

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 or 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

| **NF** | \$199

Coconut Porridge

Steel cut oats, quinoa, chia seeds,

brown sugar, pineapple, vanilla

milk, toasted coconut | **GF VN** | \$18



BREAKFAST

Mixed Berry Parfait

Mixed berry compote, almond granola, whipped Greek yogurt
| **GF** | \$18

Avocado Toast

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

Buttermilk Pancakes

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

Egg Tostadas

Two sunny side up eggs, black bean and tomato salsa, fresh cilantro, lime crema on fried corn tortillas, served with breakfast potato and bacon or sausage, white or wheat toast | **NF** | \$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 potato and bacon or sausage, white or wheat toast
| **NF** | \$28

Eggs Benedict

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

ALL DAY DINING

All Day Dining served from
11:00 am to 10:00 pm

SOUP AND SALADS

Chicken Soup

Clear chicken broth, roasted chicken, orzo pasta, root vegetables, lemon zest, herbs | **NF** | \$16

Nicoise Salad

Fresh seared tuna steak, haricots verts, hard-boiled egg, potato wedges, Kalamata olives, cherry tomatoes, hearty romaine lettuce, classic mustard dressing
| **GF NF** | \$24

Greek Salad

Feta cheese, cucumber, red onion, Kalamata olives, heirloom tomatoes, oregano, lemon, olive oil
| **V GF** | \$18

Caesar Salad

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

STARTERS

Vegetable Spring Roll

Aromatic fresh vegetables filled in spring roll sheets, served with sweet chili sauce | **VN** | \$16

Crispy Chicken Wings

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

Coconut Shrimp

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

Caicos Conch Fritters

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

PIZZAS

Margherita

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

Artichoke, Truffle and Mushroom

Aromatic artichoke, truffle crema, green olive, sautéed mushrooms, Parmesan cheese | **V** | \$22



ALL DAY DINING

Pepperoni

Marinara sauce, fresh mozzarella cheese, sliced pepperoni, oregano
| **NF** | \$22

Short Ribs

Braised slow cooked short ribs, caramelized onion, ricotta cheese
| **NF** | \$24

SANDWICHES AND BURGERS

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

Garden Veggie Burger

8oz aromatic veggie burger patty, choice of American, cheddar or Swiss cheese, lettuce, tomato, onion, pickle | **VNF** | \$18

Grilled Vegetable Panini

Grilled vegetables, avocado, cheddar cheese, baby spinach, tomato salsa | **VNF** | \$20

Beef Burger

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



Club Sandwich

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

ENTRÉES

Aromatic Peas and Asparagus Risotto

Arborio rice cooked with vegetable broth, organic peas, asparagus crema, parmesan crisp | **VNF** | \$36

Pan Seared Chicken

Roasted chicken breast supreme, sautéed mushroom, bacon, jasmine rice, demi-glaze | **GFNF** | \$38

Seafood Fettuccine

Freshly caught Caicos seafood, hand crafted fettuccine, creamy Parmesan sauce, chilies | **NF** | \$42

Mahi-Mahi

Creamy mashed potato, sautéed asparagus, citrus beurre blanc
| **GFNF** | \$42

ALL DAY DINING

Grilled Lobster

10oz freshly caught South Caicos
grilled lobster, creamy whipped
mashed potato, garden vegetables,
and brown butter | **GFNF** | \$54

(Available only in lobster season)

Angus Rib-Eye

12oz angus rib-eye, grilled to order,
truffle shoestring fries, rosemary
thyme jus | **GFNF** | \$58

DESSERTS

New York Cheese Cake

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

Key Lime Pie

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

German Chocolate Gâteau

Chocolate moist sponge cake, coconut,
caramel, chocolate fondant | **NF** | \$15

Ice Cream

Selection of house-made ice creams:
vanilla, chocolate, strawberry, salted
caramel | **GF** | \$12

Selections of house-made sorbets:
lemon, mango, raspberry, banana
| **GFVN** | \$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, Grapefruit, or Cranberry 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 | **NF** | \$15

Pancakes

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

French Toast

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

ALL DAY DINING

Served from 11:00 am to 10:00 pm

STARTERS

Penne Pasta

Choice of butter or marinara sauce
| **V** | \$15

Chicken Tenders

Served with honey mustard sauce, and fries or salad | **NF** | \$15

Beef Slider

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

ENTRÉES

Grilled Caicos Snapper

Mashed potato, steamed broccoli, fresh lemon | **GF NF** | \$18

Grilled Chicken Breast

Mashed potato, steamed broccoli, BBQ sauce | **GF NF** | \$18

DESSERTS

Chocolate Chip Cookies | **NF** | \$8

Double Chocolate Brownies | **NF** | \$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 on pricing and availability, please contact extension 30234. This experience is only available for suites with a full kitchen.



TAXES AND FEES

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

TRAY REMOVAL

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



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. The approximate cost for this experience is \$255 per person, plus any beverages, taxes and gratuities. For more information on pricing and availability, please contact extension 30234.