

The Terrace

Poached Eggs on Creole Sauce (V) 18

Red Beans, Green Bell Pepper, English Muffin

Steak & Egg Burritos 22

Scrambled Eggs, Steak Julienne
Tomato & Jalapeno Pico de Gallo, Flour Tortilla

Poached Egg on Sourdough Toast (V) 18

Crushed Seasonal Avocado, Poached Egg
Grilled Tomato, Cilantro, Lime Juice, Microgreens

Scrambled Tofu (VG) 15

Tomato, Mushrooms, Sweet Pepper
Scallions, Onion, Turmeric

Grand Marnier Infused French Toast (V) 14

Caramelized Banana
Blueberry Compote, Maple Syrup

Oatmeal with Maple Syrup (V) 9

Gluten Free Quinoa Porridge (V, GF) 9

Cinnamon, Strawberries

Buttermilk Pancakes (V) 14

Buttermilk & Lemon Pancakes
Whipped Cream, Maple Syrup
Choice of: Chocolate Chips, Blueberry or Banana

Coconut Pancakes (V) 14

Coconut Pancakes, Cinnamon, Nutmeg
Whipped Cream, Maple Syrup

Belgian Waffles (V) 14

Maple Syrup, Icing Sugar, Caramel Sauce

Eggs Any Style 16

Choice of: Bacon, Ham or Sausage

Easy Fried Eggs "Rancheros" (V, GF) 15

Red Beans, Mozzarella
Corn Tortilla, Spicy Tomato Sauce

Eggs Benedict 18

Choice of: Traditional
Smoked Salmon or Spinach

Omelets

Choice of Egg White or Whole Egg

Mushrooms (V, GF) 17

Tomato, Scallions, Cheddar Cheese

Jalapeño (V, GF) 17

Tomato, Scallions, Cheddar Cheese

Chorizo (GF) 18

Zucchini, Sweet Peppers, Goat Cheese

Smoked Salmon (GF) 18

Spinach, Tomato, Onion

Feta (GF) 18

Mushrooms, Asparagus, Spinach

Creole (GF) 18

Onion, Chives, Bell Pepper
Saltfish, Seasonal Avocado

Masala (V, GF) 18

Tomato, Onion, Lemon Juice, Turmeric
Cilantro, Cayenne Pepper, Tomato Sauce

Side Orders 7

Canadian Bacon (GF)

Roasted Chorizo (GF)

Mushrooms (V, VG, GF)

Crispy Bacon (GF)

Sausages (GF)/Veggie Sausages (V)

Potato (V, VG, GF)

Classic Hash Brown (V)

Sauteed Spinach (V, VG, GF)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

AI/MAP are entitled to Full Breakfast

Prices are subject to 10% service charge and 10% VAT; All prices are quoted in United States Dollars.

The Terrace

English Breakfast (V) 28

Two Farm Fresh Eggs cooked to your liking with Grilled Bacon
Sausage, Hash Brown, Baked Beans, Mushrooms, Tomato

Vegetarian Breakfast (V) 25

Two Farm Fresh Eggs cooked to your liking with Hash Brown
Baked Beans, Mushrooms, Tomato

Traditional Creole Breakfast 30

Local Cocoa Tea, Stewed Saltfish, Smoked Herring
Johnny Bakes, Pickled Cucumber, Tomato, Avocado, Fried Ripe Plantain

Smoothie Bar

13

Banana & Almond

Banana, Almond Milk, Plain Yogurt, Dash of
Brown Sugar Syrup, Whey Protein (Optional)

Mango & Honey

Fresh Mango, Banana
Low-Fat Milk, Plain Yogurt, Honey

Tropical Vitamins

Banana, Orange, Local Pineapple
Fresh Passion Fruit, Ginger, Coconut Cream

Strawberry, Soy & Vanilla

Fresh Strawberries, Banana
Low-Fat Soy Milk, Honey, Vanilla, Extract

Blueberry & Nutmeg

Fresh Blueberries, Plain Yogurt
Vanilla Extract, Grounded Nutmeg, Honey

Beverages

Coffee & Tea 6

Fresh Squeezed Juice 6

Ask your waiter for the daily
Fresh Juice Selection

Bloody Mary 16

Vodka, Lime Juice, Tomato Juice
Celery Salt, Black Pepper, Celery Stick

Mimosa 16

Prosecco
Choice of:
Fresh Orange Juice or Fresh Passion Fruit Juice

Can be Gluten Free upon request

All items subject to market availability Prices are subject to 10% service charge and 10% VAT.

All prices are quoted in United States Dollars. We kindly request abstaining from smoking.

Please inform us any food allergies, intolerances or sensitivities before you place your order