



THE PRINCESS BEACH CLUB

MEDITERRANEAN GRILLING ON THE BEACH

Buffet Dinner - \$82 per person

FROM THE GRILL

Chargrilled USDA Hanger Steaks (GF)
Caramelized Onions, Chimichurri Sauce

Slow Roasted Rolled NZ Lamb (GF)
Marinated with Garlic, Honey, Rosemary, Cumin

BBQ Snapper (GF)
Tomato, Bell peppers, Olives, Garlic, Lemon, Thyme

Grilled Skewered Chicken Kebabs (GF)
*Marinated with Garlic & Herb,
Red Onion, Bell Peppers*

Grilled Herb & Garlic Prawns (GF)
Fennel, Mint, Parsley, Red Onion, Chili Ailoi, Lemon

Grilled Herb & Garlic Sausages
Sautéed Bell Peppers, Red Onion, Mustard

Grilled Skewered Lamb Kebabs (GF)
Marinated with Thyme & Garlic, Onion, Bell Peppers

Grilled Vegetable Shish Kebab (VG)(GF)
Tomato Onion Jam, Herb Yoghurt Dressing

FROM THE OVEN

Grilled Chicken Flatbread
*Tomato, Mozzarella, Red Onion,
Bell Peppers, Cilantro*

Basil Pesto Flatbread (V)
*Olives, Cherry Tomatoes,
Arugula, Feta*

Margherita Flatbread (V)
Tomato, Mozzarella, Basil

ON THE SIDE

**Crushed Garlic & Herb
Fingerling Potatoes(VG)(GF)**

Grilled Haloumi (V)(GF)
Cherry Tomato, Scallions, Balsamic, Princess Honey

Grilled Broccolini (V)(GF)
Spicy Romesco Aioli, Lemon

Charred Corn & Smokey Tomatoes (VG)(GF)
Creamy Green Goddess Dressing

Grilled Pita Bread

Soft Dinner Rolls

FRESH & SO GREEN

Orzo Pasta & Grilled Vegetable Salad (VG)(GF)
*Peppers, Cherry Tomatoes, Asparagus,
Italian Dressing*

Greek Salad (V)(GF)
Tomato, Cucumber, Olives, Red Onion, Oregano Feta

Caesar Salad (V)
*Romaine, Garlic Croutons, Shaved Parmesan,
Caesar Dressing (No Anchovies)*

Roasted Mushroom Salad (VG)(GF)
*Garlic Roasted Mushrooms, Spinach,
Red Onion, Red Wine Dressing*

SWEET TREATS

Served Family Style to the Table

Vanilla Ice Cream Dixie Cups (V)(GF)
with Chocolate Sauce, Caramel Sauce

Lemon Thyme Olive Oil Cake (V)
Lemon Curd

Dark Chocolate Brownies (V)(GF)
Fudge Ganache, Toasted Marshmallows

Tiramisu (V)
Coffee, Milk Chocolate

Grand Marnier Cake (V)
Orange Glaze

(V) Vegetarian (VG) Vegan (GF) Gluten Free | 17% gratuities will be added to the menu price listed.
Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.

ISLAND INSPIRED

SWIZZLE COLADA

Princess Rum Swizzle meets
Piña Colada Beach Club's
Signature Drink - 18

HAND-SHAKEN COLADA - 19

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

PASSION MOJITO - 17

Bacardi White Rum, Fresh Mint,
Lime, Passion Fruit

SOUTH SHORE SPRITZ - 18

Aperol, Pink House Gin,
Prosecco, Soda Water

PINEAPPLE CRUSH - 18

Bacardi Pineapple Rum,
Fresh Lime, Ginger Beer

TROPICAL SPIKED SLUSHY - 17

Frozen Blended with Pineapple,
Mango, Ginger Beer
Your Choice of Vodka or Rum

SESSION FROSÉ - 19

Our Signature Frosé with Rosé Wine

MARGARITA'S

TIKI RITA

Silver Tequila, Fresh Lime,
Pomegranate, Pineapple,
Coconut Rum Float

JALAPEÑO MARGARITA

Silver Tequila, Triple Sec,
Fresh Lime, Jalapeños

Pitcher - 70 Glass - 18

BEERS

BUILD - A - BUCKET - 45

Choose 5 beers to create
your own bucket or enjoy just one!

CORONA / HEINEKEN / BUD LIGHT
10 PER CAN

BERMUDA CRAFT BREWING

DRAFT BEER

CITRA SMASH

32 NORTH

14

BERMUDA CLASSICS

CLASSIC DARK & STORMY - 17

Gosling's Black Seal Rum, Ginger Beer

PRINCESS RUM SWIZZLE - 17

Gosling's Black Seal & Gold Rum, Pomegranate, Grenadine, Lime,
Pineapple, Orange, Angostura Bitters

ROYAL HAMILTON YACHT CLUB - 19

A Hamilton Princess Play on the Classic Trader Vic's Cocktail.
Hamilton Princess Single Barrel Reserve Rum, Gosling's Black
Seal Rum, Fresh Lime, Bermuda Gold Liqueur, Grand Marnier

NON-ALCOHOLIC

FROZEN STRAWBERRY COCONUT CRUSH - 12

Strawberry, Coconut, Lime

FRESHLY BREWED ICE TEA OF THE DAY (UNSWEETENED) - 9

Please ask your server for selection

SPARKLING MANGO LEMONADE - 12

Hand-Crafted with Fresh Lemon, Mango, Soda Water

*Enjoy all the above topped with your favorite floater of choice
at an additional cost. Vodka, Rum or Gin - 6*

SINKY BAY SANGRIA OF THE DAY

Housemade Recipe, Garnished with Tropical Fruits - 17

WINES

CHAMPAGNE & SPARKLING

Zardetto, Prosecco Brut, Valdobbiadene, Italy
Yellow Label', Veuve Cliquot, Champagne, France
Astoria 'Fashion Victim' Rosé, Veneto, Italy

BTL
16 75
35 160
13 55

ROSÉ

John Legend LVE Rosé
AIX, Coteaux d'Aix en Provence, France

19 90
17 80

WHITE

Sauvignon Blanc, Wairau River, New Zealand
Chardonnay, Trapiche, Mendoza, Argentina

16 75
17 80

RED

Malbec, Kaiken Ultra, Argentina
Pinot Noir, J. Lohr 'Falcons Perch', California

17 80
16 75

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