



## BREAKFAST MENU

### Freshly Baked

*Croissant, danish & muffin*

### Cereals

Please choose one from the following options

*Homemade granola, special k, all bran, corn flake, raisin bran*

### Homemade Yogurt

*Vanilla yoghurt, flavored yoghurt*

### Seasonal Juices

Choose one from the following options:

*Soursop, orange, detox, passion fruit, star fruit*

### Caribbean Seasonal Exotic Fresh Fruits

## CREATE YOUR OWN HOT BREAKFAST

Whole egg omelet or egg white omelet

*mushrooms, ham, onion, tomato, asparagus, cheese*

*Boiled Egg (2 eggs)*

### Breakfast Condiments

Choose two items from the following options:

*Chicken sausage, pork, bacon, grilled tomato, hash brown potato*

### Cheese Selection

Chef cheese of the day, crudites, dried fruit

All prices are in Eastern Caribbean Dollar (EC\$) and are subject to 16% government taxes & 10% service charge.  
2.70 EC\$ = 1.00 US\$



## MENU 1

### **Chilled Prawns**

*Iceberg lettuce, avocado & mango salsa*

### **Roast Island Fish**

*Cauliflower puree, zucchini, pine nut, red currant & basil*

### **Fillet of Wagyu**

*Fragrant pumpkin, date almond, preserved orange*

### **Canouan Chocolate Brownie**

*Garden fresh strawberry*

## MENU 2

### **Rocket with Pear**

*Blue cheese, candied walnut, garlic & lime dressing*

### **BBQ King Prawn**

*Honey, soy & ginger with jasmine rice*

### **Honey, thyme roast chicken breast**

*Golden beetroot, asparagus & chimichurri*

### **Carrot Cake**

*Cream cheese filling*

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## SALADS

### **Chef's Style Garden Salad**

*Mesclun, local fresh cherry tomato, asparagus, beets, cucumber, citrus dressing*

### **Vegetable Spring Roll**

*Sweet and chili sauce*

### **Little Italy**

*Fresh buffalo mozzarella, tomato, parma ham, salami Pesto, mayo & rocket, in herb focaccia*

### **Caesar Salad**

*Romaine lettuce, parmesan shavings, focaccia croutons Bacon bits, anchovies & creamy caesar dressing*

### **Extras**

*Smoked Salmon*

*U10 King Prawn (3 pcs)*

*Grilled Chicken*

*Fresh Catch (120 gr)*

## CRUDITES & DIPS

Crispy selection of local vegetables, cucumber, celery, pepper, carrot & red radish

Humus

Baba Ganoush

Chipotle Aioli

Tzatziki

Thousand Island Dressing

## ANTIPASTO

Prosciutto, salami, pastrami, parmesan cheese, melon

Olives & crusty Italian bread

## CHEESE SELECTIONS

Chef's choice, crackers, homemade local compote & dried fruits

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## WRAPS

### Chicken Wrap

*Marinated chicken, seasonal grilled vegetables, spicy mayo*

### Vegetable Wrap

*Selection of grilled vegetables, cheese*

### Lobster Wrap

*Rock lobster, bacon, spicy mayo*

## CHAMPAGNE

<i>NV</i>	<i>Laurent Perrier Brut</i>
<i>NV</i>	<i>Moet &amp; Chandon Brut</i>
<i>NV</i>	<i>Laurent Perrier Brut Rose</i>
<i>2009</i>	<i>Dom Perignon Brut</i>
<i>2009</i>	<i>Louis Roederer Cristal Brut</i>

## WHITES

<i>2016</i>	<i>Ca'Marcanda 'Vistamare'</i>
<i>2019</i>	<i>Clos Henri Sauvignon Blanc</i>
<i>2016</i>	<i>Henri de Villamont 'La Cannée' Auxey-Duresses</i>

## ROSE

<i>2018</i>	<i>Domaines d'Ott 'Coeur de Selle' Côtes de Provence</i>
<i>2018</i>	<i>Château Pampelonne</i>



## REDS

2014	<i>Clos Henri 'Pinot Noir</i>
2015	<i>Michell Roland 'Clos de los Siete' Malbec</i>
2016	<i>Ca'Marcanda 'Promis'</i>
2014	<i>Duckhorn Merlot</i>