

ITALY'S fabled resort town of Portofino in the northern region of Liguria has long been a seaside playground of the rich and famous, lured there by lush green hills that cascade into azure Mediterranean waters. As evidence of Portofino's rich culinary culture, open-air eateries with excellent cuisine and grand vistas abound. At Portofino's restaurant the warm, open-air atmosphere and the tantalizing scents of Ligurian cuisine wafting from the open exhibition kitchen offer up an authentic taste and feel of this idyllic seaside town.

## GREAT BEGINNINGS

### FRUIT JUICES

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

### MANGO PASSION PARFAIT

ripened mango, passion fruit, vanilla greek yogurt, homemade granola

### FRUIT PLATE

Vanilla yogurt sauce

### PASTRY BASKET

Croissants, assorted Danish, muffins

### STEEL-CUT OATMEAL

Brown sugar, raisins, almonds

## HOT SIGNATURE DISHES

### CLASSIC EGGS BENEDICT

Grilled ham or smoked salmon, Hollandaise sauce, paprika dust, harsh brown

### FLUFFY PANCAKE

Blueberry compote, whipped butter, warm maple syrup

### TWO EGGS ANY STYLE

Crispy harsh browns and choice of bacon or ham

### OPEN FACE OMELETS

Made-to-order with your choice of lobster, shrimp, ham, onions, tomatoes, mushrooms, sweet peppers, spinach, cheddar, feta or pepper jack cheese

### STEAK AND EGGS

Strip steak, two eggs, crispy hash brown

### FRENCH TOAST

Braised bananas, warm Barbadian rum syrup

## SIDES

### BREAKFAST PORK SAUSAGE BACON TOAST



✓ Balanced Lifestyle – These dishes offer healthier preparations and lower calorie counts. 🌿 Vegetarian 🌸 Signature Dish

✗ 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 foodborne illness to young children, seniors and those with compromised immune systems.