

## STARTERS

### Chicken Wings 19

Choice of Jerk or Buffalo Sauce  
Ranch Dip, Celery Sticks

### Crispy Buttermilk Cauliflower (V) 17

BBQ Sauce, Sesame Mayo

## SANDWICHES

### Wahoo on Raisin Brioche 27

Battered Wahoo, Tropical Tartare Sauce

### The Beyond Burger® (V) 29

Cheddar, Lettuce, Tomato, Dill Pickle, Chipotle Aioli

### Crispy Chicken On Brioche Bun 26

Dill Pickle, Chipotle Aioli, Ranch Dressing

### Black Angus Beef Burger (8oz) 28

Bacon, Cheddar, Lettuce, Tomato, Dill Pickle  
(available without the bun, placed between iceberg leaves)

**\*All Sandwiches will be served with a choice of  
French Fries or Side Salad**

## CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

POOL MENU

exhale®

## SALADS

### Mexican Salad Bowl (V) 19

Romaine, Black Beans, Avocado, Queso Fresco,  
Pico de Gallo, Tortilla Strips, Creamy Jalapeño Dressing

### Caesar Salad (V) 19

Romaine, Garlic Croutons, Shaved Parmesan,  
Caesar Dressing (no anchovies)

### Poke Bowl (V) 20

Mixed Greens, Quinoa, Seaweed Salad,  
Avocado, Edamame, Pickled Cucumber,  
Radish, Soy Sesame Dressing

#### SALAD ADD-ONS:

Chicken 8 / Salmon 9 / Shrimp 9 / Tuna 9 / Tofu 7

## HAMILTON PRINCESS CLASSIC COCKTAILS

### Princess Ultimate Rum Swizzle

Gosling's Black Seal Rum, Gosling's Gold Seal Rum,  
Pomegranate, Grenadine, Lime, Pineapple, Orange,  
Angostura Bitters, Float of Hamilton Princess Single Barrel Rum

14

### Classic Dark & Stormy

Gosling's Black Seal Rum, Ginger Beer

14

### Sparkling Mango Lemonade

Top it up with a liquor of your choice at an additional cost

Hand-Crafted with Fresh Lemon and Mango

9.50

## WINE BY THE GLASS

### Sparkling

'Yellow Label', Veuve Clicquot, Champagne, France 30  
Zardetto Prosecco Brut, Prosecco, Italy, NV 15

### White

Sauvignon Blanc, Wairau River, New Zealand 16  
Chardonnay, Rodney Strong, Sonoma, USA 17  
Pinot Grigio, Santa Margherita, Valdadige, Italy 15

### Rosé

AIX Rosé Coteaux d'Aix En Provence, France 14

### Red

Cabernet, Justin Vineyards, Paso Robles, California, USA 19  
Kaiken Ultra, Malbec, Mendoza, Argentina 17  
Pinot Noir, J. Lohr 'Falcons Perch', Monterey County, California, USA 17

(V) Vegetarian (GF) Gluten Free (N) Nuts

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

17% gratuities will be added to the menu price listed