



# IN ROOM DINING

7:00am - 10:30pm

DAILY



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

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# BREAKFAST

7:00am- 11:30am

## FRUITS & BERRIES

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

**Seasonal Berry Bowl (V) (GF) - 16**

**Whole Grapefruit (V) (GF) - 6**

**Acai Bowl (V) (GF) - 14**

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

## YOGURTS & CEREALS

**Oatmeal With Cinnamon (V) (GF) - 6**

**Choice of Cereal (V) - 8**

*Includes your choice of milk*

Rice Krispies, Corn Flakes, All Brand, 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,

**Toasted Bread (V) - 5**

White, Wheat, or Raisin

**Muffins / Croissants / Danishes - 7**

Daily Chef's Selection - Gluten Free Muffin Available

**Avocado on Toasted Bagel (V) - 15**

Tomato Salsa

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, Tomato Salsa

(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 & Tomato Salsa*

**Three Egg Omelet - 15**

*Please select 2 ingredients:*

Ham, Smoked Salmon, Chorizo, Pepper, Onion, Mushroom, Asparagus,  
Green Onion, 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, Sour Cream, White Toast

**Keto Burrito (GF) - 17**

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

\*No Breakfast Potatoes\*

**Huevos Rancheros - 19**

Two Eggs Over Easy, Corn Tortilla, Refried Bean,  
Cheddar Cheese, Sour Cream

### SIDES:

Bacon / Pork Sausage / Canadian Bacon - 7

Breakfast Potatoes / Sautéed Spinach / Tomato Salsa - 3

Sliced Avocado / Grilled Tomato - 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

Iced 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

*Smoothies & Vegetable Splash Available For Breakfast Only*

Seasonal Fruit Smoothie of The Day -12

Vegetable Splash - 10

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

Smooftit Regeneration - 12

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

Virgin Bloody Mary - 7

Mimosa - 16

*Beers & Spirits available from 9:00 am to 10:30 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 and Bacon, Ham or Sausage,  
Muffin or Toast and Milk, Chocolate Milk or Hot Chocolate

## Grandma's Oatmeal

Berries, Brown Sugar

# MAIN MENU FOR KIDS

11:30am- 10:30pm

## 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

## Penne Pasta - 15

Tomato or Meat Sauce

## Cheese Pizza - 12

Classic Cheese and Tomato Sauce

*Additional Toppings - 2 each*

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# LUNCH & DINNER

11:30am- 10:30pm

## BITES

### **Charcuterie & Cheese Board - 22**

Chutney, Crackers, Olives, Pickled Vegetables

### **Crunchy Avocado Wedges (V) - 18**

Chipotle Aioli

### **Chicken Wings - 18**

*Choice of Jerk or Buffalo Sauce*

Ranch Dip, Celery Sticks

### **Crispy Calamari - 21**

Coated with Cornmeal & Seasoned Flour, Tzatziki Dip & Sweet Chili Sauce

### **Crispy Buttermilk Cauliflower (V) - 17**

BBQ Sauce, Sesame Mayo

### **Corn Tortilla Chips (V) - 18**

Tomato Salsa, Guacamole

## SALADS

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

Mixed Greens, Quinoa, Avocado, Tomato, Sweet Corn, Hazelnuts,

Orange Segments, Orange Vinaigrette

### **Organic Spring Sprout & Green Apple (V) (GF) - 19**

Arugula, Spiced Walnuts, Tuckers Goat's Cheese, Chia Dressing

### **Poke Bowl (V) - 20**

Mixed Greens, Quinoa, Seaweed Salad, Avocado, Edamame, Pickled Cucumber,

Radish, Soy Sesame Dressing

### **SALAD 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

## PIZZA

### Deep Dish Cheese Pizza (V) - 18

Additional Toppings - 2 each

## ENTRÉES

### Seared Scallops - 35

Saffron Vegetable Quinoa Succotash, Pink Peppercorn Sauce

### Grilled Salmon (GF) - 36

Sautéed Broccoli, Mashed Potato, Peperonata Sauce

### Fish Tacos - 29

Pickled Red Cabbage, Guacamole, Spicy Mayo, Fries

### Impossible Shepard's Pie (V)(GF) - 26

Impossible Ragout, Mashed Potato, Parmesan Cheese, Side Salad

### Striploin Steak (10oz) - 36

### or Tenderloin (8oz) - 42

#### Sides

Roasted Vegetables 4/ Mashed Potato 3/ Broccoli 4

Potato Gratin 4.5/ Side Salad 4/ French Fries 3

#### Sauces

Béarnaise, Chimichurri, Peppercorn

### Beer Battered Red Snapper Fish & Chips - 31

French Fries, Mushy Peas, Tartar Sauce, Malt Vinegar

### Chicken Tikka Masala - 26

(Contains Dairy)

Basmati Rice, Papadum, Orange Peel Chutney, Roti

### Pan Seared Jerk Cauliflower Steak (V)(GF) - 26

Creamed Spinach, Pickled Onions, Fresco Crumble,

Toasted Sunflower Seeds

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# SANDWICHES

## **C&A Wahoo - 25**

Grilled Wahoo, Lettuce, Tomato, Coleslaw, Tartar Sauce, Raisin Bread

## **The Beyond Burger® (V) - 27**

Dill Pickle, Cheddar, Lettuce, Tomato, Chipotle Aioli

## **Crispy Chicken On Brioche Bun - 25**

Chipotle Aioli, Dill Pickle, Ranch Dressing

## **Black Angus Beef Burger (8oz) - 26**

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

## **Chocolate Mousse (GF) - 13**

Brownie Bites, Vanilla Cream

## **Cake of the Month -14**

## **Cheesecake - 12**

Berry Compote

## **Hand Crafted Ice Creams & Sorbets (GF)**

\$5 per Scoop

## **Decadent Chocolate Chip Cookies**

1 Cookie - \$3.50    4 Cookies - \$12

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# HAMILTON PRINCESS COCKTAILS

## Royal Hamilton Yacht Club - 17

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

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

## Lillet Lemon Martini - 17

Hendrick's Gin, Lillet Blanc, Dry Vermouth, Lemon Mix

## C&A Boulevardier - 16

Maker's Mark Bourbon, Aperol, Sweet Vermouth,

## Smoky Negroni - 17

Carpano Antica Formula, Campari, Mezcal, Botanist Gin, Cocchi Rosa

## Pimm's Cup - 15

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

## Jalapeño Margarita - 17

Casamigos Tequila, Cointreau, Jalapeño, Lime

## Kentucky Derby - 17

Woodford Reserve, Lime Juice, Ginger Beer

## Crown Spritz- 17

Aperol, Cocchi Rosa, Prosecco, San Pelligrino Aranciata Rossa

## Cucumber Melon Fizz - 17

Grey Goose Le Melon, Cucumber Vodka, St. Germain, Lemon Juice, Club Soda

## Dress To Empress - 17

Empress 1908, Pomegrante Liqueur, Lemon & Elderflower Tonic

## Handshaken Colada - 17

Bacardi Pineapple Rum, Gosling's Gold Rum, Coconut, Fresh Lime, Orange, Pineapple

## Spiced Honey Mule - 15

*Non-Alcoholic*

Seedlip Spice 94, Fresh Lemon, Local Honey, Ginger Beer

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

## Sparkling Mango Lemonade - 9.50

*Non-Alcoholic*

Hand-Crafted with Fresh Lemon and Mango

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

# LOCAL GIN INSPIRED COCKTAILS

## BERMUDA GIN COMPANY LTD.

A local company with a mission to put Bermuda on the gin map of the world by producing & distributing locally inspired, premium gin products.

### Grapefruit Elderflower Fizz - 16

BDA White Roof Gin, Grapefruit Juice, Elderflower Liqueur, Lime Juice,  
Topped with Soda Water and Elderflower Tonic, Rosemary

### Pink House Lemonade - 16

BDA Pink House Gin, Coconut Rum, Cranberry Juice, Lemon Juice, Tonic

## SELECTION OF BEERS

### Bottled - 9

|               |              |
|---------------|--------------|
| Heineken Zero | Red Stripe   |
| Budweiser     | Corona Light |
| Heineken      | Amstel Light |
| Stella Artois | Coors Light  |
| Corona        | Bud Light    |

## DRAFT BEERS - 12

### Local Brews

- Citra Smash



- IPA

- Wahoo Wheat

- Amberjack Ale



### Imported

- Carlsberg

- Sam Adams

- Stowford Cider

# WINES BY THE GLASS

## SPARKLING

|  |              |
|--|--------------|
| Zardetto, Prosecco Brut, Valdobbiadene, Italy    | \$15 / \$75  |
| 'Yellow Label', Veuve Cliquot, Champagne, France | \$30 / \$150 |
| Astoria 'Fashion Victim' Rose, Veneto, Italy     | \$13 / \$55  |

## ROSÉ

|  |             |
|--|-------------|
| Whispering Angel, Provence, France     | \$16 / \$80 |
| AIX, Coteaux d'Aix en Provence, France | \$15 / \$70 |

## WHITES

|  |             |
|--|-------------|
| Sauvignon Blanc, Wairau River, New Zealand     | \$16 / \$80 |
| Albarino, Paco & Lola, Rias Baixas, Spain      | \$17 / \$85 |
| Chardonnay, Rodney Strong, Sonoma, USA         | \$17 / \$85 |
| Sancerre, Pascal Jolivet, Loire Valley, France | \$18 / \$90 |

## REDS

|   |             |
|---|-------------|
| Cabernet, Justin Vineyards, Paso Robles, California, USA              | \$19 / \$95 |
| Malbec, Kaiken Ultra, Mendoza, Argentina                              | \$17 / \$85 |
| Tempranillo, Mont Ducau Reserve, Carinena, Spain                      | \$16 / \$80 |
| Pinot Noir, J. Lohr 'Falcons Perch', Monterey County, California, USA | \$16 / \$80 |

## HALF BOTTLES

375ml

### CHAMPAGNE

|      |                          |      |
|------|--------------------------|------|
| #399 | Krug Grand Cuvee, France | \$99 |
|------|--------------------------|------|

### WHITE & ROSÉ WINES

|      |  |      |
|------|--|------|
| #401 | Pouilly-Fuisse, Louis Latour, Burgundy, France, '16        | \$55 |
| #402 | Chardonnay, Sonoma-Cutrer, Russian River Ranches, USA, '16 | \$45 |
| #404 | 'Whispering Angel', Château D'Esclans, France, '16         | \$45 |
| #405 | Sauvignon Blanc, Duckhorn, California, USA, '17            | \$55 |

### RED WINES

|      |  |      |
|------|--|------|
| #406 | Cabernet Sauvignon, Kendall-Jackson, California, USA, '16              | \$50 |
| #407 | '3 Vineyard' Pinot Noir, Chehalem, Willamette Valley, Oregon, USA, '16 | \$65 |
| #408 | 'Campaccio' Super-Tuscan, Terrabianca, Tuscany, Italy, '16             | \$50 |

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V.11

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