



FRUIT JUICES

Orange, Grapefruit, Pineapple, Tomato, Local Selection

FRUIT AND HEALTHY OPTIONS

Fruit Platter

Selection of sliced local fruits with Spice made nutmeg yogurt

Yogurt and House-Made Granola

Chia Pudding

With coconut, local fruits and mixed seeds

BAKERY, CEREALS AND CONTINENTAL

Choice of Toast

Brown, White, Multigrain

Bakery Basket

Croissant, Danish, Muffin, Spice Bread

Oatmeal

*Served with spiced honey, caramelized pecans,
candied mixed fruit*

Selection of Cereals

House-made Granola, Corn Flakes, Bran Flakes, Rice Crispies

EGGS

Traditional English Breakfast

*Two eggs poached, fried, scrambled, boiled, prepared
to your liking with a choice of: Sides: Sausages, Bacon,
Mushrooms, Grilled Tomato, Baked Beans, Ham, Breakfast
Potatoes or Smoked Bacon Hash Browns*

Omelettes

*Cheese, callaloo, chives, mushroom, sauteed onions,
peppers, bacon, ham, tomatoes, egg white, Spanish;
tomatoes, peppers, onions, and chives*



SPECIALITIES

Poached Eggs on Spicy Crushed Avocado

with citrus segments served on sourdough toast (Seasonal)

Eggs Benedict

Served on an English Muffin with ham and breaded tomatoes, topped with Hollandaise sauce

Fried or Poached eggs

Smoked Bacon Hash Browns with tomato chutney

BREAKFAST SPECIALS

French Toast

Vanilla custard brioche with citrus, seasonal fruits, maple syrup

Banana Pancakes

With caramelized bananas and maple butter

Tropical Fruit Pancake

The Chef's fluffy pancake served with a dollop of Guava, Nutmeg or Mango preserve

Belgian Waffles

Served with Grenadian Chocolate sauce

OUR LOCAL BREAKFAST

Fish Creole

Served with fried cornmeal slices

Black Pudding

Served with fried breaded tomatoes

Salted Codfish Soupe (20 minutes required)

*Seasoned salted cod with onions, peppers, tomatoes & chive
served with coconut bakes, fried ripe plantains and green bananas*

BEVERAGES

Coffee | Tea | Hot Chocolate | Milk

Local Cocoa | Espresso | Cappuccino
