

IN-ROOM DINING

Opening Hours – 24 hours

Please dial Extension 54 to place an order

All prices are in US Dollars and subject to 12% tax, 10% service charge and \$5 USD delivery charge

V-Vegan, P-Pork Products, N-Contains Nuts

BREAKFAST – served 24 hours

FRUITS – Bananas, Apples, Grapes, Seasonal Berries Bowl \$15,
Sliced Fruit Plate \$12, Mixed Fruit Salad with Orange & Mint
Dressing \$12

JUICE

Local Favorites \$7 – Passionfruit, Moringa Green, Coconut Water

Chilled Juice \$7 – Grapefruit, Tomato, Apple, Mango

Freshly Squeezed \$8

Natural -- Oualie’s Farm Carrot or Beetroot

Digestion -- Green Apple, Pineapple, Grape & Kale

Detox -- Orange, White Grapes, Watermelon & Mint

Energizer -- Beetroot, Spinach, Carrots, Apple & Dill Leaves

Green Power -- Granny Smith Apple, Pineapple, Super Greens &

Chia Seeds

Immunizer -- Red Cabbage, Pineapple, Pear & Ginger

SMOOTHIES \$10

Healthy -- Strawberry, Banana, Local Honey, Mint & Soy Milk

Antioxidant -- Blueberry, Pineapple, Orange & Ground Hazelnut

Pure Recharge -- Mango, Raspberry & Yoghurt

Tropical Activator -- Pineapple, Banana, Coconut Milk & Apple

Juice

The Green Energy -- Avocado, Chia Seeds & Green Tea Gelato

YOGURT – Natural Plain \$10, Low Fat Seasonal Fruit \$12,

Mango & Coconut \$12

CEREAL & GRAIN \$15

Raisin Bran, Country Corn Flakes, Multigrain Square, Cocoa Puffs,

Home Made Granola. Served with Fresh Milk, Skimmed Milk, Full

Cream, Almond Milk, Rice Milk or Soy Milk

Bircher Muesli (N) \$16 - Granny Smith Apples, Orange, Walnut,

Berries

Organic Steel Cut Oats \$14 - Sliced Banana, Golden Raisins, Hot

Milk & Cinnamon Spiced Cane Sugar

Coconut, Quinoa & Chia Porridge (N) \$14 - Almond Milk,

Banana, Mango, Slivered Almonds, Fresh Berries

The Breakfast Parfait \$14 - Home Made Granola, Mixed Berries,

Greek Yogurt, Watermelon

BREAKFAST (Cont’d)

MORNING BAKERY

Bakery Basket (Choice of Two) \$12 – Pain Au Chocolate

Croissant, Fruit Danish Muffin, Baguette Bake of the Day

Bread (Two Slices \$4, Four Slices \$6) - Rye, Whole Grain, White,

Wheat, Sourdough, Dry Fruit Loaf, Crumpet

Served with your Choice of Any Two: Local Honey, Margarine,

Nutella, Local Fruit Preserve, Butter

Gluten-Free Basket \$12 - Served with your Choice of Any Two:

Local Honey, Margarine, Nutella, Local Fruit Preserve, Butter

EGGS

‘Cage Free and Hand Picked’ from Wingfield Estate, St. Kitts

Two Eggs -- Any Style \$24

Served with Bacon (P), Country Pork Sausage or Chicken Sausage,

Hash Brown Potato, Roasted Tomato

Three Eggs Omelet \$28

Potatoes, Bacon, Pork or Chicken Sausage, Mushrooms, Roast

Tomato and Whole Meal Toast with any of the following:

Ham, Smoked Salmon, Mushroom, Tomato, Aged Cheddar Cheese,

Onion, Capsicum

Egg White Frittata \$24

Baby Spinach, Piperade, Sheep’s Milk Feta, Crispy Kale, Grilled

Sour Dough

Benedict \$24

Choice of Ham, Smoked Salmon or Lump Crab, with Spinach, Sauce

Hollandaise & English Muffin

BREAKFAST SPECIALITIES

Smoked Salmon & Avocado Bagel \$22

House-made Bagel, Dill Cream Cheese, Vine-Ripe Tomato,

Cucumber, Shaved Red Onion, Capers & Mesclun

Caribe Semolina Souffle (V) \$19

Avocado, Spring Onion, Grilled Corn, Cherry Tomato and

Coriander

BREAKFAST (Cont’d)

BATTERS

Plain, Banana, or Chocolate Chip Pancakes \$22 - *Fresh Berries, Crème*

Chantilly, Pure Maple Syrup

Belgian Waffles \$22 - *Fresh Berries, Crème Chantilly, Pure Maple Syrup*

Brioche French Toast (N) \$22 - *Coconut & Almond Streusel, Mascarpone,*

Spiced-Rum Blueberry Compote

SIDE ORDERS \$8 Each - Fingerling Potatoes with Herbs, Hash Brown

Potatoes, Crispy Pork Bacon, Country Pork Sausage, Spicy Chicken Sausage,

Mixed Green Salad with Lemon Vinaigrette, Roasted Wild Mushrooms,

Assorted Tropical Fruits

KID’S CORNER

Seasonal Fruit Salad \$12 - Strawberry Compote

Breakfast Sandwich \$14 - Scrambled Egg, English Muffin, Roasted Tomato

Junior’s Breaky \$17 - Egg Any Style, Toast, Hash Brown, Chicken

Sausage, Pork Bacon

Choose your Pancake \$14 - Plain, Chocolate Chip or Blueberry, with Maple

Syrup

French Toast Sticks \$14 - Banana Cream, Maple Syrup

Golden Waffle \$14 - Maple Syrup, Vanilla Cream

COFFEES & TEAS - Illy Coffee, Espresso Beverages, Cappuccino \$8, Latte

\$8, Macchiato \$8, Americano \$7, Solo Espresso \$6, Add an extra shot \$4,

Freshly Brewed Coffee & Tea Regular or Decaffeinated, Small Pot \$8, Large

Pot \$12

ALL DAY DINING MENU (Available from 12.00PM to 11:00PM)

APPETIZERS & SALAD

Beer Battered Fish n’ Chips \$24 - *House Made Tartar Sauce, Lemon*

Kittitian Squash Quinoa Bowl (V)(N) \$24 - *Roasted Local Pumpkin, Spiced*

Pumpkin Seeds, Wild Mushrooms, Baby Spinach, Herb Yogurt, Crispy Kale

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Oualie's Farms Garden Greens (N) \$16 - *Shaved Easter Egg Radish, Baby Beets, Toasted Sunflower Seeds, Goat Cheese, Poppy Seed Tuile, Citrus Vinaigrette*

Yellowfin Tuna Nicoise \$18 - *Avocado, Hard Boil Eggs, Olives, Haricot Verts, Gem Lettuce, Fingerling Potato*

Buckley's Farm Vine Tomato (N) \$18 - *Burrata, Lemon Puree, Sour Dough, Upland Cress, Pistou*

Kale & Romaine 'Caesar' \$18 - *Bacon, Soft Boiled Egg, Anchovies, Dough Croutons*

Add: Jerked Chicken Breast \$8, Grilled Chicken Breast \$7, Grilled Salmon \$9, Grilled Shrimp \$9, ½ Lobster Tail \$12

SOUP

Dieppe Bay's conch Chowder \$19 - *Coconut Flan, Chili & Lime Streusel*

Chicken Soup \$15 - *Consomme Broth, Fines Herbs, Root Vegetables*

Soup of the Day MP

SANDWICHES & BURGERS

Great House Wagyu Burger \$24 - *Bibb Lettuce, Local Tomato, Caramelized Onion & Truffle Jam, Aged Cheddar, Rosemary Aioli*

Great House 'Beyond' Burger \$24 - *Plant Based Burger, Bibb Lettuce, Tomato, Avocado, Aged Cheddar, House Sauce*

Classic Turkey Club (P) \$22 - *Applewood Smoked Bacon, Fried Egg, Multigrain Bread*

Park Lobster Roll \$24 - *Grilled Brioche, Napa Cabbage, Spring Onion, Tarragon Aioli*

Caribbean Jerk Chicken Wrap \$21 - *Split Pea Roti Skin, Tamarind Sauce*

Roasted Eggplant Panini \$22 - *Grilled Zucchini and Peppers, Arugula Pesto, Mozzarella, Heirloom Tomato*

Sandwiches and Burgers are served with Green Garden Salad or French Fries

ENTRÉES

Fish of the Day – Market Price

Choice of Green Salad, Rice & Peas, Lemon Herb Butter Sauce

Roasted Organic Half Chicken \$36 - *Choice of Jerk Spice, BBQ, Garlic Herb Marinated, Corn on the Cob, Coleslaw*

Grilled New York Striploin \$42 - *Pommes Puree, Grilled Asparagus, Lemon Confit, Sauce Bordelaise*

Pasta Rigatoni \$26 - Choice of Bolognese, Mushroom Cream, Tomato & Basil or Chili Garlic

Add - Grilled Salmon Filet \$9, Jerked Chicken Breast \$8, Grilled Chicken Breast \$7, Grilled Shrimp \$9, ½ Lobster Tail \$12

DINNER DINING MENU (Available from 6.00PM to 10:00PM)

FROM THE GRILL

Prime Tenderloin Black Angus 10 oz. \$59

Prime Rib Eye Black Angus 14 oz. \$59

New York Striploin Niman Ranch 14 oz. \$56

Lamb Chops New Zealand 16 oz. \$54

King Prawn Wild Caught USA \$48

Spiny Lobster Leeward Islands Half / Full \$42 / \$75

Cage Free Chicken Joyce Farm Half / Full \$32 / \$50

All grilled items are served with Sweet Potato Wedges & Roasted Tomatoes, with your Choice of Red Wine, Chimichurri or Béarnaise Sauce.

SIDES \$9 Each - Mashed Potatoes, Grilled Asparagus, Exotic Mushrooms, Sherry, Chives, Garden Green Salad, Lemon Vinaigrette, Local's Favorite 'Rice & Peas', French Fries, Mac n' Cheese, Steamed Broccoli, Lemon EVOO, Roasted Cauliflower Florets, Slivered Almonds, Smoked Paprika

DESSERTS \$16 EACH

Chocolate - *Baked Chocolate and Orange Tart, Kumquat Compote, White Chocolate Soil*

Coconut - *Coconut Crème Brulee, Jagerry, Caramelized Plantain, Madeleine*

Pineapple - *Vanilla Cheesecake, Pineapple Compote, Coconut Crumble, Coriander Anglaise*

Black Forest - *Chocolate Mousse, Cherries, Mascarpone Vanilla Cremeux*

Mango - *Mango, Passion Fruit and Coconut Opera, Guava Cream, Coconut Meringue*

GELATO & SORBERT SELECTION \$5 per scoop

Chocolate, Blueberry Cheesecake, Vanilla, Strawberry Lemon, Tangerine, Raspberry, Passionfruit

WINE BY THE GLASS AND BY THE BOTTLE

SPARKLING & CHAMPAGNE

ASTORIA Prosecco, Italy \$13 \$60

BOLLINGER BRUT Champagne, France \$29 \$140

LAURENT PERRIER ROSÉ Champagne, France \$32 \$150

WHITE

LA CHABLISIENE Chardonnay, Chablis, France \$14 \$59

DUCKHORN Sauvignon Blanc, Napa Valley, California, USA \$22 \$101

ELENA WALCH Pinot Grigio, Alto Adigo, Italy \$11 \$49

PAZO BARRANTES Albarino, Rias Baixas, Spain \$13 \$59

EROICA Reisling, Washington State, USA \$18 \$83

DECOY, Chardonnay, California, USA \$14 \$68

ROSÉ

CHATEAU LA COSTA ROSÉ, Provance, France \$12 \$50

RED

CHATEAU ST. MICHELLE Merlot, Washington, USA \$12 \$55

ANTINORI CHIANTI CLASSICO Tuscany, Italy \$15 \$71

TRIVENTO GOLDEN RESERVE Malbec, Mendoza, Argentina \$16 \$73

SEBASTIANI Pinot Noir Napa Valley, California \$19 \$80

BEAUNE DU CHATEAU PREMIER CRU 19 (G)| 80 (B)

Burgundy, France

SEBASTIANI Cabernet Sauvignon, Napa Valley, California, USA \$19 \$81

RAVENSWOOD Zinfandel, Sonoma, California, USA \$11 \$49

BEERS

Imported Beer \$8

Stella Artois

Budweiser

Miller Lite

Corona

Blue Moon

Heineken

Local Beer \$4

Carib

Skol

Stag

SOFT DRINKS

Assorted Coca-Cola Soft Drinks \$6

Iced Tea \$8

Acqua Panna Bottled Water, Still -- Small / Large \$8 / \$10

San Pellegrino Bottled Water, Sparkling -- Small / Large \$8 / \$10