



# 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) 14**

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

## YOGHURTS & CEREALS

**Oatmeal with Cinnamon (V) 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

(VG) Vegan

(N) Nuts

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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**

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 6 Large Pot 12  
Cappuccino / Double Espresso / Latte 7  
Espresso 5  
Macchiato 6  
Hot Chocolate 5  
With Whipped Cream 6  
Lot 35 Tea  
Small Pot 8  
Imperial Breakfast, Decaf English Breakfast, Jasmine Gold Dragon,  
Oregon Mint, Egyptian Chamomile, Creamy Earl Grey

## **FRESHLY SQUEEZED JUICES & SHOTS**

Freshly Squeezed Californian Orange Juice OR Grapefruit Juice 12  
Morning Energizer Ginger Shot 6  
Fight Off That Cold - Ginger (25%), Apple, Lemon  
Brain Booster Vitamin D Shot 6  
For Brain Health - Orange, Ginger, Tumeric, Lemon, Black pepper  
Citrus & Sweet Vitamin C Shot 6  
Boosts Immunity - Acerola, Grapefruit, Strawberry, Blackberry, Lime

## **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 23**

Chutney, Crackers, Olives, Pickled Vegetables

### **Chicken Wings 22**

*Choice of Jerk or Asian BBQ Sauce*

Ranch Dip, Celery Sticks

### **Popcorn Shrimp 24**

Beer Battered, Tzatziki Dip, Sweet Chili Sauce

### **Crispy Buttermilk Cauliflower (V) 20**

BBQ Sauce, Sesame Mayo

### **Crispy Calamari 24**

Lemon Aioli, Tzatziki

### **Corn Tortilla Chips (V) 20**

Tomato Salsa, Guacamole

## SALADS

### **Beetroot Salad (V) 20**

Cooked Beetroot, Shaved Raw Beetroot, Spinach, Goats Cheese, Balsamic Dressing

### **Caesar Salad (V) 22**

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 14**

Served with Sherry Peppers,

Goslings Black Seal Rum and Johnny Bread

### **Leek & Potato Soup (V) 14**

Crispy Leeks, Herb Oil

## PASTA & FLATBREAD PIZZAS

### **Margherita Pizza (V) 27**

Roasted Tomato, Buffalo Mozzarella, Basil

### **Mushroom, Spinach & Blue Cheese Pizza (V) 28**

Garlic Roasted Mushrooms, Creamy Spinach, Gorgonzola, Arugula

### **Spicy Salami Pizza 29**

Genoa Salami, Oregano, Buffalo Mozzarella, Tomato, Arugula

### **Slow Roasted Cherry Tomato Linguine (V) 29**

Bell Peppers, Olives, Pine Nuts

### **Lasagna 30**

Bolognese Beef, Tomato, Parmesan Cheese, Basil

## ENTRÉES

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

Grilled Asparagus, Blistered Tomato, Celeriac & Parsnip Purée,

Rosemary Lemon Butter Sauce,

### **Fish Tacos 33**

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

### **Steak Frites 44**

Chargrilled Sirloin Steak, Café De Paris Butter, Arugula Salad, Fries

### **Beer Battered Red Snapper Fish & Chips 35**

French Fries, Mushy Peas, Tartar Sauce, Malt Vinegar

### **Butter Chicken Masala (N) 30**

Rice, Papadum, Naan, Orange Peel Chutney, Raita

### **Roasted Broccoli Steaks (V) (GF) 29**

Cauliflower Puree, Hazelnuts, Blue Cheese, Herb Oil

#### **ADDITIONAL SIDES:**

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

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## **SANDWICHES**

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

### **Bermudian Fish Sandwich 28**

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)

### **Grilled Chicken Club 27**

Grilled Chicken Breast, Tomato, Lettuce, Bacon, Cheddar, Garlic Aioli, White Bread

## **SOMETHING SWEET**

### **Vanilla Crème Brulee (GF) 15**

Tahitian Vanilla Bean, Caramelized Sugar

### **Chocolate Peanut Butter Mousse (GF) 15**

Chocolate Ganache, Milk Chocolate Mousse, Salted, Caramel, Roasted Peanuts

### **Featured Cake 15**

#### **Cheesecake 15**

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 18**

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



### **Grapefruit Elderflower Fizz 18**

Bermuda White Roof Gin, St-Germain, Grapefruit, Lime Elixir,  
Elderflower Tonic, Fresh Rosemary

### **Berry Patch Fizz 18**

Bombay Bramble Gin, Lemon Elixir, Martini Prosecco

### **Island Sbagliato 2.0 18**

Oxley Gin, Campari, Pineapple & Mango Infused Sweet Vermouth,  
Martini Prosecco

## HAMILTON PRINCESS COCKTAILS



### **Royal Hamilton Yacht Club 18**

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

Hamilton Princess Single Barrel Reserve Rum, Gosling's Black Seal Rum,  
Bermuda Gold Liquor, Grand Marnier, Fresh Lime



### **Hand-Shaken Colada 18**

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



### **Crown Swizzle 17**

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

### **Spicy Margarita 20**

Casamigos Blanco Tequila, Cointreau, Jalapeño, Lime Elixir

### **Mango Lemon Drop 18**

Finlandia Vodka, Mango, Lemon Elixir,  
Served Up with a Sugar Rim

### **Island Old Fashioned 18**

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



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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## **ZERO PROOF**

NON-ALCOHOLIC

### **Garden Spritz 12**

Floreal Non-Alcoholic Aperitivo, Fresh Lemon,  
Beach Club Hive Honey Syrup, Club Soda, Fresh Herbs

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

### **Sparkling Mango Lemonade 12**

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

Stout Ignorance - Irish Dry

Whitecaps - Witbier

# 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/\$55  |

## ROSÉ

|   |             |
|---|-------------|
| Whispering Angel, Provence, France      | \$18 / \$80 |
| AIX, Coteaux d' Aix en Provence, France | \$19/ \$100 |

## 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 / \$85  |
| Sterling, Pinot Noir, California, USA, '21               | \$16 / \$75  |
| Chianti Riserva, Barone Riscasoli, Tuscany, Italy,       | \$17 / \$80  |

## HALF BOTTLES

375ml

### CHAMPAGNE

|      |   |      |
|------|---|------|
| #803 | Veuve Clicquot, Brut Yellow Label, France | \$85 |
|------|---|------|

### 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 |
| #911 | Malbec, Bodega Catena Zapata 2019                         | \$50 |

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BERMUDA

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V.23

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