



A LA CARTE

▶ WELLNESS

SEASONAL FRUIT PLATE \$18
A Selection of Fresh Fruits

GUAVA - BERRY PARFAIT \$17 (D)
Guava Compote, Greek Yogurt, and House-Spiced Granola

CHIA SEED PUDDING \$17
Homemade Coconut Granola with Tropical Compote

AVOCADO TOAST \$24 (D, G)
Sourdough Bread, Avocado, Poached Egg, Feta Cheese, Sun-dried Tomatoes, Pickled Onions

▶ INDULGENT STARTS

RUM & RAISIN FRENCH TOAST \$19 (D, G)
Raisin Brioche, Citrus Cream, and Spiced Syrup

WAFFLES \$21 (D, G)
Fresh berries, White chocolate Cream Cheese

CHOCOLATE PANCAKES \$18 (D, G)

▶ REGATTA SIGNATURES

SMOKED BENNY \$24 (D, G)
Croissants, Smoked Salmon, Hollandaise, and Skillet Potatoes

THREE-EGG OMELET \$24
Choice of Ham, Bacon, Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes, Cheddar and Skillet Potatoes

THE REGATTA BREAKFAST \$28
Two Eggs Any Style, Baked Beans, Grilled Tomato, Mushrooms, Double-Cut Smoked Bacon, Sausage, and Toast

THE AMERICAN BREAKFAST \$25
Two Eggs Any Style, Hash Browns, Choice of: Pork Sausage, Chicken Sausage, or Double Cut Smoked Bacon, and Toast

FRIED BRISKET HASH \$28
Potato, Onions, Bell Peppers, and Sunny Side Up Eggs

SCRAMBLED TOFU \$24 (V)
Ginger, Garlic, Spinach, Green Onions, Chili Oil

▶ LOCAL

SALTFISH BENNY \$24 (D, G)
English Muffin, Saltfish Cake, Callaloo, Hollandaise, Skillet Potatoes

GRITS & SHRIMP \$29 (SH)
Blackened Shrimp, Onions, Kale, Coconut Milk, Plantains

21.49097 -71.52195



SH=Shellfish, F=Fish, G=gluten, GF=Gluten Free, NF=Nut Free, N=Nuts, V=Vegetarian, E=Egg, CE=Celery, D=Dairy
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLEASE DRINK RESPONSIBLY. OUR MENUS CHANGE WITH THE SEASONS, INSPIRED BY WHAT'S FRESH AND LOCAL. ALL PRICES ARE QUOTED IN USD, SUBJECT TO 12% GOVERNMENT TAX, 10% SERVICE CHARGE, AND 5% FACILITY FEE. ALL PRICES ARE SUBJECT TO CHANGES.



A LA CARTE

► BREAKFAST SIDES

Breakfast Sausage \$8

Crispy Bacon \$8

Baked Beans \$8

Skillet Potatoes \$8

Side Toast (Wheat, White, Sourdough) \$6

► BREAKFAST DRINKS

COFFEE \$7

Hot or Iced; Espresso or Americano

BARISTA SELECTIONS \$8

Hot or Iced ; Hazelnut Latte, Vanilla Latte, Caramel Latte, Macchiato, Matcha Latte, Cappuccino

TEA \$7

Hot or Iced ; English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint Tea

FRESHLY PRESSED JUICES \$12

Orange Juice, Juice of the day

► ALCOHOLIC DRINKS

MIMOSA \$16

Prosecco & Orange Juice

BELLINI \$16

Prosecco & Peach Puree



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At Salterra, all cocktails are hand-crafted using freshly squeezed lemon and lime juices, so you can enjoy the most authentic flavors.

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