

# *In-Suite Dining*

***"I always say, 'Eat clean to stay fit;  
have a burger to stay sane.'"***

**- Gigi Hadid**



## BREAKFAST

Served from 7:00 am to 11:00 am  
Breakfast In-Suite Dining is not complimentary.

### Breakfast Cocktails

Grey Goose Bloody Mary | \$18  
Champagne Mimosa | \$18  
Patron Margarita | \$18

### Beverages

Fresh Orange Juice | \$10  
Fresh Grapefruit Juice | \$10  
Freshly Brewed Coffee | \$10  
(For Two)  
Iced Tea | \$8  
Whole Milk | \$8  
Skim Milk | \$8  
Chocolate Milk | \$8  
Hot Chocolate | \$8

### Selection of Fresh Sliced Fruits

Aromatic Fresh Fruit Plate | **VN** | \$18  
Fresh Wild Mix Berries | **VN** | \$18

### Breakfast in Bed for Two

Fresh Orange Juice  
Carafe of Freshly Brewed Coffee  
Fresh Fruit  
Croissants and Assorted Pastries  
Smoked Salmon Platter  
Eggs to Order  
Breakfast Potato  
Bacon or Sausage  
Bottle of House Champagne  
\$199

### Coconut Porridge

Steel cut oats, quinoa, chia seeds,  
brown sugar, pineapple, vanilla  
milk, toasted coconut | **GF VN** | \$15



## BREAKFAST

### Mixed Berry Parfait

Mixed berry compote, almond granola, whipped Greek yogurt  
|GF N| \$15

### Avocado Toast

Mashed ripe avocado on house sour dough bread, topped with poached egg and chili dressing, served with breakfast potatoes and bacon or sausage, white or wheat toast  
|s| \$24

### Buttermilk Pancakes

Stacked buttermilk pancakes, blueberry sauce, warm maple syrup, served with breakfast potato and bacon or sausage, white or wheat toast \$24

### Signature Omelet

Three whole eggs or egg whites, choice of honey cured ham, tomato, mushroom, roasted pepper, Bermuda onion, cheddar cheese, goat cheese or Swiss cheese, served with breakfast potatoes and bacon or sausage, white or wheat toast \$28

### Eggs Benedict

Two poached eggs on a toasted English muffin, honey cured ham or sautéed spinach, and Hollandaise sauce, served with breakfast potatoes and bacon or sausage, white or wheat toast \$28



## ALL DAY DINING

All Day Dining served from  
11:00 am to 11:00 pm

### SOUP AND SALADS

#### Chicken Soup

Clear chicken broth, roasted chicken, orzo pasta, root vegetables, lemon zest, herbs \$18

#### Aromatic Spinach Salad

Aromatic spinach, heart of palm, cherry tomato, red radish, cucumber, candied walnut, balsamic dressing  
| **V GF N** | \$18

#### Caesar Salad

Hearty romaine lettuce, creamy anchovy-lemon dressing, garlic focaccia croutons, Parmesan cheese \$18

#### Niçoise Salad

Fresh seared tuna steak, haricots verts, hard-boiled egg, potato wedges, Kalamata olives, cherry tomatoes, hearty romaine lettuce, classic mustard dressing  
| **GF** | \$22

### STARTERS

#### Vegetable Spring Roll

Aromatic fresh vegetables filled in spring roll sheets, served with sweet chili sauce | **VN** | \$18

#### Crispy Chicken Wings

Flour breaded and fried jumbo wings, classic Buffalo hot sauce, blue cheese crumbles, scallions | **S** | \$20

#### Coconut Shrimp

Lightly breaded and fried coconut shrimp, island tartar sauce, red cabbage slaw \$20

#### Caicos Conch Fritters

Freshly caught Caicos conch fritters, spicy mayo  
| **S** | \$20

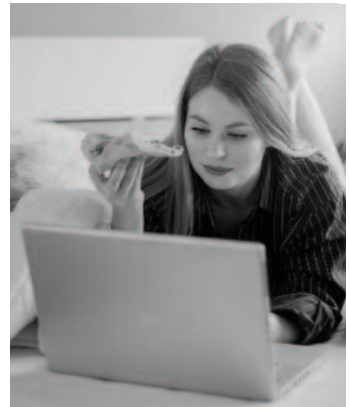
### PIZZAS

#### Margherita

Marinara sauce, fresh mozzarella cheese, tomato, basil leaves  
| **V** | \$18

#### Indian Style Tandoori Chicken

Aromatic Indian spiced tandoori chicken, marinara sauce, cilantro  
| **S** | \$22



## ALL DAY DINING

### PIZZAS (continued)

#### Pepperoni

Sliced pepperoni, oregano, marinara sauce \$22

#### Short Ribs

Braised slow cooked short ribs, marinara sauce \$24

### SANDWICHES AND BURGERS

Served with choice of regular fries, sweet potato fries or salad

#### Black Bean Veggie Burger

Grilled vegetables, avocado, cheddar cheese, baby spinach, tomato salsa |v| \$18

#### Beef Burger

8oz house blend sirloin beef patty, choice of American, cheddar or Swiss cheese, lettuce, tomato, onion, pickle, cooked medium unless otherwise specified \$24

#### Club Sandwich

A classic with crispy bacon, grilled chicken, smoked ham, tomato, fresh lettuce, American cheese \$24

#### Grouper Wrap

Spinach wrap tortilla, filled with pan-seared grouper fillet, quinoa, fresh spinach, red cabbage, passion fruit ginger dressing \$24



### ENTRÉES

#### Wild Mushroom Ravioli

Handmade ravioli filled with wild mushroom, organic mushroom jus, shaved parmesan cheese |v| \$34

#### Pappardelle

Handmade pappardell pasta, traditional bolognese ragù, chiles, shaved parmesan cheese |s| \$42

#### Indian Style Chicken Tikka Masala

Indian spiced tomato gravy, grilled chicken tikka, saffron rice, pappadam, pickle |GFs| \$38

#### Grilled Snapper

Freshly caught Caicos snapper fillet, creamy whipped mashed potatoes, sautéed asparagus, citrus beurre blanc |GF| \$42

#### Grilled Lobster

10oz freshly caught South Caicos grilled lobster, creamy whipped mashed potatoes, garden vegetables, brown butter |GF| \$56

*(Available only in lobster season)*

## ALL DAY DINING

### ENTRÉES (continued)

#### Beef Tenderloin

8oz angus beef tenderloin, creamy whipped mashed potatoes, charred broccolini, truffle jus | **GF** | \$56

#### Rib-Eye

16oz angus beef rib-eye grilled to order, truffle shoestring fries, sautéed mushroom, grilled asparagus, rosemary thyme jus | **GF** | \$72

### DESSERTS

#### New York Cheese Cake

Creamy cheese cake, graham cracker crust, fresh strawberry compote \$15

#### Key Lime Pie

Shortbread crust, freshly baked key lime curd, whipped cream \$15

#### Devil Chocolate Mud Cake

Moist chocolate sponge cake, chocolate ganache frosting, burnt white chocolate fennel \$15

#### Ice Cream

Selection of home-made ice creams and sorbets. Selections change daily. | **GF** | \$12

### BEVERAGES

Sodas, Iced Tea | \$8

Bottled Water – Sparkling or Still | \$10

#### Poolside Punch

Dark rum, coconut rum, banana liqueur, pineapple, lime juice, cranberry Juice | \$14

#### Iced Tropez Rosé Cooler

Peach infused rosé wine cooler | \$15

### IMPORTED BEERS

Corona Light, Coors Light, Corona Extra, Heineken, Red Stripe, Presidente, Presidente Light | \$9

### DOMESTIC BEERS

Down-Da-Road IPA, I-Ain-Ga-Lie Lager, Gon-Ta-Nort Amber, I-Soon-Reach Light | \$7

### BAR SERVICE

Complete bar, bottle service and selected wines are available for your suite.



## KIDS MENU



### BREAKFAST

Served from 7:00 am to 11:00 am  
Breakfast In-Suite Dining is not complimentary.

#### Beverages

Orange, or Grapefruit Juice | \$8  
Whole Milk, Chocolate Milk | \$6  
Hot Chocolate | \$8

#### Bacon and Eggs

Two eggs any style, applewood smoked bacon, breakfast potatoes, white or wheat toast \$15

#### Pancakes

Small stack of three plain or chocolate chip pancakes, maple syrup, applewood smoked bacon \$15

#### French Toast

Brioche bread dipped in vanilla egg custard, maple syrup, applewood smoked bacon \$15

### ALL DAY DINING

Served from 11:00 am to 10:00 pm

#### Penne Pasta

Choice of butter or marinara sauce  
|v| \$15

#### Chicken Tenders

Served with honey mustard sauce, fries or salad \$15

#### Beef Slider

4oz patty, lettuce, tomato, onion, fries |NF| \$15

#### Grilled Caicos Snapper

Creamy whipped mashed potatoes, steamed broccoli, fresh lemon |GF| \$19

#### Grilled Chicken Breast

Creamy whipped mashed potatoes, steamed broccoli, BBQ sauce |GF| \$19

#### Beef Tenderloin

4oz angus beef tenderloin, creamy whipped mashed potatoes, sautéed asparagus \$26

### DESSERTS

Chocolate Chip Cookies \$8  
Double Chocolate Brownies \$8

## OUT OF THE ORDINARY DINING OPTIONS

### PRIVATE CHEF SERVICE

Our team of professional chefs is on call should you want to dine in the privacy of your suite. Your entire meal will be prepared for you on-site and served to you in the cozy ambiance of your dining room, or in the intimacy of your private balcony. Please note that 48 hours' notice is necessary, confirmation will be based on availability. For more information, pricing and availability, please contact extension 30233. This experience is only available for suites with a full kitchen.



### DINNER UNDER THE STARS

We create a magical evening for you and a loved one under the stars in the night sky with the ocean as the backdrop. Please note that 48 hours' notice is necessary. All arrangements are handled by our expert dining team, just bask in each other's company as your personal butler and our skilled chefs take care of everything. For more information, pricing and availability, please contact extension 30233.

### TAXES AND FEES

All prices are subject to an 18% service charge, 12% government tax and \$5.00 delivery fee.

### TRAY REMOVAL

Please dial 30234 when you're ready to have your tray removed.