



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 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

Lemon Aioli, Tzatziki

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 (VG) 20

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

SALAD ADD-ONS:

Steak 9 / Chicken 8 / Salmon 9 / Shrimp 9 / Tuna 9 / Tofu 8

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SOUPS

C&A Bermudian Fish Chowder 13

Served with Sherry Peppers,

Goslings Black Seal Rum and Johnny Bread

Roasted Pumpkin Soup (VG) 13

Coconut Cream, Pumpkin Seeds, Rosemary Oil

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 32

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

Striploin Steak (10oz) 42

or Tenderloin (8oz) 46

Steak Sides 5 each

Roasted Vegetables / Mashed Potato / Broccoli

Potato Gratin / Side Salad / French Fries

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, 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

Bermudian Fish Sandwich 27

Beer Battered Snapper, Tomato, Coleslaw, Tartare Sauce, Raisin Bread

The Beyond Burger® (V) 30

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

Crispy Fried Chicken Burger 27

Iceberg Lettuce, Dill Pickles, Chipotle Aioli, Ranch Dressing, Brioche Bun

Black Angus Beef Burger (8oz) 30

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)

One scoop - 7 / Two scoops - 12 / Three scoops - 17

The Duchess Chocolate Chip Cookies

1 Cookie 4 4 Cookies 14

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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 10

Heineken Zero

Budweiser

Heineken

Stella Artois

Corona

Red Stripe

Corona Light

Amstel Light

Coors Light

Bud Light

DRAFT BEERS 14

Local Brews

Citra SMASH - Pale Ale

32° North - New England IPA

64° WEST - Session IPA

Parish Pilsner - German Lager



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.18
