BREAKFAST

CONTINENTAL BUFFET 32

Breakfast pastries, compotes, jams, oatmeal, dried fruits, charcuterie, fresh cut fruits,, choice of juices, choice of hot beverages

A LA CARTE

JEAN KELLY FRENCH TOAST
WITH TAMARIND SYRUP | 23 V

Our signature dish

BLUE MOUNTAIN COFFEE CAKE | 23 V, GF

Warm Jamaican blue mountain coffee cake, strawberries & cream, dried fruits

SMOKED SALMON BAGEL | 32

Bagel, herb cream cheese, red onion, capers, citrus, mixed greens

SEASONAL CARIBBEAN
FRUIT PLATE | 18

BRISKET HASH | 32 GF

Slow braised USDA beef brisket, potatoes, caramalised onions, peppers, rosemary, sunny side up eggs

BELGIAN WAFFLES | 23 V

Whipped cream, sweet butter, maple syrup

COCONUT YOGURT BOWL | 23

Toasted coconut yogurt, banana, maple syrup, fresh & dried fruits, flax, chia seeds

BREAKFAST EGG CLASSICS *Served with hash browns*

EGG BENEDICT

CLASSIC EGG BENEDICT | 28

ROYAL BENEDICT | 28

EGG FLORENTINE | 26

THREE EGG OMELET | 23 GF

Choice of three:
Onion, green pepper, bacon, ham, tomato, mushroom, spinach, avocado, pork sausage, cheddar cheese, Swiss cheese

AMERICAN BREAKFAST | 45

Continental breakfast buffet, choice of eggs

AVOCADO TOAST | 24

Grain toast, locally sourced avocado, red onion, cayenne pepper, sea salt, soft poached egg

SIDES

FRIED PLANTAIN | 9 V
BREAKFAST SAUSAGE | 12 GF
BACON | 12 GF
HASH BROWNS | 9 V, VG
AVOCADO | 8

JOHNNYCAKE | 9 V, VG
TOAST | 9 V
FRESH FRUIT CUP | 9 V, VG, GF
ENGLISH MUFFIN | 9 V
BAGEL AND CREAM CHEESE | 15 V

SPECIALTY JUICE | 9
Cranberry, Guava, Mango

FRESH SQUEEZED JUICE | 11
Orange, Carrot, Pineapple

V – Vegetarian | VG – Vegan | GF – Gluten Free

Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices are in usd and subject to 18% service charge