

◆ 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



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

SIDES



ROASTED HEIRLOOM TOMATO

SAUTÉED WILD MUSHROOM

OLD FASHIONED HASH

PEAS & GRITS

APPLEWOOD SMOKED BACON

CANADIAN BACON

CHICKEN SAUSAGE

PORK SAUSAGE

\$8

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 \$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



SOUPS

WILD MUSHROOM SOUP
Caramelized Caribbean onion,
truffle oil, hazelnut crumble
\$15

BAHAMIAN CONCH CHOWDER
"Like they do it in Nassau"
\$17



SALADS

EAST AFRICAN MANGO & CUCUMBER SALAD
Toasted peanuts, chili, cumin, lime \$17

JAMAICAN JERK PORK SALAD
Charred pineapple, red onions, jicama,
red cabbage & bean slaw \$19

CANADIAN LOBSTER SALAD
Gem lettuce, avocado, curry mayo,
crispy shallots \$24

◆ DINNER ◆

AVOCADO BHAJIA
Spicy tomato reduction,
lime
\$16

STIR FRIED BEEF TENDERS
Hummus, smoked paprika
\$19

APPELIZERS

STEAMED PRINCE EDWARD
ISLAND MUSSELS
White wine, garlic,
orange, crusty bread
\$21

CONFIT
DUCK POUTINE
Mushrooms, cheese curds,
gravy, fries
\$21

TANDOORI LAMB CHOPS
Lime, ginger, chilli,
cilantro
\$26

GRILLED PRAWNS
Goat pepper, honey glaze
\$26

TO SHARE

WHOLE SNAPPER
"THE BAHAMIAN WAY"
Rice \$52

ROAST PORK BELLY
"TYPICAL ROAST"
Red pepper gravy,
asparagus \$58

BEEF WELLINGTON
Wild mushrooms,
prosciutto with
red wine sauce \$86



◆ 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
\$41

NEW ZEALAND LAMB RACK
Salt baked sweet potatoes,
herbs sauce
\$44

CHARRED
AUSTRALIAN RIBEYE
Parsnip puree, kale
\$56

SIDES

BASMATI RICE
Himalayan long grain
rice \$9

CHAMP
"Irish way" scallions
butter \$9

HOMEMADE CHIPS
Truffle oil, aged ched-
dar \$9

PEAS & RICE
Island rice, pigeon peas
\$9

ROCKET SALAD
Sundried tomato, red
onions, lime \$9

CRISPY EGGPLANT
Chilli, lime, honey \$9



DESSERTS

TAPIOCA PUDDING
Mango granita \$12

YELLOW FRUITS FRESH SOUP
Yogurt gelato, fresh raspberry
\$12

COMMONWEALTH CHANDELIER
White chocolate & coffee,
mud pie \$14

GRANNY SMITH APPLE TART
Almond frangipane,
caramel & apple sorbet \$18

QUEEN'S PAVLOVA
(FOR TWO)
Vanilla meringue, strawberry
sorbet, hibiscus tea \$26

ICE CREAMS \$4 per scoop
Avocado & lemon
Sky juice

SORBET
Daily selection \$4 per scoop

CHAMPAGNE & SPARKLING

CHAMPAGNE	GLASS	BOTTLE
Veuve Clicquot, Brut \$32 \$217
Bollinger, Brut \$41 \$243
Krug Grande Cuvée \$58 \$360

ROSE

Veuve Clicquot, Rosé \$38 \$231
Bollinger, Rosé \$53 \$290

SPARKLING WINE

AUSTRALIA

Jansz, Premium Cuvee Rosé \$37 \$184
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NEW ZEALAND

Allan Scott, Cecilia Brut \$25 \$153
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SOUTH AFRICA

Graham Beck, Brut \$13 \$75
Graham Beck, Brut Rosé \$16 \$91

UNITED KINGDOM

Nyetimber, Brut Classic Cuvée \$45 \$268
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WINES BY THE GLASS

WHITE WINE

AUSTRALIA

Oxford Landing, Pinot Grigio \$17
Oxford Landing, Sauvignon Blanc \$19

FRANCE

Sauvion, Sancerre \$19
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SOUTH AFRICA

Klein Constantia, Sauvignon Blanc \$29
Cape Point, Chardonnay \$46

NEW ZEALAND

Nautilus Estate, Sauvignon Blanc \$22
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USA

Coppola Diamond, Sauvignon Blanc \$17
Simi SC, Sauvignon Blanc \$19

ROSE WINE

AUSTRALIA

Yalumba Y Series, Sangiovese Rosé \$23
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SOUTH AFRICA

De Morgenzon, Cabernet Rosé \$21
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RED WINE

AUSTRALIA

Gulf Stream, Cabernet Sauvignon \$14
Penfolds Max's, Shiraz \$21
Shaw & Smith, Pinot Noir \$37

NEW ZEALAND

Oyster Bay, Merlot \$23
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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
Hildon Sparkling Water .. 330ml \$6 750ml \$8	
Hildon Still Water..... 330ml \$6 750ml \$8	

WINES BY THE BOTTLE

WHITE WINE

AUSTRALIA

CHARDONNAY

Yalumba, Y Series, Unwooded, South Australia \$104
Hope Estate, Mountain Wash, Hunter Valley \$112
Howard Park, Miamup, Margaret River \$144

SAUVIGNON BLANC/SEMILLON

Oxford Landing, South Australia \$88
Yalumba, Christobels, South Australia \$112
Howard Park, Miamup, Margaret River \$138
Tyrrells, Hunter Valley \$176

PINOT GRIGIO

Oxford Landing, South Australia \$71
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CHENIN BLANC

Coriole, McLaren Valley \$104
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RIESLING

Oxford Landing, South Australia \$104
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SOUTH AFRICA

CHARDONNAY

Boschendal, 1685, Western Cape \$58
De Wetshof, Limestone Hill, Western Cape \$136
Paul Cluver, Elgin, Western Cape \$140
Lourensford The Dome, Stellenbosch \$152
Cape Point, Western Cape \$320

SAUVIGNON BLANC

Buitenverwachting, Beyond, Constantia \$96
Paul Cluver, Elgin, Western Cape \$104
Klein Constantia, 361 372, Constantia \$157

CHENIN BLANC

Badenhorst, Secateurs, Swartland \$112
De Morgenzon, Stellenbosch \$248

NEW ZEALAND

SAUVIGNON BLANC

Cupcake, Marlborough \$82
Sea Pearl, Marlborough \$88
Fault Line, Marlborough \$96
Neudorf, Nelson \$96
Oyster Bay, Marlborough \$98
Nautilus Estate, Marlborough \$114
Cloudy Bay, Marlborough \$143

ROSÉ WINE

AUSTRALIA

Yalumba, Y Series, Sangiovese, Southern Australia \$104
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SOUTH AFRICA

De Morgenzon, Cabernet-Rosé, Stellenbosch \$96
Badenhorst Secateurs, Cinsaut-Grenache-Syrah, Swartland, Western Cape \$112



RED WINE

AUSTRALIA

CABERNET SAUVIGNON

Yalumba, Y Series, Unwooded, South Australia \$104
Howard Park, Miamup, Margaret River \$144

SHIRAZ

Vinaceous, Snake Charmer, South Australia \$120
Coriole Redstone, McLaren Valley \$128
Yalumba, Patchwork, Barossa Valley \$144
Penfolds Bin 28, Kalimna, South Australia \$183
Penfolds Grange, South Australia \$1933

PINOT NOIR

Shaw & Smith, Adelaide Hills \$187
Cloudy Day, Marlborough \$254

BLENDED RED WINES

Coriole, Sangiovese-Shiraz, McLaren Valley \$104
Vinaceous Red Hand, Shiraz-Grenache, McLaren Valley \$107

SOUTH AFRICA

CABERNET SAUVIGNON

Buitenverwachting, Beyond, Western Cape \$96
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SYRAH

DMZ De Morgenzon, Stellenbosch \$114
The Chocolate Block, Franschhoek \$160

CABERNET FRANC

Morgenster Lourens, River Valley, Stellenbosch \$200
Raats, Stellenbosch \$271

MERLOT

Morgenster Estate, Stellenbosch \$393
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SHIRAZ

Boschendal, 1685, Coastal Region \$70
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BLENDED RED WINE

Boschendal Grand Reserve, Franschhoek \$96
Warwick, Three Cape Ladies, Cabernet-Syrah, Stellenbosch \$263
Glenelly Estate Lady May, Cabernet-Petit Verdot, Stellenbosch \$263
Sadie Family Columella Red, Mourvèdre-Syrah, Swartland \$657

NEW ZEALAND

PINOT NOIR

Kim Crawford, Marlborough \$68
Oyster Bay, Marlborough \$74
Clos Henri Petit Clos, Marlborough \$121
Neudorf Tom's Block, Nelson \$157
Nobilo Icon, Marlborough \$160
Spy Valley, Marlborough \$186
Mt Difficulty, Bannockburn, Central Otago \$260

MERLOT

Oyster Bay, Marlborough \$59
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◆ 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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