BUTLER ELITE

BY SANDALS

BREAKFAST MENU 7:00AM – 11:00AM

CONTINENTAL BREAKFAST

ASSORTED JUICES
Orange, apple, local juice

BLUE MOUNTAIN COFFE
Caffeinated, decaffeinated

ASSORTED TEAS
Green, english, breakfast, herbal

MILK
Chocolate, regular, almond, soy, low fat, half and half

FROM THE BAKERY
Toast, baked pastries, danishes, assorted jams & spread

LIGHT BREAKFAST

CEREALS
Special k, cornflakes, frosted flakes, raisin bran, granola, oatmeal, local porridge of the day

SEASONAL FRUIT PLATE
Seasonal fruits

MUESLI BOWL
Oats granola, apple, berries, banana

YOGURT CUP
Seasonal fruits

SMOKED SALMON
Plain bagel, red onions, cream cheese

AMERICAN BREAKFAST

EGGS YOUR WAY
Scrambled egg white, fried

OMELETS
Plain, ham & cheese, vegetables

BREAKFAST BLT
Toasted baguette, fried egg, bacon, lettuce, tomato

SIDES

Bacon, breakfast sausage, hash browns, sautéed mushrooms, grilled tomato

SMOKED SALMON & DEVIL EGG
Plain bagel, green onions, lettuce

GRILLED HAM & CHEESE
White or wheat toast, scrambled egg, ham, yellow cheddar or white cheese

BUTTERMILK PANCAKES
Plain, blueberry, breakfast syrup or mixed berries compote

FRENCH TOAST STICKS
Caramel sauce or mix berries compote

APPLEWOOD SMOKE SALMON
Plain bagel, red onions, capers, cream cheese

5-STAR GLOBAL GOURMET
SAVOUR THE WORLD

Vegetarian

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

Balanced Lifestyle – These dishes offer healthier preparations and lower calorie counts.

Gluten-Free – Please consult your server on which dishes can be prepared gluten 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.*

ALL -DAY DINING 11:00AM – 10:00PM

APPETIZER

HOUSE SALAD
Cucumber, tomatoes, red onions, carrots, sweet peppers, iceberg lettuce, thousand island dressing or citrus vinaigrette

CREAM OF PUMPKIN
Coconut crème, parsley

CODD SALAD
Hard- boiled eggs, crispy bacon, blue cheese, tomatoes, iceberg lettuce, blue cheese dressing or ranch

ASSORTED CHEESE CAESER SALAD
Dried fruits, nuts, crackers, seasonal jam

GARLIC CHILI CHICKEN WINGS
Carrots, celery, blue cheese dressing, available with bbq sauce

ENTREE

FULLY LOADED NACHOS
Crispy tortilla crisp, choice of chili con carne or pulled pork cheese sauce, beans, jalapenos, olives, salsa, sour cream

GRILLED BEEF BURGER
Pepper jack cheese or yellow cheddar, tomato, lettuce, pickles, coleslaw

GRILLED QUESADILLA
Flour tortilla, pepper jack & sharp cheddar, salsa, guacamole, pull jerk chicken

CLASSIC CLUB SANDWICH
Turkey breast, bacon, muenster cheese, tomato

CHEESEY VEGETABLE PANINI
Spinach, eggplant, avocado, mushroom, tomato, brie cheese

PASTA & CREAMY PESTO SAUCE
Penne pasta, sundried tomatoes, spinach, creamy pesto sauce, parmesan cheese (available with chicken)

GRILLED BBQ SAUSAGE & VEGETABLE KEBABS
Pork sausage, bell peppers, onions, honey bbq sauce, baked potato

PAN- SEARED FISH FILLET
Lemon tartar sauce, buttered seasonal vegetables, potato wedges

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