



# IN ROOM DINING

7:00am - 10:00pm

DAILY



HAMILTON PRINCESS

BERMUDA  
HOTEL • BEACH CLUB • MARINA

## BREAKFAST

7:00am- 11:30am

### FRUITS & BERRIES

Sliced Seasonal Fresh Fruits (V) (GF) - 14

Seasonal Berry Bowl (V) (GF) - 16

Acai Bowl (V) (GF) - 14

Mixed Berries, Banana, Chia Seeds, Toasted Coconut Flakes, Granola,  
Honey Drizzle, Dairy Free Yogurt

Whole Grapefruit (V) (GF) - 6

### YOGURTS & CEREALS

Oatmeal With Cinnamon (V) (GF) - 6

Choice of Cereal (V) - 8

*Includes your choice of milk*

Rice Krispies, Corn Flakes, Bran Flakes, Special K, Muesli

Yogurt (V) - 6

Plain / Low Fat / Fruited / Vegan

### THE BAKERY

Basket (V) - 14

Two Croissants, One Danish, One Muffin, Your Choice of Toast, Butter, Jam

Toasted Bread (V) - 5

White, Wheat, or Raisin

Muffins / Croissants / Danishes - 7

Daily Chef's Selection - Gluten Free Options Available

Avocado on Toasted Bagel (V) - 15

Add Poached Egg -3

Smoked Salmon on Toasted Bagel - 15

Cream Cheese, Pickled Onions, Capers

Toasted Bagel (V) - 5

Cream Cheese

The EBC on a Bagel - 15

Two Eggs, Bacon, Cheddar, Breakfast Sandwich

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

If you have any intolerance or specific diet, please ask your order taker for guidance.  
Consumption of raw or under-cooked meats can present a potential health risk.  
A delivery charge of \$3 per person and 17% gratuities will be added to the menu price listed.

## FROM THE GRIDDLE

12 each

Buttermilk Pancakes

Belgian Waffle

French Toast Raisin Bread

Wheat Crepes (V)

All Served With Syrup & Fruit Compote

## EGGS & OMELETS

Served with Breakfast Potatoes & Grilled Tomato

**Three Egg Omelet - 15**

Please select 2 ingredients:

Ham, Smoked Salmon, Chorizo, Peppers, Onions, Mushrooms, Asparagus,  
Green Onions, Cheddar, Swiss

**Two Eggs Any Style - 12**

Scrambled, Fried, Sunny Side Up, Poached, Boiled

**Benedict - 16**

Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce

**Florentine (V) - 16**

Two Poached Eggs, English Muffin, Spinach, Hollandaise Sauce

**Scrambled LEO (GF) - 16**

Smoked Salmon, Eggs, Onion, Fennel, Sour Cream, White Toast

**Keto Burrito (GF) - 17**

Bacon, Avocado, Spinach, Cheddar, Sour Cream, Tomato Salsa Wrapped in Egg

\*No Grill Tomato Garnish or Breakfast Potatoes

**Huevos Rancheros - 19**

Two Eggs Over Easy, Corn Tortilla, Refried Beans, Cheddar Cheese, Tomato Salsa,  
Sour Cream, Jalapeño - \*No Grill Tomato Garnish

### SIDES:

Bacon / Pork Sausage / Canadian Bacon - 7

Breakfast Potatoes/ Sautéed Spinach / Tomato Salsa - 3

Sliced Avocado - 4

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## FRESHLY SQUEEZED JUICES

12 Each

Your Choice of Orange or Grapefruit

## COLD BEVERAGES

Apple, Orange, Grapefruit, Pineapple, Cranberry, Tomato - 6

HP Spring Water 330ml - 5

HP Sparkling Water 330ml - 5

Ice Tea - 5

Soft Drinks - 5

Coke, Diet Coke, Sprite, Ginger Beer, Ginger Ale

## HOT BEVERAGES

Coffee - 4

Regular or Decaffeinated

Cappuccino / Double Espresso / Latte - 7

Espresso - 5

Macchiato - 6

Hot Chocolate - 5

With Whipped Cream - 6

Lot 35 Tea - 6

Imperial Breakfast, Decaf English Breakfast, Jasmine Gold Dragon,  
Oregon Mint, Egyptian Chamomile, Creamy Earl Grey, Liza Hill Darjeeling

## SMOOTHIES & SPECIAL DRINKS

Seasonal Fruit Smoothie of The Day -12

SmooFit Regeneration - 12

Banana, Peanut Butter, Honey, Almond Milk, Hemp, Chia Seeds

Vegetable Splash - 10

Kale, Spinach, Apple, Cucumber, Ginger, Honey, Lemon Juice

Virgin Bloody Mary - 7

Mimosa - 16

Beers & Spirits available from 9:00 am to 10:00 pm

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## BREAKFAST FOR KIDS

7:00am- 11:30am

9 each

### Continental

Choice of: Toast or Pastry, Juice or Milk, Berries

### The Humpty Dumpty

Choice of: Boiled Egg or Waffle, Orange, Cranberry or Pineapple Juice, Cold Cereal of your choice or Fresh Fruit

### The Super Mario

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

### Grandma's Oatmeal

Berries, Brown Sugar

## MAIN MENU FOR KIDS

11:30am- 10:00pm

### Carrot & Cucumber Sticks - 9

Ranch Dressing

### Crispy Chicken Tenders - 15

Fries, Honey Mustard

### Grilled Salmon - 15

Steamed Broccoli & Corn Lollipop

### Fish Fingers - 12

Fries & Tartar Sauce

### World Burger - 15

Fries, Cheddar Cheese

### Grilled Chicken - 15

Steamed Broccoli & Corn Lollipop BBQ Sauce

### Spaghetti - 15

Tomato or Meat Sauce

### Cheese Pizza - 12

Classic Cheese & Tomato Sauce

*Additional Toppings - 2 each*

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## LUNCH & DINNER

11:30am- 10:00pm

## BITES

### Hot Crab Dip - 23

Baked with Cheddar, Corn Tortillas, Celery Sticks

### Crunchy Avocado Wedges (V) - 17

Chipotle Aioli

### Jamaican Jerk Chicken Wings - 17

Ranch Dip, Celery Sticks

### C&A Calamari & Shrimp - 21

Coated with Cornmeal and Seasoned Flour, Tzatziki Dip

### Crispy Buttermilk Cauliflower (V) - 16

BBQ Sauce, Sesame Mayo

### Nachos & Loaded Guacamole - 19

Corn Tortilla Chips, Three Cheese, Jalapeño, Spring Onions, Tomato Salsa, Sour Cream

#### TOP YOUR NACHOS: 7

Jerk Chicken / Shrimp / Beef

## SALADS

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

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

### Roasted Squash (V) (GF) (N) - 19

Arugula, Goat Cheese, Cherry Tomatoes, Pumpkin Seeds, Sweet Balsamic Dressing

### Romaine Caesar - 18

Boiled Cage Free Egg, Shaved Parmesan, Toasted Focaccia, Anchovies

### Poke Bowl (V) - 19

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

#### ADD-ONS: 7

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

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## SOUPS

**C&A Fish Chowder -13**  
(Contains Gosling's Black Seal Rum)  
Johnny Bread

**Lentil Soup - 12**  
Crispy Bacon Bits, Pretzel Roll

## PIZZA & PASTA

**Cheese Pizza (V) - 18**  
Toppings available upon request

**Penne Pasta with Crab & Shrimp - 23**  
Arrabiata Sauce

## ENTRÉES

**Pan Seared Red Snapper (GF) - 29**  
Sautéed Kale, Roasted Potato Wedges, Lemon Butter Sauce

**Grilled Salmon (GF) - 36**  
Sautéed Broccoli, Mashed Potatoes, Peperonata Sauce

**Fish Tacos - 29**  
Pickled Red Cabbage, Guacamole, Spicy Mayo, Fries

**Impossible Meat Kebabs (V) - 26**  
Charred Cabbage, Mango Salsa, Grilled Pita, Side Salad, Garlic Sauce

**Grilled Black Angus - Striploin Steak (10oz) - 39**  
**or Tenderloin (8oz) - 46**  
French Fries, Asparagus, Béarnaise Sauce

**Beer Battered Fish & Chips - 27**  
Codfish, Mushy Peas, Tartar Sauce

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## CURRIES

**Chicken Tikka Masala - 26**  
(Contains Dairy)  
Basmati Rice, Papadum's, Orange Peel Chutney, Roti

**Paneer Masala (V) - 26**  
(Contains Dairy)  
Basmati Rice, Papadum's, Orange Peel Chutney, Roti

## SANDWICHES

**C&A Wahoo - 25**  
Grilled Wahoo, Lettuce, Tomato, Coleslaw, Tartar Sauce, Raisin Bread

**The Beyond Burger® (V) - 26**  
Cheddar, Lettuce, Tomato, Dill Pickle, Chipotle Aioli

**Crispy Chicken Sub - 24**  
Crispy Chicken, Cheddar, Lettuce, Tomato, Dill Pickle, Maple BBQ Sauce

**Black Angus Beef Burger (8oz) - 25**  
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, Sweet Potato Fries or Side Salad*

## BERMUDA TREATS - 12

**Milk Chocolate Bread Pudding**  
Bitter Almond Cream Sauce

**Black Seal Gingerbread Cake**  
Salted Caramel Ice Cream

**Cheesecake**  
Berry Compote

**Vanilla Crème Brûlée**

**Hand Crafted Ice Creams & Sorbets (GF)**  
\$5 per Scoop

**Decadent Chocolate Chip Cookies**  
1 Cookie - \$3.50 4 Cookies - \$12

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# CLASSIC COCKTAILS

## Royal Hamilton Yacht Club - 14

### *A Hamilton Princess Play on the Classic Trader Vic's Cocktail*

Gosling's Black Seal Rum,  
Bermuda Gold Liquor Grand Marnier, Fresh Lime

## Sidecar - 16

Hennessy, Grand Marnier, Lemon Mix

## Pimms Cup - 14

Pimm's #1, Lemon Juice, Lemon Lime Soda, Cucumber, Orange

## Jalapeño Mezcal Margarita - 16

Mezcal, Lime Juice, Cointreau, Jalapeño

## Buck Up! - 16

Makers Mark, Espresso, Simple Syrup, Crème De Cacao, Bitters

## Crown Spritz- 16

Aperol, Cocchi Rosa, Prosecco, San Pelligrino Aranciata Rossa

## Cucumber Fizz - 16

Prairie Cucumber Vodka, St. Germain, Lemon Juice, Club Soda

## Dress To Empress - 17

Empress 1908, Pomegrante Liqueur, Lemon & Elderflower Tonic

## Sparkling Mango Lemonade - 9.50

Hand-Crafted with Fresh Lemon and Mango  
*Top it up with a liquor of your choice*

# FROZEN COCKTAILS

## Cocktail Of The Week - 16

### Dark & Stormy - 16

Gosling's Black Seal Rum, Ginger Beer

# SELECTION OF BEERS

## Bottled - 9

Corona Light	Becks Blue
Amstel Light	Bud light
Budweiser	Stella Artois
Heineken	Corona
Coors Light	Red Stripe

# DRAFT BEERS - 12

## BDA On De Rock

(Local Selection)

- Pale Ale      - Sorachi  
- IPA          - Seasonal Brew

## Imported

- Sam Adams  
- Carlsberg

# WINES BY THE GLASS

## SPARKLING

Santa Margherita Prosecco Brut, Valdobbiadene, Italy, NV	\$15 / \$75
Veuve Cliquot, 'Yellow Label', Champagne, France, NV	\$30 / \$150
Astoria 'Fashion Victim' Rose, Veneto, Italy, NV	\$12 / \$55

## REDS

Grand Bateau, Chateau Beychevelle, Bordeaux, France	\$16 / \$80
Joseph Carr, Cabernet Sauvignon, Rutherford, Napa, USA	\$18 / \$90
Kaiken Ultra, Malbec, Mendoza, Argentina	\$17 / \$85
Unsorted, Pinot Noir, California, USA	\$17 / \$85

## WHITES

Ca' d'Gal Lumine, Moscato d'Asti DOCG, Italy	\$16 / \$80
Villa Maria Marlborough Sauvignon Blanc, New Zealand	\$15 / \$75
Paco & Lola, Albarino, Rias Baixas, Spain	\$16 / \$85
Pascal Jolivet, Sancerre, Loire Valley, France	\$18 / \$90
Cantina Terlan, Pinot Grigio, Alto Adige, Italy	\$16 / \$80

## ROSÉ

Château D'Esclans, "Whispering Angel", Provence, France	\$16 / \$80
AIX, Coteaux d'Aix en Provence, France	\$14 / \$70

## HALF BOTTLES

37.5cl

### WHITE & ROSÉ WINES

#401	Pouilly-Fuisse, Louis Latour, Burgundy, France, '17	\$55
#402	Chardonnay, Sonoma-Cutrer, Russian River Ranches, USA, '16	\$45
#405	Sauvignon Blanc, Duckhorn, California, USA, '17	\$50

### RED WINES

#406	Cabernet Sauvignon, Kendall-Jackson, California, USA, '16	\$45
#408	Super-Tuscan, 'Campaccio' Terrabianca, Tuscany, Italy, '15	\$45
#409	Châteauneuf Du Pape, 'La Bernardine', M. Chapoutier Rhone, France, '15	\$65

### Champagne

#400	Moët & Chandon, Impérial Brut, NV - 20cl Quart	\$30
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