN CURRY CHICKEN WRAP \$21

Braised chicken curry rolled in flour tortilla served with mango chutney

CARIBBEAN LOBSTER WRAP \$30

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

GRILLED MARKET VEGETABLE WRAP \$19

Toasted homemade bun, onion marmalade, Creole sauce

CHAR-GRILLED 8oz BLACK ANGUS BURGER \$19

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

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ENTRÉES

CHICKEN ESCALOPE A LA MILANESE \$27

Chicken breast, basil and tomato confit with Tagliatelle pasta

GRIDDLE FLANK STEAK \$36

Served with French fries or house salad with your choice of blue cheese sauce, shallot sauce or pepper sauce

YELLOW TAIL SNAPPER FILET \$31

Served with olive oil & herb mashed potato and Creole sauce

GRILLED LOCAL CRAYFISH \$48

Rice, ginger-lime butter sauce

DESSERTS

CHOCOLATE CRÈME BRULÉE \$15

With strawberries

BERRIES AND CREAM \$16

Mixed berries and whipped cream

WARM CHOCOLATE BROWNIE \$15

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

NEW YORK CHEESE CAKE \$15

Served with raspberry sauce

FRESH FRUIT PLATE \$15

ARTISANAL CHEESE PLATE \$18

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

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COFFEE MENU

ESPRESSO \$4.25

ESPRESSO MACCHIATO \$4.25

Espresso and milk foam

ESPRESSO CON PANNA \$5.25

Espresso and whipped cream

CAFFÈ LATTE \$5.25

Espresso, steamed milk, milk foam

CAFFÈ BREVE \$6.25

Espresso, steamed half & half, milk foam

CAPPUCCINO \$6.25

Espresso, steamed milk, milk foam

CAFFÈ MOCHA \$7.25

Espresso, chocolate syrup, steamed milk, whipped cream

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