

princess



GOOD EATS
IN-ROOM DINING MENU



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

BREAKFAST 6:00 AM - 11:00 AM

Smoked Salmon on Toasted Bagel 15
Cream Cheese

Smashed Avocado (V) 12
Toasted Bagel

Selection of Cheese & Sliced Cold Cuts 22

Choice of Pancakes, Waffles or French Toast 12
Syrup and Fruit Compote

COMPLETE BREAKFAST

The Bermudian 28
Codfish, Boiled Eggs, Tomato Sauce, Boiled Potatoes, Avocado and Whole Banana

The Continental (V) 25
Fresh Seasonal Fruit Plate, Two Homemade Croissants, One Danish or One Muffin, Toast, Butter and Preserves

EGGS & OMELETS

(For all the eggs and omelets served with sautéed potatoes & grilled tomato)

Egg White Frittata (V) 15
Tomato, Spinach, Asparagus

Scrambled LEO 16
Cured Salmon, Scrambled Eggs, Onions, Fennel, Sour Cream and Toast

Three Egg Omelet 15
Please select 2 ingredients: Asparagus / Smoked Salmon / Chorizo
Peppers / Onions / Mushrooms / Cheddar / Swiss / Green Onions / Ham

Two Eggs any Style 12
Scrambled, Sunny Side Up, Poached or Hard Boiled

Benedict 16
Two Poached Eggs, Canadian Bacon, English Muffin and Béarnaise Sauce

Florentine 16
Two Poached Eggs, Spinach, English Muffin and Béarnaise Sauce

Sides

Bacon / Pork Sausage / Canadian Bacon 6
Grilled Tomato / Sautéed Potatoes / Sautéed Spinach 3

Please push the "in room dining" button on your telephone for service. A convenience delivery charge of \$3.00 per person and 17% gratuity will be added to the menu price listed.
(V) Vegetarian (GF) Gluten Free. If you have any intolerances or specific diet, please ask your operator for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

MORNING BREADS

Bakery Basket (V) 12

Two Croissants, One Danish, One Muffin and Choice of Toast, Butter and Preserves

Toasted Bagel (V) 6

Cream Cheese

Choice of Toasted Bread (V) 5

White, Wheat, Multigrain, Rye (gluten free option also available)

YOGURTS & CEREALS

Oatmeal with Cinnamon (V) (GF) 6

Choice of Cereal (V) 6

Rice Krispies / Cornflakes / All Bran / Special K / Muesli

Yogurt (V) 6

Plain / Low Fat / Fruited / Vegan

FRUITS & BERRIES

Seasonal Fresh Fruits (V)(GF) 14

Seasonal Berries Bowl (V)(GF) 16

Strawberries, Blueberries and Blackberries

Grapefruit or Banana (V)(GF) 3

Please push the "in room dining" button on your telephone for service. A convenience delivery charge of \$3.00 per person and 17% gratuity will be added to the menu price listed.

(V) Vegetarian (GF) Gluten Free. If you have any intolerances or specific diet, please ask your operator for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

SMOOTHIES & SPECIAL DRINKS

Seasonal Fruit Smoothie (V)(GF) 12

Vegetable Splash (V)(GF) 10
Kale, Spinach, Apple, Cucumber, Ginger, Honey, Lemon Juice

Virgin Bloody Mary (V)(GF) 7
Tomato Juice, Worcestershire Sauce, Tabasco

Mimosa 16
Champagne, Orange Juice

HOT BEVERAGES

Small Pot of Coffee 8
Large Pot of Coffee 12
Regular or Decaffeinated

Fairmont Lot 35 Teas
Small Pot 6
Large Pot 10
Imperial Breakfast / Decaffeinated English Breakfast / Jasmine Gold Dragon /
Oregon Mint / Egyptian Chamomile / Creamy Earl Grey / Liza Hill Darjeeling

Hot Chocolate 5
With Whipped Cream 6

MINERAL WATER

Acqua Panna 1L 12
San Pellegrino 1L 12
HP Spring Water Still 750ml 8
HP Spring Water 330ml 5
Perrier 330ml 6



ALL DAY DINING

11:00 AM - 10:00 PM

Jalapeño Corn Bread (V) 16

Whipped Tuckers Goat Cheese, Red Pepper Jam

Cobb Salad (GF) 24

Jerk Chicken, Bacon, Avocado, Egg, Cherry Tomato, Crumbled Blue Cheese, Buttermilk Dressing

Fish Chowder Bites 14

Black Rum Aioli

Challengers Bank Catch 37

Local Catch, Seasonal Ingredients

The Beyond Burger® (V) 27

Bermyn Fresh Shiitake Mushroom Marmalade, Cheese, Lettuce, Dill, Tomato, Aioli, Johnny Bread

Fried Yard Bird 36

Light and Dark Meat, Garlic Mashed Potato, Collard Greens, Sawmill Gravy

MENU DESIGNED BY

Chef Marcus Samuelsson

Marcus' Restaurant is located on the ground level, to the left of the lobby.

Lunch

Monday - Saturday: 12:00pm - 3:00pm

Dinner

Monday - Sunday: 6:00pm - 10:00pm

Brunch

Sunday: 11:00am - 3:00pm

ROOM SERVICE MENU

11:00 AM - 11:00 PM

STARTERS

Crab Cakes 23

Hot Sauce Mayo, Mango Salsa

C&A Calamari & Shrimp 21

Tzatziki Dip

Crispy Sauerkraut Bites (V) 17

Honey Grain Mustard

Corn Tortilla Chips (V) 14

Spicy Salsa

Charcuterie & Cheese, Chutney, Crackers, Kalamata Olives, Pickles

Single Serving \$18 Serving for Two \$26

SOUPS

C&A Fish Chowder 13

Johnny Bread

Roasted Bermuda Pumpkin Soup (V) 13

Multigrain Bread

SALADS

Beetroot & Goat Cheese (V)(GF) 19

Mixed Greens, Fire Roasted Carrots, Teff Seed Crackers, Sweet Balsamic Dressing

Dash (V)(GF) 19

Spinach, Kale, Goji Berries, Mung Beans, Pickled Shiitake Mushroom, White Wine Vinaigrette

Vegan Keto (V)(GF) (N) 19

Mixed Greens, Quinoa, Avocado, Tomatoes, Sweet Corn, Hazelnuts,
Orange Segments, White Wine Vinaigrette

Romaine Caesar 18

Boiled Cage Free Egg, Shaved Parmesan, Toasted Focaccia, Caesar Dressing

Poke Bowl (V) 19

Avocado, Quinoa, Edamame, Pickled Cucumber, Radish, Seaweed Salad,
Sesame Soy Vinaigrette

Salad Additions 7

Chicken / Tuna / Salmon / Shrimp / Beef / Tofu / Bacon

Please push the "in room dining" button on your telephone for service. A convenience delivery charge of \$3.00 per person and 17% gratuity will be added to the menu price listed.

(V) Vegetarian (GF) Gluten Free (N) Nuts. If you have any intolerances or specific diet, please ask your operator for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

SANDWICHES

All sandwiches are served with your choice of fries or side salad
(GF) All sandwiches are available in gluten free bread

C&A Wahoo 25

Raisin Bread, Lettuce, Tomato, Coleslaw, Tartar Sauce

Classic Club 24

Chicken Breast, Bacon, Cheddar, Lettuce, Tomato

Chicken Panini 23

Tomato, Mozzarella, Basil Pesto

Black Angus Beef Burger (8oz) 25

Bacon, Cheddar, Lettuce, Tomato, Dill Pickle

Falafel Sandwich (V) 22

Fattoush Salad, Tzatziki

PASTA & PIZZA

Cheese Pizza (V) 18

Add Toppings 2

Pepperoni / Bacon / Chicken / Ham / Mushrooms / Onions / Olives / Pineapple

Penne / Spaghetti (V) 19

Tomato Sauce, Basil, Parmesan

Penne / Spaghetti 21

Minced Beef and Lamb Sauce, Oregano, Parmesan

Vegetable Spaghetti (V)(N) 19

Spinach, Zucchini, Tomato Sauce, Basil Pesto, Pine Nuts, Parmesan

Penne Short Rib Ragu 21

Braised Beef, Carrots, Jus

Please push the "in room dining" button on your telephone for service. A convenience delivery charge of \$3.00 per person and 17% gratuity will be added to the menu price listed.

(V) Vegetarian (GF) Gluten Free (N) Nuts. If you have any intolerances or specific diet, please ask your operator for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

MAIN COURSE

SPECIALTIES

Paneer Masala (V) 26

Cottage Cheese, Orange Peel Chutney, Basmati Rice, Roti

Add Chicken or Shrimp 7

Chicken Curry 26

Orange Peel Chutney, Basmati Rice, Roti

Shepherd's Pie (GF) 23

Minced Beef and Lamb, Mashed Potatoes, Side Salad

Beer Battered Fish & Chips 27

Mushy Peas, Tartar Sauce

SIMPLE GRILL

Salmon 36

Red Snapper 29

Tuna 32

USDA Beef Ribeye Steak (12 oz) 49

USDA Beef Tenderloin (8 oz) 47

Chicken Breast 26

Please select two of the following side dishes for your simple grill:

Grilled or Steamed Vegetables / Basmati Rice / Roasted Potatoes

French Fries / Side Salad

Additional Side 10

Please select one of the following sauces for your simple grill:

Lemon Butter / Chimichurri / Béarnaise / Tartar / BBQ / Hot Mayo

DESSERTS 12

Apple Tart & Cinnamon Ice Cream

Chocolate Ice Cream Cake

Coconut Cream Pie

New York Cheesecake

Honey & Ginger Crème Brûlée (GF)

Hand Crafted Ice Creams & Sorbets 5 per scoop (GF)

Please push the "in room dining" button on your telephone for service. A convenience delivery charge of \$3.00 per person and 17% gratuity will be added to the menu price listed.

(V) Vegetarian (GF) Gluten Free. If you have any intolerances or specific diet, please ask your operator for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

KIDS MENU 6:00 AM - 11:00 AM

BREAKFAST 9

The Humpty Dumpty

Choice of Juice (4oz), Cold Cereal or Sliced Fresh Fruit

The Super Mario

Choice of Pancakes or Scrambled Eggs, Selection of Bacon, Ham or Sausage, Choice of One Muffin or Toast, Milk, Chocolate Milk or Hot Chocolate

Kids Continental

Choice of Toast or One Danish or One Muffin, Seasonal Berries, Selection of Juice or Milk

Grandma's Oatmeal

Sliced Banana or Berries

FUN FOOD 11:00 AM - 11:00 PM

Carrot & Cucumber Crudités (V)(GF) 9

Ranch Dressing

Cheese Pizza 12

Classic Cheese & Tomato Sauce

Add Toppings 2

Pepperoni / Bacon / Chicken / Ham / Mushrooms / Onions / Olives / Pineapple

Spaghetti 15

Minced Beef and Lamb Sauce, Oregano, Parmesan

Beef Hot Dog 9

French Fries

Kid's World Beef Burger 15

Cheddar, Lettuce, Tomato, and French Fries

Crispy Chicken Tenders 15

French Fries, Honey Mustard

Grilled Chicken Breast 15

Steamed Broccoli, Corn Lollipop, BBQ sauce

Crispy Fish Fingers 12

French Fries, Tartar Sauce

DESSERTS 10

Brownie Ice Cream Sandwich

Fruit Platter (V)(GF)

Assorted Ice Creams & Sorbets (GF) 5 per scoop

Please push the "in room dining" button on your telephone for service. A convenience delivery charge of \$3.00 per person and 17% gratuity will be added to the menu price listed.
(V) Vegetarian (GF) Gluten Free. If you have any intolerances or specific diet, please ask your operator for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

BEVERAGES

NON ALCOHOLIC BEVERAGES

Diet or Regular Soda, Iced Tea 5
Apple, Cranberry, Orange, Pineapple, Grapefruit, Tomato 6
Sparkling Mango Lemonade 9.50

CHAMPAGNE & SPARKLING WINES

'Yellow Label', Veuve Cliquot, Champagne, France 30/150
Santa Margherita Prosecco Brut, Valdobbiadene, Italy 15/75

WHITE WINES

Auntsfield, Sauvignon Blanc, Marlborough, New Zealand 15/75
Molino delle Balze, Chardonnay, Tuscany, Italy 16/80
Cantina Terlan, Pinot Grigio, Alto-Adige, Italy 16/80

ROSE WINES

Whispering Angel, Provence, France 16/80

RED WINES

Joseph Carr, Cabernet Sauvignon, Rutherford, Napa, USA 18/90
Kaiken Ultra, Malbec, Mendoza, Argentina 16/85
Talbot 'Kali Hart', Pinot Noir, Monterey County, California, USA 16/85

BOTTLED BEERS 9

Heineken / Heineken Light / Corona / Corona Light
Amstel Light / Budweiser / Bud light / Becks / Becks Blue,
Blue Moon / Stella Artois / Red Stripe

DRAFT BEERS 12

Bermuda Brews
(Please ask order taker for selections)

Sam Adams
Carlsberg

SPIRITS

American Whiskey

Jack Daniels 9
Bulleit 12
Woodford Reserve 15

Rum

Bacardi Superior 10
Gosling's Black Seal 10
HP Single Barrel 16

Tequila

Cazadores Resposado 12
Patron Silver 17
Sauza Gold 10

Gin

Bombay Sapphire 13
Hendricks 15.50
Tanqueray 11

Vodka

Finlandia 10
Tito's 12
Grey Goose 14

*There is no sincerer love
than the love of food.*

GEORGE BERNARD SHAW



HAMILTON PRINCESS

TEL +1 441 295 3000
76 PITTS BAY ROAD, HAMILTON HM08 BERMUDA

THEHAMILTONPRINCESS.COM

WINTER/SPRING 2020