

# salterra

## IN-ROOM DINING

To place your order, dial '0' or message our Front Desk Supervisor on WhatsApp at +1 (649) 333-5410.

### Breakfast

7:00 AM - 11:00 AM

#### CLASSIC AMERICAN BREAKFAST • \$34

Two Eggs Any Style, Bacon or Sausage, Bread Options.

**EGGS:** Fried eggs, Scrambled eggs, Boiled eggs, Sunny side up, Over easy, Omelette

**SIDE OPTION:** Crispy Bacon or Sausage

**BREAD OPTION:** White Toast, Whole Wheat Bread, English Muffin, Sourdough

**DRINK OPTION:** Espresso, Americano, Cappuccino, Latte, Iced Coffee, Iced Tea.

**MILK OPTION:** Whole Milk, Low Fat Milk, Soy Milk, Almond Milk

#### CLASSIC CONTINENTAL BREAKFAST (G,D,E) \$28

Selection of Pastries and Seasonal Fresh Fruits

#### BUTTERMILK PANCAKES (G,D,E) \$20

Served with Warm Maple Syrup, Whipped Butter, Fresh Berries

#### AVOCADO TOAST (G,D,E) \$22

Smashed Avocado, Poached Egg, Cherry Tomatoes, Feta Cheese, Multi-Grain Toast

#### TROPICAL FRUIT BOWL (D) \$18

Fresh Seasonal Fruits, Greek Yogurt, Honey

#### SMOOTHIES & MORE

##### POPEYE THE SAILOR \$12

Spinach, Ginger, Pineapple, Cucumber, Lemon

##### TROPIC BLAZE (D) \$14

Raspberry, Strawberry, Protein, Honey, Milk

##### BUTTERFIELD STREET (G,D)\$12

Banana, Peanut Butter, Milk, Oatmeal

##### ISLAND GLOW (D)

Strawberry, Milk, Basil, Chia Seeds

G- Gluten D-Dairy S-Seafood E-Egg

We source 100% Arabica beans from farmers who utilize responsible and sustainable growing practices.

\*All prices are quoted in USD, subject to 12% Government Tax, 10% Service Charge, and 5% Facility Fee. All prices are subject to changes.

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## all-day dining

11:00 AM - 10:00 PM

### CAESAR SALAD (G,D,S) \$16

Crisp Romaine, Parmesan, Garlic Croutons, Creamy Caesar Dressing

**ADD PROTEIN:** GRILLED CHICKEN (8), GRILLED SHRIMP (12), SEARED TUNA (12), GRILLED STEAK (14), TOFU (8)

### SALTERRA BURGER (G,D) \$25

Beef Patty, Romaine Lettuce, Tomato Jam, Crispy Fried Onion, Swiss Cheese, French Fries

### CLUB SANDWICH (E,G,D) \$18

Turkey, Bacon, Lettuce, Tomato, Mayo, Toasted White or Wheat Bread, French Fries

### GRILLED ATLANTIC SALMON (S,D) \$40

Lemon Butter Sauce, Mashed Potatoes, Seasonal Vegetables Sustainably Caught Fish

### NEW YORK STRIP STEAK (D,G) \$55

New York Strip Steak 12 oz, Garlic Butter, Roasted Potato, Grilled Asparagus

### ROASTED HERB CHICKEN \$36

Pan Jus, Aromatic Rice, Green Beans

*\*Please note that some ingredients, are seasonal and may vary based on availability.*

## desserts

### CHEESECAKE (G,D) \$18

Classic New York Style, Chantily Cream, Fresh Berry Compote

### CHOCOLATE FUDGE BROWNIE (G,D) \$20

Served with Chocolate Cremeux, Salted Caramel Sauce

G- Gluten D-Dairy S-Seafood E-Egg

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