

BRUNCH

LIGHT FARE

JUICES AS YOU WISH

Orange, pineapple, passion fruit, grapefruit or fresh fruit smoothie of the day

YOGURT

Sweetened or plain

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

SIGNATURES

CLASSIC EGGS BENEDICT

Grilled ham, Hollandaise sauce, paprika dust

SMOKED SALMON BENEDICT

Premium smoked salmon, crispy hash browns

OPEN-FACE OMELETS

Your choice of lobster, 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

CORNED BEEF HASH

Two poached eggs, stone-ground mustard
Hollandaise

STEAK & EGGS

Strip steak, two eggs any style, crispy hash browns

VEGETABLE OMELET

Mushrooms, onions, peppers, tomatoes, spinach, cheese

PANCAKES

Blueberry compote, whipped butter, warm

CRUNCHY BANANA FRENCH TOAST

Warm Appleton rum and orange syrup

SIDES

CURED BACON


GRILLED HAM


BREAKFAST PORK SAUSAGE

CRISPY HASH BROWNS

BAKED BEANS

TOAST

 **BALANCED LIFESTYLE**
Healthier preparations
and lower calorie counts

 **LACTOSE-FREE**
Can be prepared
lactose free

 **GLUTEN-FREE**
Can be prepared
gluten free

 **VEGETARIAN**

 **VEGAN**

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: Exuma Farmers Association • Green Leaf Farms

