

BRUNCH

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

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

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

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