

In-room DINING

Unwind & dine in comfort & style

7:00 AM to 11:00 PM



BREAKFAST

The perfect start to your day | **7:00 AM to 11:30 AM**

CEREALS, FRUITS & YOGHURTS

Fresh Fruits & Berries **V GF** 16

Cinnamon Apple Oatmeal **V** 10

Acai Bowl **V**

Mixed Berries, Banana, Chia Seeds, Toasted Coconut Flakes, Granola, Honey Drizzle, Dairy Free Yoghurt 14

Cinnamon Apple Oatmeal **V**

Steel Cut Oats, Cinnamon Apple Compote 10

Choice of Cereal **V**

Includes your choice of milk

Rice Krispies, Corn Flakes, All Bran, Special K, Muesli 8

Fresh Yogurt & Berries **V GF**

Low Fat or Vegan Yoghurt, Fresh Berries, Princess Honey, Mint 10

THE BAKERY

Basket **V**

Two Croissants, One Danish, One Muffin, Choice of Toast, Butter, Jam 14

Toasted Bread (Two Slices) **V GF**

White, Wheat, House-Made Sourdough or Raisin Bread 6

Served with Butter, Jam, Honey

Muffins/ Croissants/ Danishes

Daily Chefs Selection 10

(GLUTEN FREE OPTIONS AVAILABLE)

Toasted Bagel **V**

Cream Cheese 7

Smoked Salmon Bagel

Cream Cheese, Chives, Shallots, Capers, Arugula, Lemon 16

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 | **vg** vegan | **gf** gluten-free | **n** contains 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

Two Eggs Any Style, Portobello Mushroom, Grilled Tomato, Sausage, Bacon, Grilled Sourdough 26

The Princess Breakfast v

Two Eggs Any Style, Portobello Mushroom, Grilled Tomato, Sautéed Spinach, Hashbrowns, Grilled Sourdough 24

Three Egg Omelette

Please select 3 ingredients:

Ham, Smoked Salmon, Chorizo, Pepper, Onion, Mushroom, Asparagus, Green Onion, Cheddar, Swiss 17

Two Eggs Any Style

Scrambled, Fried, Sunny Side Up, Poached, Boiled
Grilled Sourdough 14

Benedict

Two Poached Eggs, Black Forest Ham, House-Made English Muffin, Hollandaise Sauce 17

Florentine v

Two Poached Eggs, Spinach, House-Made English Muffin, Hollandaise Sauce 17

Avocado Toast v

Poached Eggs, Crushed Avocado, Grilled Sourdough 18

Croque Madame

Gruyere Cheese, Black Forest Ham, Bechamel Sauce, Grilled Sourdough
Two Sunny Side Eggs 19

Classic EBC

Fried Egg, Bacon, Cheddar Cheese, Bagel 16

Bermudian EBC Coffee Roll

Fried Egg, Bacon, Cheddar Cheese, Glazed Cinnamon Roll 18

Eggs Shakshuka v

Braised Eggs, Peppers, Tomato Sauce, Fresh Herbs, Grilled Sourdough 16

Steak & Eggs

7oz USDA Prime Striploin, Two Sunny Side Eggs 30

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

Coke, Diet Coke, Sprite, Ginger Beer, Ginger Ale 6

HOT BEVERAGES

Coffee / Regular OR 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

Smooftit 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

Most important meal of the day | **7:00 AM to 11:30 AM**

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; Milk, Chocolate Milk or Hot Chocolate

Grandma's Oatmeal

Berries, Brown Sugar

KIDS MENU

Something for the little ones | **11:30 AM to 10:30 PM**

Veggie Sticks & Ranch Dressing 9

Chicken Tenders with Fries & Honey Mustard 15

Grilled Salmon with Steamed Broccoli & Corn Lollipop 16

Fish Fingers with Fries & Tartar Sauce 15

Beef Burger with Cheddar Cheese & Fries 15

Grilled Chicken with Steamed Broccoli & Corn Lollipop, BBQ Sauce 16

Penne Pasta | Tomato or Meat Sauce 15

Cheese Pizza with Mozzarella & Tomato Sauce 12

Add Pepperoni 2

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LUNCH & DINNER

Our favorite familiar comfort classics | 11:30 AM to 10:30 PM

BITES

Charcuterie & Cheese Board

Chutney, Crackers, Olives, Pickled Vegetables 24

Jerk Spiced Chicken Wings

Ranch Dip, Celery Sticks 24

KFC - Bao Bun Korean Fried Chicken

Steamed Bao Bun, Gochujang, Citrus Mayo, Asian Slaw, Sesame Seeds 24

Popcorn Shrimp

Beer Battered, Tzatziki Dip, Sweet Chili Sauce 25

Crispy Buttermilk Cauliflower v

BBQ Sauce, Sesame Mayo 21

Crispy Calamari

Lemon Aioli, Tzatziki 25

Corn Tortilla Chips v gf

Tomato Salsa, Guacamole 20

SALADS

Beetroot Salad v n

Cooked Beets, Shaved Raw Beets, Pine Nuts, Spinach, Goat's Cheese 22

Caesar Salad v

Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing
(No Anchovies) 22

Poke Bowl v gf

Mixed Greens, Quinoa, Seaweed Salad, Avocado, Edamame,
Pickled Cucumber, Soy Sesame Dressing 24

SALAD ADD-ONS:

Steak / Salmon / Shrimp / Tuna 10

Chicken 9

Tofu 8

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SOUPS

C&A Bermudian Fish Chowder

Served with Sherry Peppers, Goslings Black Seal Rum, Johnny Bread 15

Carrot & Ginger Soup **vg**

Thyme Croutons, Roasted Pumpkin Seeds, Coconut Yoghurt 15

FLATBREAD PIZZA & PASTA

Margherita Flatbread **v**

Roasted Tomato, Buffalo Mozzarella, Basil 28

Chicken Alfredo Flatbread

Arugula, Cherry Tomatoes, Parmesan Cheese, Chili Oil 28

Meat Lovers Flatbread

Pepperoni, Sausage, Chorizo, Bell Pepper, Red Onion, Oregano 30

Seafood Linguine

Prawns, Mussels, Calamari, Baby Spinach, Parsley, Chili, Tomato Sauce 36

Italian Sausage & Broccolini Orecchiette

Hot Italian Sausage, Broccolini, Red Peppers, Garlic Cream, Parmesan, Chili Oil 32

ENTRÉES

Pan Seared Atlantic Salmon

Grilled Asparagus, Cauliflower Purée, Fondant Potatoes, Citrus Velouté Sauce 39

Fish Tacos

Pickled Cabbage, Spicy Mayo, Pico de Gallo, Lettuce, Lime Crème Fraiche, Flour Tortilla 34

Steak Frites **gf**

Chargrilled Sirloin Steak, Café De Paris Butter, Arugula Salad, Fries 45

Beer Battered Fish & Chips

Atlantic Cod, Mushy Peas, Tartar Sauce, French Fries, Malt Vinegar 36

Butter Chicken Masala **n**

Rice, Papadum, Naan, Orange Peel Chutney, Raita 34

Mushroom Risotto **v gf**

Roasted Mushrooms, Oregano, Aged Parmesan, Watercress 33

ADDITIONAL SIDES 11

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

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SANDWICHES

Bermudian Fish Sandwich

Beer Battered Atlantic Cod, Tomato, Coleslaw, Tartare Sauce, Raisin Bread 29

The Beyond Burger® **v**

Cheddar, Lettuce, Tomato, Dill Pickle, Onion Jam, Chipotle Aioli 30

Add on: Beyond Patty 12

Crispy Fried Chicken Burger

Iceberg Lettuce, Dill Pickles, Chipotle Aioli, Ranch Dressing, Brioche Bun 29

Black Angus Beef Burger (8oz)

Cheddar, Lettuce, Tomato, Dill Pickle, Bacon Onion Jam, Chipotle Aioli 30

(available without the bun, placed between iceberg leaves)

Add on: Beef Patty 12

Grilled Chicken Club

Grilled Chicken Breast, Tomato, Lettuce, Bacon, Cheddar,

Garlic Aioli, White Bread 28

SOMETHING SWEET

Apple Crumble **gf v**

Spiced Apples, Brown Sugar Oat Crumble, Vanilla Ice Cream 16

Featured Cake 16

Cheesecake

Berry Compote 17

Hand Crafted Ice Creams & Sorbets **gf**

One scoop 7 / Two scoops 13 / Three scoops 18

The Duchess Chocolate Chip Cookies

One Cookie 4 / Four Cookies 15

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DRINKS

Refresh and unwind with our selection of drinks | **9:00 AM to 10:30 PM**

GIN INSPIRED COCKTAILS



Pink House Lemonade

Bermuda Pink House Gin, Bacardi Coconut Rum, Cranberry, Lemon, Tonic 19



Grapefruit Elderflower Fizz

Bermuda White Roof Gin, St-Germain, Grapefruit, Lime Elixir, Elderflower Tonic, Fresh Rosemary 19

Berry Patch Fizz

Bombay Bramble Gin, Lemon Elixir, Martini Prosecco 19

Cello Spritz

Empress Gin, Prosecco, Limoncello, Lemon Elixir, Sprite 21



Off De Roof

White Roof Gin, Lime Elixir, Cranberry Juice, Sugar Rim 18

HAMILTON PRINCESS COCKTAILS



Royal Hamilton Yacht Club

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 19



Hand-Shaken Colada

Bacardi Pineapple Rum, Gosling's Gold Rum, Coconut, Fresh Lime, Orange, Pineapple 19



Crown Swizzle

Gosling's Black Seal & Gold Rums, Pineapple & Orange Juice, Grenadine 17

Spicy Margarita

Casamigos Blanco Tequila, Cointreau, Jalapeño, Lime Elixir 20

Mango Lemon Drop

Tito's Vodka, Mango, Lemon Elixir, Served Up with a Sugar Rim 19

Island Old Fashioned

Woodford Reserve Bourbon, Hennessy VS Cognac, Ciffard Banane Du Bresil, Angostura Bitters 18



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

Clean Co. Non-Alcoholic Tequila, Fresh Lemon, Beach Club Hive Honey Syrup, Strawberry Puree, Club Soda, Fresh Herbs 12

Sparkling Mango Lemonade

Hand-Crafted with Fresh Lemon and Mango 12

Top either beverage with a liquor of your choice at an additional cost

SELECTION OF BEERS 10

Bottled

Heineken Zero / Heineken

Corona / Corona Light

Budweiser

Stella Artois

Red Stripe

Amstel Light

Coors Light

Bud Light

DRAFT BEERS 14

Local Selection

Citra SMASH - Pale Ale

32° North - New England IPA

64° WEST – Session IPA

Parish Pilsner – German Lager

Whitecaps – Witbier

Ask your server about our featured beer.



WINE

SPARKLING	Glass	Bottle
Benvolio Prosecco DOC	16	75
Yellow Label, Veuve Clicquot Champagne FR	35	160
Astoria 'Fashion Victim' Rosé Veneto IT	14	55
ROSÉ		
Whispering Angel Provence, FR	17	80
AIX, Coteaux d'Aix Provence, FR	19	100
WHITE		
Sauvignon Blanc Wairau River, NZ	16	75
Albarino, Paco & Lola Rias Baixas, ES	17	80
Chardonnay, Rodney Strong Sonoma, USA	17	80
Sancerre Saget la Perrière, FR	18	85
RED		
Cabernet, Decoy California, USA	20	100
Malbec, Kaiken Ultra Mendoza, AR	17	80
Sterling, Pinot Noir California, USA, '21	16	75
Chianti Riserva, Barone Ricasoli Tuscany, IT	17	80

WINE - HALF BOTTLE 375 ml

CHAMPAGNE	
Veuve Clicquot, Brut Yellow Label FR	85
WHITE & ROSÉ	
Sancerre, Pascal Jolivet Loire Valley, FR '17	55
Whispering Angel Château D` Esclans, FR '16	50
Sauvignon Blanc, Duckhorn California, USA '17	55
RED	
Cabernet Sauvignon, Kendall-Jackson California, USA '16	55
Malbec, Bodega Catena Zapata '19	50



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

VERSION25 / 06/25