



IN ROOM DINING

7:00am - 10:30pm

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

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

Regular Coffee / Decaffeinated

Small Pot 8 Large Pot 12

Cappuccino / Double Espresso / Latte 7

Espresso 5

Macchiato 6

Hot Chocolate 5

With Whipped Cream 6

Lot 35 Tea

Small Pot 6 Large Pot 10

Imperial Breakfast, Decaf English Breakfast, Jasmine Gold Dragon,
Oregon Mint, Egyptian Chamomile, Creamy Earl Grey, Bella Coola Punch, Waterfront

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

SmooFit 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

Chicken Tenders 15

Fries, Honey Mustard

Grilled Salmon 15

Steamed Broccoli & Corn Lollipop

Fish Fingers 12

Fries & Tartar Sauce

Beef Burger 15

Fries, Cheddar Cheese

Grilled Chicken 15

Steamed Broccoli & Corn Lollipop, BBQ Sauce

Penne Pasta 15

Tomato or Meat Sauce

Cheese Pizza 12

Mozzarella 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

Chicken Wings 19

Choice of Jerk or Buffalo Sauce

Ranch Dip, Celery Sticks

Crispy Buttermilk Cauliflower (V) 17

BBQ Sauce, Sesame Mayo

Crispy Calamari 21

Cornmeal & Flour Coating, Tzatziki Dip & Sweet Chili Sauce

Southwest Veggie Quesadilla (V) 19

Flour Tortilla, Corn, Onion, Green Bell Pepper,

Pepper Jack Cheese, Avocado Tomatillo Salsa

Corn Tortilla Chips (V) 18

Tomato Salsa, Guacamole

SALADS

Mexican Salad Bowl (V) 19

Romaine, Black Bean, Avocado, Queso Fresco, Pico De Gallo,

Crispy 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

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SOUPS

C&A Fish Chowder 13

(Contains Gosling's Black Seal Rum)

Johnny Bread

PIZZA

Deep Dish Cheese Pizza (V) 19

Additional Toppings - 2 each

ENTRÉES

Fettuccini Bolognese 29

Meat Sauce, Parmesan Cheese

Sweet & Spicy Chicken 29

Fried Wonton, Peppers, Sesame, Green Onions, Side Salad

Grilled Salmon (GF) 38

Sautéed Broccoli, Mashed Potato, Peperonata Sauce

Fish Tacos 29

Pickled Red Cabbage, Guacamole, Spicy Mayo, Fries

Impossible Veggie Pot (V)(GF) 29

Taro, Chayote, Sweet Potatoes, Parsnip, Creamy Poblano Pepper Sauce

Striploin Steak (10oz) 42

or Tenderloin (8oz) 46

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 34

French Fries, Mushy Peas, Tartar Sauce, Malt Vinegar

Maluwa Chicken Curry 29

Saffron Basmati, Coconut Milk, Papadum, Orange Peel, Chutney, Roti, Raita

Roasted Vegetable Tartlet (V) 29

Caramelized Onions, Smoked Cheese, Arugula, Sundried Tomato Pesto,

On Filo Pastry

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SANDWICHES

Wahoo on Raisin Brioche 27

Battered Wahoo, Tropical Tartare Sauce

The Beyond Burger® (V) 29

Dill Pickle, Cheddar, Lettuce, Tomato, Chipotle Aioli

Crispy Chicken On Brioche Bun 26

Chipotle Aioli, Dill Pickle, 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

BERMUDA TREATS

Hazelnut Panna Cotta (N) 14

Dark Chocolate Glaze, Candied Hazelnuts

Sticky Toffee Pudding 14

Vanilla Sauce, Caramel, Vanilla Ice Cream

Cake of the Month 14

Cheesecake 14

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

Amberjack Ale
Seasonal Brew



Imported

Carlsberg
Sam Adams

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
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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.13
