• BREAKFAST SPECIALS

AVOCADO TOAST $16
Multi Grain or White bread, Poached Egg
with Smoked Salmon $22

BELGIAN WAFFLES $16
Organic maple syrup, berries

SHORT STACK PANCAKES $16
Organic maple syrup, berries

BRIOCH FRENCH TOAST $16
Guava & local mango

STEEL CUT OATS $16
Rum soaked raisins, roasted bananas, honey

BOILED LOCAL GROUPER $14
Johnny cake

EGG BENEDICT $16
English muffin, hollandaise, Canadian bacon

EGGS TO ORDER

TWO EGGS ANY STYLE $14

THREE EGG OMELET $18
with choice of fillings

EGGS BENEDICT $16
English muffin, hollandaise, Canadian bacon

SIDES

$9

HASH BROWN
APPLEWOOD SMOKED BACON
CANADIAN BACON
CHICKEN SAUSAGE
PORK SAUSAGE

All eggs come with sausage, hash brown & grilled tomato

CONTINENTAL BUFFET $27
Juices, cereal, morning bakeries, flavored yoghurts,
tropical seasonal fruit plate, coffee or tea

ALL INCLUSIVE BUFFET $40
Continental Buffet with One ‘Eggs to Order’ or One ‘Breakfast Special’

PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 12% VAT.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
MORNING BEVERAGE

JUICES $9
grapefruit, mango, orange, papaya, pineapple

COFFEE $8
americano, regular coffee, cappuccino, decaffeinated, espresso, hot chocolate, latte, macchiato

TEA $8
black chai
chamomile
english breakfast
french earl grey
lemon bush
moroccan mint
royal darjeeling
1837 green tea

BLOODY MARY $11
BLOODY CAESAR $11

MIMOSA $12
SKY JUICE $12

SPRITZER grapefruit mango pineapple sangria

THE COMMONWEALTH
PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 12% VAT

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SOUPS
- Fresh Turmeric & Carrot Soup
  - Ginger, carrot chips
  - $15
- Bahamian Creamy Conch Chowder
  - Cracked conch, celery, carrot
  - $17

APPETIZERS
- Grilled Octopus
  - Spiced potato, confit garlic aioli
  - $29
- Black Pepper Chicken Tikka
  - Mint chutney
  - $25
- Staffed Portobello
  - Spinach, asparagus
  - $15
- Stone Crab Claws
  - Butter, pepper, garlic
  - $25

MAIN COURSES
- Grilled Grouper
  - Watercress cream, buttered gnocchi
  - $43
- Grilled Canadian Lobster
  - Mustard & Cognac emulsion, sugar snaps
  - $54
- Indian Vegetable Curry
  - "Age old mother’s recipe" charred tomato
  - $28
- Roast & Grill
  - Beef Wellington
    - Wild mushrooms, prosciutto, red wine sauce
    - $86
  - Charred Australian Ribeye
    - Parsnip puree, pak choi
    - $45

SALADS
- East African Mango & Cucumber Salad
  - Toasted peanuts, chili, cumin, lime
  - $17
- Burrata & Heritage Tomato Salad
  - Watercress, walnut pesto
  - $20

SIDES
- Basmati Rice
  - Himalayan long grain rice
- Champ
  - "Irish way" scallions butter
- Truffle Chips
  - Parmesan
- Creamy Polenta
  - Zucchini, snow peas, shiitake
- Charred Broccoli
  - Smoked paprika
- Creamed Spinach
  - Toasted pine nuts
  - $9

DESSERTS
- Citrus Cheesecake
  - Macerated blueberry, blueberry sorbet
  - $12
- Sourdop Bomb
  - Passionfruit granita, meringue, rum cake
  - $12
- Chocolate "Wattalappam" Pudding
  - Coconut ice cream, cashew praline
  - $12
- Queen’s Pavloa (For Two)
  - Vanilla meringue, strawberry sorbet, hibiscus tea
  - $29
- Granny Smith Apple Tart
  - Almond frangipane, caramel & apple sorbet
  - $45
- Ice Cream & Sorbet
  - Avocado & lemon
  - Sky juice
  - Flavor of the day
  - $6 per scoop

NEW ZEALAND RACK OF LAMB
  - Salt baked sweet potatoes, crispy brussel sprouts
  - $44
### CHAMPAGNE & SPARKLING

#### CHAMPAGNE

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot, Brut</td>
<td>$38</td>
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<tr>
<td>Pommery Brut Royal (K)</td>
<td>$147</td>
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<tr>
<td>Krug Grande Cuvée</td>
<td>$713</td>
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#### SPARKLING WINE

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot, Rosé N/V</td>
<td>$42</td>
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<tr>
<td>Veuve Clicquot, Rosé 2008</td>
<td>$52</td>
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</tbody>
</table>

### WINES BY THE GLASS

#### WHITE WINE

##### AUSTRALIA

- Oxford Landing, Pinot Grigio, Australia $17
- Oxford Landing, Sauvignon Blanc $19
- Pikes, Hills & Valleys, Riesling $22

##### USA

- Baron Herzog, Chardonnay $14
- Cupcake, Pinot Grigio $17

##### NEW ZEALAND

- Oyster Bay, Chardonnay $19

#### ROSE WINE

##### FRANCE

- Miraval Rosé $17
- Whispering Angel $19

##### AUSTRALIA

- Gulf Stream, Cabernet Sauvignon $14

##### NEW ZEALAND

- Oyster Bay, Pinot Noir $15
- Oyster Bay, Merlot $23

##### FRANCE

- Averaen, Pinot Noir $16

##### USA

- Coppola Director’s Cut, Merlot $15
- Bonanza, Cabernet Sauvignon $16

### RED WINE

#### CHARDONNAY

- Yalumba, Y Series, Unwooded, Australia $104
- Hope Estate, Mountain Wash, Australia $112
- Paul Cluver, Elgin, South Africa $140
- Lourensford The Dome, South Africa $152

#### SAUVIGNON BLANC/SEMILLON

- Oxford Landing, Australia $96
- Howard Park, Miamup, Australia $138
- Tyrrells, Hunter Valley, Australia $176
- Yarden, Galilee, Israel (K) $148
- Buitenverwachting, Beyond, South Africa $96
- Paul Cluver, Elgin, South Africa $104
- Cupcake, New Zealand $82
- Sea Pearl, New Zealand $88
- Fault Line, New Zealand $96
- Neudorf, New Zealand $96
- Oyster Bay, New Zealand $98
- Cloudy Bay, New Zealand $143

#### PINOT GRIGIO

- Oxford Landing, Australia $80

#### RIESLING

- Pikes, Hills & Valleys, Australia $104

#### PINOT GRIS

- Mt Difficulty, Bannockburn, New Zealand $160

#### ROSÉ WINE

- Miraval, France $85
- Whispering Angel, France $91

### MAGNUM BOTTLES

#### CABERNET SAUVIGNON

- Silver Oak, Alex Valley $860
- Caymus, Napa Valley $980
- Caymus Special Selection $1,900

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Prices are subject to 15% service charge and 12% government tax.