





LIGHT FARE

JUICE AS YOU WISH

Orange, pineapple, passion fruit, grape fruit or local fruit juice of the day

YOGURT ♦ ❖
Sweetened or plain

PERFECTLY RIPE FRUIT PLATE • *

Vanilla yogurt sauce

CEREAL 🦫 🐦

Corn flakes, frosted flakes, raisin bran or all-bran; whole, low-fat or soy milk

STEEL-CUT OATMEAL •• *
Brown sugar, dried cranberries, almonds

PASTRY BASKET 🖢

Croissants, assorted Danishes, muffins

SMOKED SALMON & AVOCADO TOAST

Smoked salmon, avocado, shaved red onion, caper

SIGNATURES

CLASSIC EGGS BENEDICT Grilled ham, Hollandaise sauce, paprika dust

SMOKED SALMON BENEDICT Premium smoked salmon, crispy hash browns

LOCAL BREAKFAST PLATTER Ackee & Saltfish, Johnny cake, fried plantain, sautéed callaloo, tomato

FLUFFY OMELETS

Your choice of shrimp, ham, onions, tomatoes, mushrooms, sweet peppers, spinach, cheddar, feta or pepper-jack cheese

TWO EGGS ANY STYLE Crispy hash browns, bacon, ham or sausage

STEAK & EGGS

Strip steak, two eggs any style, crispy hash browns

VEGAN CHORIZO & BAKED BEANS V ♦ ❖

Grilled premium plant-based Hungry Planet® chorizo, tomato, onion, pepper, scallion, crispy hash browns

CORNED BEEF HASH

Two poached eggs, stone-ground mustard Hollandaise

HAM & CHESE WAFFLE Tropical fruit stew, bourbon maple syrup

PANCAKES • *
Blueberry compote, whipped butter, warm

CHOCOLATE & BANANA
FRENCH TOAST •
Warm Appleton rum & orange syrup

SIDES

CURED BACON
CRISPY HASH BROWNS
BREAKFAST PORK SAUSAGE

GRILLED HAM
BAKED BEANS
TOAST



Vegetarian

Vegan

❖ Balanced Lifestyle Healthier preparations and lower calorie counts Gluten-Free
Please consult your server on which
dishes can be prepared gluten-free

Lactose-Free
Please consult your server on which
dishes can be prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods Ltd. • Bamboo Farms • Al Golaub And Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits Ltd. • Good Hope Country House