



# 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 Yoghurt

## YOGHURTS & CEREALS

**Oatmeal with Cinnamon (V) (GF) 8**

**Choice of Cereal (V) 8**

*Includes your choice of milk*

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

**Yoghurt (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**

All Served With Syrup & Fruit Compote

## **EGGS & OMELETTES**

*Served with Breakfast Potatoes & Tomato Salsa*

**Three Egg Omelette 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

**Eggs Benedict 16**

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

**Eggs 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 Beans,  
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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## **COLD BEVERAGES**

### **Freshly Squeezed Juices 12**

Your Choice of Orange or Grapefruit

**Apple, Orange, Grapefruit, Pineapple, Cranberry, Tomato Juice 7**

**HP Spring Water 330ml 6**

**HP Sparkling Water 330ml 6**

**Iced Tea 6**

**Soft Drinks 6**

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 6**

*With Whipped Cream 7*

**Lot 35 Tea**

Small Pot 8

Imperial Breakfast, Decaf English Breakfast, Jasmine Gold Dragon,

Oregon Mint, Egyptian Chamomile, Creamy Earl Grey

## **SMOOTHIES & SPECIAL DRINKS**

*Smoothies & Vegetable Splash Available For Breakfast Only*

*Beers & Spirits available from 9:00 am to 10:30 pm*

**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 9.50**

**Mimosa 16**

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## **BREAKFAST FOR KIDS**

7:00am - 11:30am

9 each

### **Continental**

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

### **A Perfect Start**

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

### **Breakfast of Champions**

Choice of: Scrambled Eggs or Pancakes, 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

### **Veggie Sticks 9**

Ranch Dressing

### **Chicken Tenders 15**

Fries, Honey Mustard

### **Grilled Salmon 16**

Steamed Broccoli & Corn Lollipop

### **Fish Fingers 15**

Fries & Tartar Sauce

### **Beef Burger 15**

Cheddar Cheese, Fries

### **Grilled Chicken 16**

Steamed Broccoli & Corn Lollipop, BBQ Sauce

### **Penne Pasta 15**

Tomato or Meat Sauce

### **Cheese Pizza 12**

Mozzarella and Tomato Sauce

*Add Pepperoni 2*

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# LUNCH & DINNER

11:30am - 10:30pm

## BITES

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

Chutney, Crackers, Olives, Pickled Vegetables

### **Chicken Wings 20**

*Choice of Jerk or Asian BBQ Sauce*

Ranch Dip, Celery Sticks

### **Crispy Wahoo Bites 21**

Sweet & Spicy Aioli, Ginger Relish, Nori Flakes

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

BBQ Sauce, Sesame Mayo

### **Crispy Calamari 21**

Cornmeal & Flour Coating, Tzatziki Dip & Sweet Chili Sauce

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

Tomato Salsa, Guacamole

## SALADS

### **Kale Cobb Salad 21**

Avocado, Cherry Tomato, Cucumber, Red Onion, Boiled Egg, Bacon,  
Blue Cheese, Mango Jalapeño Ranch 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, Soy Sesame Dressing

### **SALAD ADD-ONS:**

Chicken 8, Salmon 9, Shrimp 9, Tuna 9, Tofu 8

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## SOUPS

### **C&A Fish Chowder 13**

(Gosling's Black Seal Rum)

Johnny Bread

### **Pumpkin Soup (V) 13**

Spiced Coconut Cream, Pumpkin Seed, Rosemary Dust, Focaccia Croutons

## PIZZA

### **Cheesy Flatbread 24**

Mozzarella Cheese, Tomato Sauce

*Add Pepperoni 4*

## ENTRÉES

### **Orecchiette Pasta (V) 29**

Creamy Sun Dried Tomato Sauce, Olive Tapenade, Parmesan

### **Grilled Salmon (GF) 38**

Grilled Asparagus, Blistered Tomato, Celeriac & Parsnip Purée,

Rosemary Lemon Butter Sauce,

### **Fish Tacos 29**

Pickled Cabbage, Spicy Mayo, Pico De Gallo, Lettuce, Lime Crème Fraiche, Flour Tortilla

### **Striploin Steak (10oz) 42**

### **or Tenderloin (8oz) 46**

#### **Steak 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

### **Butter Chicken Masala (N) 29**

Rice, Papadum, Naan, Orange Peel Chutney, Raita

### **Sweet Potato Donburi (VG) 29**

Fried Tofu, Thai Chili Curry,

Crispy Sweet Potato Skin, Micro Greens, Citrus Dressing

#### **ADDITIONAL SIDES:**

French Fries 10 / Broccoli 10 / Roasted Vegetables 10 / Side Salad 10

Mashed Potato 10 / Potato Gratin 11

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## **SANDWICHES**

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

### **Wahoo on Raisin Brioche 27**

Battered Wahoo, Tropical Tartar Sauce

### **The Beyond Burger® (V) 30**

Cheddar, Lettuce, Tomato, Dill Pickle, Onion Jam, Chipotle Aioli

### **Crispy Chicken on Brioche Bun 26**

Chipotle Aioli, Dill Pickle, Ranch Dressing

### **Black Angus Beef Burger (8oz) 29**

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

### **Jerk Chicken Club 27**

White Loaf, Chili Mayo, Lettuce, Tomato, Bacon, Gouda Cheese

## **SOMETHING SWEET**

### **Brownie & Cream 14**

Fudge Brownie, Brownie Croutons, Chantilly Cream,  
Vanilla Ice Cream, Kahlúa Chocolate Sauce

### **Frozen Oreo Mud Pie 14**

Chocolate Ice Cream, Chocolate Cream,  
Oreo Cookie Crust, Cookie Chunks

### **Featured Cake 14**

#### **Cheesecake 14**

Berry Compote

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

5 per Scoop

### **The Duchess Chocolate Chip Cookies**

1 Cookie 3.50   4 Cookies 12

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## GIN INSPIRED COCKTAILS

### Pink House Lemonade 16

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

### Grapefruit Elderflower Fizz 16

Bermuda White Roof Gin, Grapefruit Juice, Elderflower Liqueur,  
Lime Juice, Soda Water, Elderflower Tonic, Rosemary

### Aperol 75 18

Beefeater Gin, Aperol, Prosecco, Lemon Juice

### Gone with the Gin 18

Botanist Gin, Triple Sec, Blue Curacao, Lime Juice

### Dress To Empress 17

Empress 1908, Pomegrante Liqueur, Lemon & Elderflower Tonic

### Lillet Lemon Martini 18

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

### Bees In Bloom 18

Bloom Gin, St. Germaine, Local Honey, Lemon Juice

## 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

### Crown Swizzle 14

Gosling's Black, Gosling's Gold, Pineapple & Orange Juice, Grenadine

### Jalapeño Margarita 17

Casamigos Tequila, Cointreau, Jalapeño, Lime

### Berry Pineapple Crush 17

Absolut Elyx, Seedlip, Strawberry Mix, Pineapple Juice, Lime Juice

### Island Old Fashioned 18

Woodford Reserve, Hennessy VS, Giffard Banane Du Bresil, Angostura Bitters

### Pimm's Cup 15

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



Hamilton Princess & Beach Club proudly partners with ecoSPIRITS. Each sustainable cocktail you order bearing the blue icon eliminates single use glass waste and reduces carbon footprint. These cocktails also fund the removal of ocean waste through the ecoSPIRITS Oceans Program. Scan the QR code to learn more!

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# HAMILTON PRINCESS COCKTAILS

## **Handshaken Colada 17**

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

## **Grapefruit Negroni 17**

Maker's Mark, Antica, Campari, Grapefruit Bitters

## **Cucumber Melon Fizz 17**

Stoli Cucumber Vodka, Midori, St. Germain, Lemon Juice, Club Soda

## **ZERO PROOF**

### **Honey Mule 15**

*Non-Alcoholic*

Seedlip, 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*

## **SELECTION OF BEERS**

### **Bottled 9**

Heineken Zero

Budweiser

Heineken

Stella Artois

Corona

Red Stripe

Corona Light

Amstel Light

Coors Light

Bud Light

## **DRAFT BEERS 12**

### Local Brews

Citra Smash



IPA

Session Ale

Seasonal Brew



### Imported

Carlsberg

Sam Adams

# WINES BY THE GLASS

## SPARKLING

Zardetto, Prosecco Brut, Valdobbiadene, Italy	\$16/\$75
Yellow Label', Veuve Clicquot, Champagne, France	\$35/\$160
Astoria 'Fashion Victim' Rosé, Veneto, Italy	\$14/\$60

## ROSÉ

Whispering Angel, Provence, France	\$17 / \$80
AIX, Coteaux d' Aix en Provence, France	\$17/ \$80

## WHITES

Sauvignon Blanc, Wairau River, New Zealand	\$16/ \$75
Albarino, Paco & Lola, Rias Baixas, Spain	\$17/ \$80
Chardonnay, Rodney Strong, Sonoma, USA	\$17 / \$80
Sancerre, Saget la Perrière, France	\$18 / \$85

## REDS

Cabernet, Justin Vineyards, Paso Robles, California, USA	\$20 / \$100
Malbec, Kaiken Ultra, Mendoza, Argentina	\$17 / \$80
Pinot Noir, J. Lohr 'Falcons Perch', Monterey County, California, USA	\$16 / \$75
Chianti Riserva, Barone Ricasoli, Tuscany, Italy,	\$17 / \$80

## HALF BOTTLES

375ml

### CHAMPAGNE

#803	Veuve Clicquot, Brut Yellow Label, France	\$85
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### WHITE & ROSÉ WINES

#902	Sancerre, Pascal Jolivet, Loire Valley, France, '17	\$55
#901	"Whispering Angel", Château D'Esclans, France, '16	\$50
#905	Sauvignon Blanc, Duckhorn, California, USA, '17	\$55

### RED WINES

#912	Cabernet Sauvignon, Kendall-Jackson, California, USA, '16	\$55
#913	"Campaccio" Super-Tuscan, Terrabianca, Tuscany 2019	\$60
#911	Malbec, Bodega Catena Zapata 2019	\$50

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BERMUDA

HOTEL • BEACH CLUB • MARINA

V.16

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