



# IN ROOM DINING

7:00am – 11pm

DAILY



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

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# BREAKFAST

7:00am - 11:30am

## CEREALS, FRUITS & YOGHURTS

### Fresh Fruits & Berries (V)(GF) 16

#### Acai Bowl (V) 14

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

#### Cinnamon Apple Oatmeal (V) 10

Steel Cut Oats, Cinnamon Apple Compote

#### Choice of Cereal (V) 8

*Includes your choice of milk*

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

### Fresh Yogurt & Berries (V)(GF) 10

Low Fat or Vegan Yoghurt, Fresh Berries, Princess Honey, Mint

## THE BAKERY

### Basket (V) 14

Two Croissants, One Danish, One Muffin, Your Choice of Toast, Butter, Jam

### Toasted Bread (Two Slices) (V)(GF) 6

White, Wheat, House-Made Sourdough or Raisin Bread

*Served with Butter, Jam, Honey*

### Muffins / Croissants / Danishes 10

Daily Chef's Selection

(GLUTEN FREE OPTIONS AVAILABLE)

### Toasted Bagel (V) 7

Cream Cheese

### Smoked Salmon Bagel 16

Cream Cheese, Chives, Shallots, Capers, Arugula, Lemon

## FROM THE GRIDDLE

14 each

### French Toast Raisin Bread

House-made Raisin Bread, Fresh Berries,  
Vanilla Cream, Caramel Sauce

### Buttermilk Pancakes

Blueberry & Blackcurrant Compote,  
Vanilla Cream, Caramel Sauce

(V) Vegetarian

(GF) Gluten Free

(VG) Vegan

(N) Nuts

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your order taker for more information regarding our menu items. **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.

# **ALL THINGS EGG**

## **The Hamilton Breakfast 26**

Two Eggs Any Style, Portobello Mushroom,  
Grilled Tomato, Sausage, Bacon, Sourdough Toast

## **The Princess Breakfast (v) 24**

Two Eggs Any Style, Portobello Mushroom,  
Grilled Tomato, Sauté Spinach, Hashbrowns, Sourdough Toast

## **Three Egg Omelette 17**

*Please select 3 ingredients:*

Ham, Smoked Salmon, Chorizo, Pepper, Onion, Mushroom,  
Asparagus, Green Onion, Cheddar, Swiss

## **Two Eggs Any Style 14**

Scrambled, Fried, Sunny Side Up, Poached, Boiled

## **Benedict 17**

Two Poached Eggs, Black Forest Ham,  
House-made English Muffin, Hollandaise Sauce

## **Florentine (V) 17**

Two Poached Eggs, Spinach,  
House-made English Muffin, Hollandaise Sauce

## **Avocado Toast (v) 18**

Poached Eggs, Crushed Avocado, Sourdough Toast

## **Croque Madame 19**

Gruyère Cheese, Black Forest Ham, Béchamel Sauce,  
Sourdough Toast, Two Sunny Side Eggs

## **Classic EBC 16**

Fried Egg, Bacon, Cheddar Cheese, Bagel

## **Bermudian EBC Coffee Roll 18**

Fried Egg, Bacon, Cheddar Cheese, Glazed Cinnamon Roll

## **Eggs Shakshuka (v) 16**

Braised Eggs, Peppers, Tomato Sauce, Fresh Herbs, Grilled Sourdough

## **Steak & Eggs 30**

7oz USDA Prime Striploin, Two Sunny Side Eggs

## **SIDES:**

Bacon / Pork Sausage / Canadian Bacon 7

Breakfast Potatoes / Sautéed Spinach / Tomato Salsa 4

Sliced Avocado / Grilled Tomato 6

Toasted Bread (Two Slices) - White, Wheat, Multigrain, House-made Sourdough or Raisin 6

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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, Turmeric, 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 23**

*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) 21**

BBQ Sauce, Sesame Mayo

### **Crispy Calamari 24**

Lemon Aioli, Tzatziki

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

Tomato Salsa, Guacamole

## SALADS

### **Beetroot Salad (V)(N) 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) 23**

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

### **Carrot & Ginger Soup (VG) 14**

Thyme Croutons, Roasted Pumpkin Seeds, Coconut Yoghurt

## **FLATBREAD PIZZA & PASTA**

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

Roasted Tomato, Buffalo Mozzarella, Basil

### **Prosciutto 29**

Prosciutto, Fresh Mozzarella, Tomato, Arugula, Balsamic Glaze

### **Meat Lovers 30**

Pepperoni, Sausage, Chorizo, Bell Pepper, Red Onion, Oregano

### **Seafood Linguine 36**

Prawns, Mussels, Calamari, Baby Spinach, Parsley, Chili, Tomato Sauce

### **Lasagna 30**

Bolognaise Beef, Tomato, Parmesan Cheese, Basil

## **ENTRÉES**

### **Pan Seared Atlantic Salmon 38**

Grilled Asparagus, Cauliflower Purée, Fondant Potatoes, Citrus Velouté Sauce

### **Fish Tacos 33**

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

### **Steak Frites (GF) 44**

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

### **Beer Battered Atlantic Cod & Chips 35**

French Fries, Mushy Peas, Tartar Sauce, Malt Vinegar

### **Butter Chicken Masala (N) 32**

Rice, Papadum, Naan, Orange Peel Chutney, Raita

### **Mushroom Risotto (GF) (V) 32**

Roasted Mushrooms, Oregano, Aged Parmesan, Watercress

## **ADDITIONAL SIDES 11**

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

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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 Atlantic Cod, Tomato, Coleslaw, Tartare Sauce, Raisin Bread

### **The Beyond Burger ® (V) 30**

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

### **Crispy Fried Chicken Burger 28**

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 28**

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

## **SOMETHING SWEET**

### **Vanilla Crème Brulee (GF) 15**

Tahitian Vanilla Bean, Caramelized Sugar

### **Chocolate Tart 16**

Valrhona 55% Dark Chocolate Custard, Dark Chocolate Crust,  
Tahitian Vanilla Cream, Chocolate Shavings

### **Featured Cake 15**

### **Cheesecake 16**

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 15

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## **GIN INSPIRED COCKTAILS**



### **Pink House Lemonade 18**

Bermuda Pink House Gin, Bacardi 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



### **Off De Roof 18**

White Roof Gin, Lime Elixir, Cranberry Juice, Sugar Rim

## **HAMILTON PRINCESS COCKTAILS**



### **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,  
Bermuda Gold Liquor, Grand Marnier, Fresh Lime



### **Hand-Shaken Colada 19**

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 19**

Ketel One Vodka, Mango, Lemon Elixir,  
Served Up with a Sugar Rim

### **Island Old Fashioned 18**

Woodford Reserve Bourbon, Hennessy VS Cognac,  
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**

Floreale 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**

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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

Benvolio Prosecco DOC	\$16 / \$75
Yellow Label, Veuve Clicquot, Champagne, France	\$35 / \$160
Astoria 'Fashion Victim' Rosé, Veneto, Italy	\$14 / \$55

## ROSÉ

Whispering Angel, Provence, France	\$17 / \$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, Decoy, California, USA	\$20 / \$100
Malbec, Kaiken Ultra, Mendoza, Argentina	\$17 / \$80
Sterling, Pinot Noir, California, USA, '21	\$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
#911	Malbec, Bodega Catena Zapata 2019	\$50

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**V.25**

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