**BREAKFAST A LA CARTE**

### ENTREES

**AVOCADO TOAST WITH POACHED EGG** $12  
Your choice of bread: multi-grain, pumpernickel, rye, whole wheat, white

**TOASTED COCONUT OR PLAIN WAFFLES** $14  
Organic maple syrup, sweet plantain

**BRIOCHE FRENCH TOAST** $14  
Guava, mint sauce, local mango

**SHORT STACK PANCAKES** $14  
Canadian maple syrup, stewed berries

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**CONTINENTAL BUFFET** $24  
**CONTINENTAL BUFFET WITH ENTRÉE AND SIDE** $34

### EGGS

**NATURE’S WAY FARM EGGS**  
with old fashioned hash, heirloom tomato

**TWO EGGS ANY STYLE** $9

**FRIED EGGS, PEAS & GRITS, RIPE PLANTAIN** $14

**OMELET OF YOUR CHOICE** $14

**EGGS BENEDICT** $14

**EGGS ROYALE** $14

**SEAFOOD FRITTATA WITH OCTOPUS, SQUID, SHRIMP** $16

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### SIDES

**ROASTED HEIRLOOM TOMATO**

**SAUTÉED WILD MUSHROOM**

**OLD FASHIONED HASH**

**PEAS & GRITS**

**APPLEWOOD SMOKED BACON**

**CANADIAN BACON**

**CHICKEN SAUSAGE**

**PORK SAUSAGE** $8

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MORNING BEVERAGE

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

COFFEE $5
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

MIMOSA $12

SKY JUICE $12

SPRITZER grapefruit mango pineapple sangria $14

THE COMMONWEALTH
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**SOUPS**

- **Wild Mushroom Soup**
  - Caramelized Caribbean onion, truffle oil, hazelnut crumble
  - $15

- **Bahamian Conch Chowder**
  - "Like they do it in Nassau"
  - $17

**DINNER**

**SOUPS**

- **Wild Mushroom Soup**
  - Caramelized Caribbean onion, truffle oil, hazelnut crumble
  - $15

- **Bahamian Conch Chowder**
  - "Like they do it in Nassau"
  - $17

**APPETIZERS**

- **Avocado Bhajia**
  - Spicy tomato reduction, lime
  - $16

- **Stir Fried Beef Tenders**
  - Hummus, smoked paprika
  - $19

- **Steamed Prince Edward Island Mussels**
  - White wine, garlic, orange, crusty bread
  - $23

- **Confit Duck Poutine**
  - Mushrooms, cheese curds, gravy, fries
  - $22

- **Commonwealth Chandelier**
  - White chocolate & coffee, mud pie
  - $26

- **Granny Smith Apple Tart**
  - Almond frangipane, caramel & apple sorbet
  - $32

- **Queen’s Pavlova** *(FOR TWO)*
  - Vanilla meringue, strawberry sorbet, hibiscus tea
  - $28

- **Ice Creams**
  - $4 per scoop

- **Avocado & Lemon Sky Juice**

**DESSERTS**

**SIDES**

- **Basmati Rice**
  - Himalayan long grain rice

- **Champ**
  - "Irish way" scallions butter

- **Homemade Chips**
  - Truffle oil, aged cheddar

- **Peas & Rice**
  - Island rice, pigeon peas

- **Rocket Salad**
  - Sundried tomato, red onions, lime

**MAIN COURSES**

- **Saag Paneer**
  - Spinach, paneer cheese stir fry
  - $22

- **Tandoori Chicken**
  - House salad, mint chutney
  - $28

- **Traditional Indian Vegetable Curry** *(Age old mother’s recipe)*
  - Charred tomato
  - $28

- **Butter Chicken**
  - Most famous Indian chicken dish
  - $32

- **Fish & Chips**
  - Tartar sauce
  - $30

- **Cedar Plank Canadian Salmon**
  - Roasted seasonal vegetables, sauce hollandaise
  - $42

- **New Zealand Lamb Rack**
  - Salt baked sweet potatoes, herbs sauce
  - $44

- **Charred Australian Ribeye**
  - Parsnip puree, kale
  - $56

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  - Hummus, smoked paprika
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  - $28

- **Ice Creams**
  - $4 per scoop

- **Avocado & Lemon Sky Juice**

**DESSERTS**

- **Tapio Pudding**
  - Mango granita
  - $12

- **Yellow Fruits Fresh Soup**
  - Yogurt gelato, fresh raspberry
  - $12

- **Commonwealth Chandelier**
  - White chocolate & coffee, mud pie
  - $26

- **Granary Smith Apple Tart**
  - Almond frangipane, caramel & apple sorbet
  - $32

- **Queen’s Pavlova** *(FOR TWO)*
  - Vanilla meringue, strawberry sorbet, hibiscus tea
  - $28

- **Ice Creams**
  - $4 per scoop

- **Avocado & Lemon Sky Juice**

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**CHAMPAGNE & SPARKLING**

**WHITE WINE**
- **AUSTRIA**
  - Sauternes, Château d’Yquem, 1er cru superieur, Barsac, 1999 – $170
  - Sauternes, Château d’Yquem, 2nd cru superieur, Barsac, 1999 – $130
- **FRANCE**
  - Sauternes, Château d’Yquem, 1er cru superieur, Barsac, 1999 – $170
  - Sauternes, Château d’Yquem, 2nd cru superieur, Barsac, 1999 – $130
- **ITALY**
  - Sauternes, Château d’Yquem, 1er cru superieur, Barsac, 1999 – $170
  - Sauternes, Château d’Yquem, 2nd cru superieur, Barsac, 1999 – $130

**RED WINE**
- **AUSTRIA**
  - Sauternes, Château d’Yquem, 1er cru superieur, Barsac, 1999 – $170
  - Sauternes, Château d’Yquem, 2nd cru superieur, Barsac, 1999 – $130
- **FRANCE**
  - Sauternes, Château d’Yquem, 1er cru superieur, Barsac, 1999 – $170
  - Sauternes, Château d’Yquem, 2nd cru superieur, Barsac, 1999 – $130
- **ITALY**
  - Sauternes, Château d’Yquem, 1er cru superieur, Barsac, 1999 – $170
  - Sauternes, Château d’Yquem, 2nd cru superieur, Barsac, 1999 – $130

**SPARKLING WINE**
- **AUSTRIA**
  - Sauternes, Château d’Yquem, 1er cru superieur, Barsac, 1999 – $170
  - Sauternes, Château d’Yquem, 2nd cru superieur, Barsac, 1999 – $130
- **FRANCE**
  - Sauternes, Château d’Yquem, 1er cru superieur, Barsac, 1999 – $170
  - Sauternes, Château d’Yquem, 2nd cru superieur, Barsac, 1999 – $130
- **ITALY**
  - Sauternes, Château d’Yquem, 1er cru superieur, Barsac, 1999 – $170
  - Sauternes, Château d’Yquem, 2nd cru superieur, Barsac, 1999 – $130

**NON-ALCOHOLIC**
- Coca Cola, Coke Zero, Diet Coke – $6
- Sprite, Sprite Zero – $6
- Fanta Orange – $6
- Fever Tree Ginger Ale – $6
- Fever Tree Indian Tonic Water – $6
- Fever Tree Soda Water – $6
- Hilton Sparkling Water – $3.30l $6, $7.50l $8
- Hilton Still Water – $3.30l $6, $7.50l $8

**WINES BY THE BOTTLE**

**WHITE WINE**
- **AUSTRIA**
  - Yalumba, Y Series, Unwooded, South Australia – $104
  - Hope Estate, Mountain Wash, Hunter Valley – $122
  - Howard Park, Miamup, Margaret River – $144
- **CABERNET SAUVIGNON**
  - Yalumba, Y Series, Unwooded, South Australia – $104
  - Howard Park, Miamup, Margaret River – $144
- **CHARDONNAY**
  - Yalumba, Y Series, Unwooded, South Australia – $104
  - Hope Estate, Mountain Wash, Hunter Valley – $122
  - Howard Park, Miamup, Margaret River – $144
- **SAUVIGNON BLANC/SEMILLON**
  - Yalumba, Y Series, Unwooded, South Australia – $104
  - Hope Estate, Mountain Wash, Hunter Valley – $122
  - Howard Park, Miamup, Margaret River – $144
- **PINOT NOIR**
  - Yalumba, Y Series, Unwooded, South Australia – $104
  - Hope Estate, Mountain Wash, Hunter Valley – $122
  - Howard Park, Miamup, Margaret River – $144

**RED WINE**
- **CABERNET SAUVIGNON**
  - Yalumba, Y Series, Unwooded, South Australia – $104
  - Howard Park, Miamup, Margaret River – $144
- **SHIRAZ**
  - Yalumba, Y Series, Unwooded, South Australia – $104
  - Howard Park, Miamup, Margaret River – $144
  - Vergelegen, 3rd cru, Stellenbosch – $183
- **SAUVIGNON BLANC**
  - Yalumba, Y Series, Unwooded, South Australia – $104
  - Howard Park, Miamup, Margaret River – $144
- **PINOT NOIR**
  - Yalumba, Y Series, Unwooded, South Australia – $104
  - Howard Park, Miamup, Margaret River – $144
  - Vergelegen, 3rd cru, Stellenbosch – $183

**NON-ALCOHOLIC**
- Coca Cola, Coke Zero, Diet Coke – $6
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- Hilton Sparkling Water – $3.30l $6, $7.50l $8
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**PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 12% GOVERNMENT TAX.**
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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**DESSERT**

ICE CREAMS $3 per scoop
- Avocado & lemon
- Sky juice

SORBET $3 per scoop
- Daily selection

TAPIOCA PUDDING $10
- Mango granita

YELLOW FRUITS FRESH SOUP $11
- Yogurt gelato, fresh raspberry

COMMONWEALTH CHANDELIER $12
- White chocolate & coffee, mud pie

GRANNY SMITHAPPLE TART $18
- Almond frangipane, caramel and apple sorbet

QUEEN’S PAVLOVA (FOR TWO) $24
- Vanilla meringue, strawberry sorbet, hibiscus tea

**SWEET FINISH**

FRANGELICO $10
AMARULA $11
KAHLUA $11
BAILEYS $11
CAROLANS IRISH CREAM $11

**COFFEE**

AMERICANO $5
CAPPUCCINO $5
ESPRESSO $5
DOUBLE ESPRESSO $5
DECAFFEINATED $5
LATTE $5
ICED CARAMEL $7
ICED HAZELNUT $7
ICED VANILLA $7

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