

BREAKFAST MENU

BREAKFAST CLASSICS

AVOCADO TOAST | 22 

GRILLED SOURDOUGH, SALAD GREENS
ADD POACHED EGG | 4
ADD SMOKED SALMON | 6

CLASSIC EGGS BENEDICT | 29

CANADIAN BACON, SPINACH, HOLLANDAISE SAUCE
SALAD GREENS

VEGETABLE FRENCH OMELETTE | 29

POMMES DAUPHINE, TOMATO PROVENÇAL
ONION, PEPPERS, SPINACH, TOMATO, MUSHROOM
ADDITIONAL FILLINGS | 4 EACH

TWO EGGS BREAKFAST | 29

POMMES DAUPHINE, TOMATO PROVENÇAL
SCRAMBLED, FRIED, OR BOILED
CHOICE OF BACON OR SAUSAGE.

LOX & BAGEL | 28

PLAIN OR EVERYTHING BAGEL
SMOKED SALMON, CAPERS, ONIONS, ARUGULA,
CREAM CHEESE, SALAD GREENS.

CINNAMON WAFFLES | 23

STRAWBERRIES, ORGANIC MAPLE SYRUP

BUTTERMILK PANCAKES | 23

CHERRY COMPOTE, WHIPPED CREAM
ORGANIC MAPLE SYRUP

FRENCH TOAST | 24

LOCAL BAHAMIAN BREAD, PINK GUAVA
CARAMEL SAUCE

ORGANIC OATMEAL | 18

PLUMPED RAISIN, BROWN SUGAR

CARIBBEAN SUNRISE | 36

BAHAMIAN STYLE FISH, JOHNNY CAKE, GRITS

VIENNOISERIE

BAKERY ASSORTMENT | 24

CROISSANT | DANISH | 8

PLAIN, CHOCOLATE, ALMOND
DANISH | FLAVOR OF THE DAY

HOMEMADE MUFFIN | 8

FLAVOR OF THE DAY

BANANA BREAD | 15

GLUTEN FREE, 3 SLICES

WHITE OR WHOLE WHEAT TOAST | 6

FRUITS & BERRIES

FRUIT PLATE | 20 

SEASONAL FRUITS AND BERRIES ASSORTMENT

BERRY BOWL | 20

RASPBERRIES, BLACKBERRIES, BLUEBERRIES

YOGURTS & CEREALS

CEREALS | 10

CHOICE OF RICE KRISPIES, SPECIAL K
CORNFLAKES, RAISIN BRAN OR FRUIT LOOPS

GRANOLA | 16

SEASONAL BERRIES
CHOICE OF FULL OR LOW-FAT YOGHURT

CHIA PUDDING | 16

COCONUT MILK, FRESH MANGO

SIDES

ROASTED POTATOES | 10

APPLEWOOD SMOKED BACON | 10

CANADIAN BACON | 10

CHICKEN OR PORK SAUSAGE | 10

AVOCADO | 10

SMOKED SALMON | 18

MORNING BEVERAGES

FRESH JUICES | 9

ORANGE, WATERMELON, GREEN

COFFEE | 8

AMERICANO, ESPRESSO

SPECIALTY COFFEE | 10


CAPPUCINO, LATTE MACCHIATO, HOT CHOCOLATE

ORGANIC TEAS & INFUSIONS | 10

ROYAL BREAKFAST, NECTAR SUN, SOOTHE
EARL GREY, JASMINE SONG, PROTECT
LOCAL BAHAMIAN TEA, FLAVORED ICED TEAS

MORNING COCKTAILS | 22

MIMOSA, BELLINI, BLOODY MARY, SCREWDRIVER

ALL PRICES DISPLAYED ARE SUBJECT TO 10% VAT AND 15%
CHARGE. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.  VEGAN

DINNER MENU

TO START

MER

- OCTOPUS | 36

PORK BELLY, ROMESCO SAUCE, CILANTRO
- DB SMOKED SALMON | 32

CRÈME FRAICHE, CAPERS, MIMOSA GARNISH, BREAD CHIPS
- BAKED OYSTER | 36

LEEK VELOUTÉ, BACON CRUST, PIEDMONT HAZELNUT
- TUNA TATAKI | 34

CUCUMBER, MANGO, AVOCADO, CASSAVA CHIPS, JERK SPICE
- CAVIAR

TRADITIONAL ACCOMPANIMENTS

KRISTAL 1 OZ. | 265

TERRE

- BEET & APPLE SALAD** | 26

WHIPPED GOAT CHEESE, PISTACHIO, MINT, ZA'TAAR
- BEEF TARTARE | 32

CORNICHONS, CAPERS, GEM LETTUCE, BAGUETTE CROUTON
- TOMATO & WATERMELON SALAD | 29

HEIRLOOM TOMATO, FETA CHEESE, WATERMELON, BASIL
- FOIE GRAS| 38

GUAVA PUREE, COCONUT CRUMBLE
- BUTTERNUT SQUASH VELOUTÉ **| 29

PARMESAN, FOCACCIA CROUTONS, BLACK TRUFFLE

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🌱 VEGAN OPTION
** VEGAN OPTION AVAILABLE

MAIN COURSES

MER

- SCALLOPS | 74

BRUSSEL SPROUT, PARSNIP PUREE, APPLE, CAVIAR BEURRE BLANC
- SALMON | 64

CARIBBEAN CURRY, COCONUT, CASSAVA DUMPLINGS, CARROTS
- SAFFRON RISOTTO | 52

SHRIMP, ZUCCHINI, CONFIT TOMATO
- BRANZINO FOR TWO | 135

GRAPE SAUCE VIERGE, PILAF RICE, ALMOND BROCCOLINI
- COD | 60

PIPERADE, CRISPY FINGERLING POTATO, PADRON PEPPER

TERRE

- TOURNEDOS ROSSINI | 98

BEEF TENDERLOIN, FOIE GRAS, SPINACH, POMME DAUPHINE, BLACK TRUFFLE SAUCE
- ROASTED CHICKEN | 52

RATATOUILLE, ZUCCHINI PUREE, POLENTA, ROSEMARY
- GRILLED ZUCCHINI🌱 | 38

ROMESCO SAUCE, ALMONDS, PIQUILLO PEPPER, COUSCOUS, PIGEON PEAS
- DUCK BREAST | 65

RED RADISH, TAMARIND PUREE, LOCAL BOK CHOY, ALMOND, RED WINE SAUCE
- CELERY ROOT RAVIOLI | 52

CELERY ROOT, RICOTTA, TRUFFLE BEURRE BLANC

GARNITURES | 16

GREEN BEANS | POMMES FRITES | PILAF RICE | GREEN SALAD

EXECUTIVE CHEF ANTOINE BAILLARGEON