



## BREAKFAST MENU

### JUICES

**Orange · Grapefruit · Tangerine ·  
Apple · Pineapple · Tomato**

### TO BEGIN YOUR DAY

**Fresh tropical fruit plate**

**Caramelized Grapefruit v**

Grilled grapefruit, brown sugar, flamed citrus

**Market Vegetable Medley v**

Steamed, grilled & stewed vegetables

**Artisan Charcuterie & Cheeses**

**Cereal Variety**

### YOGURT <sup>N</sup>

**Granola · Assorted Nuts ·**

**Shaved Coconut · Fruits Coulis**

### OATMEAL <sup>v</sup>

**Natural · Apple & Cinnamon ·**

**Pear & Ginger**

### EGGS YOUR WAY

**Poached · Fried · Scrambled · Hard  
Boiled**

Add-ons: Cheese · Tomato · Mushroom ·  
Bacon · Ham · Pork sausage ·  
Bell pepper · Onion · Spinach

### SIGNATURE & FAVORITES

**Belizean Breakfast Eggs**

Stuffed fry jacks, refried beans,  
scrambled eggs, tomatoes, bell peppers

**Motul-Style Eggs**

Fried tortilla, beans, tomato sauce, sweet  
peas, ham, fried banana

**Mayan Scrambled Eggs**

Chaya, avocado slices

**Classic Benedict**

English muffin, ham, hollandaise sauce

**Monte Cristo Sandwich**

Served with beet dip

**Avocado Toast with Poached Eggs <sup>v N</sup>**

Beet hummus, kale, radish, pumpkin  
seeds

**Chilaquiles with Red Sauce**

Crispy tortilla chips, sour cream, queso  
fresco

### SIDE ORDERS

**Sausage · Bacon · Refried beans**

**Roasted Potatoes & Onion**

### THE SWEET WORLD

**Buttermilk Pancakes**

Whipped cream, seasonal fruit

**Cinnamon French Toast**

Maple syrup, whipped cream

**V Vegan | N Contains Nuts | GF Gluten Free | VG Vegetarian**

Please inform our staff of any allergies or dietary restrictions you may have. Many of our dishes can be adjusted to accommodate your special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## BREAKFAST BUFFET MENU

### SIGNATURE & FAVORITES

#### **Motul-Style Eggs**

Fried tortilla, beans, tomato sauce, sweet peas, ham, fried banana

#### **Mayan Scrambled Eggs**

Chaya, avocado slices

#### **Classic Benedict**

English muffin, ham, hollandaise

#### **Monte Cristo Sandwich**

Served with beet dip

#### **Chilaquiles with Red Sauce**

Fried tortilla chips, sour cream, queso fresco

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### EGGS YOUR WAY

#### **Poached · Fried · Scrambled · Hard Boiled**

Add-ons: Cheese · Tomato · Mushroom · Bacon · Ham ·  
Pork sausage · Bell pepper · Onion · Spinach

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### SIDES

Sausage · Bacon · Roasted potatoes with onion · Refried beans

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### SWEETS

#### **Buttermilk Pancakes**

Whipped cream, seasonal fruit

#### **Cinnamon French Toast**

Maple syrup, whipped cream

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## LUNCH MENU

### APPETIZERS

#### **Hummus Trio** VN

Spinach, chipotle & traditional, with warm pita

#### **Caribbean Cobb Salad**

Grilled chicken, garden greens, cucumber, tomatoes, egg, bacon, avocado, ranch

#### **Wedge Salad**

Iceberg lettuce, bacon, onion, cherry tomato, ranch

#### **Nikkei Salad** V

Mixed greens, cucumber, avocado, corn, radish, shiso dressing, Nikkei sauce

### SOUPS

#### **Belizean Conch Chowder**

Creamy chowder with potatoes

#### **Tortilla Soup**

Pasilla chile, tortilla strips, avocado

### BELIZEAN CLASSICS

#### **Traditional Belizean Seré**

Snapper, coconut broth, plantain, cocoyam, okra, habanero

#### **Belizean Stewed Chicken**

Rice & beans, fried plantain, onion sauce

### MAIN COURSES

#### **Coconut Plantain Curry** V

Corn, edamame, scallions, cilantro, coconut rice

#### **Blackened Chicken Fettuccine Alfredo**

Creamy Alfredo, basil-infused olive oil

#### **Coconut Shrimp**

Papaya chutney, plantain purée, steamed rice

#### **Baja Fish Tacos**

Tempura snapper, coleslaw, pico de gallo, chipotle mayo

#### **Pulled Pork Tacos**

Thyme, mustard, chile ancho marmalade

#### **Catch of the Day**

Sautéed vegetables, coconut rice

#### **Baby Back Ribs**

Pineapple-mango BBQ, coleslaw, sweet potato chips

#### **Beef Flank Steak Fajitas**

Refried beans, corn tortillas

#### **Grilled Lobster**

Garlic butter, coconut white rice, grilled vegetables

10 | 20

### DESSERTS

#### **Decadent Chocolate Cake**

#### **Apple Crumble Tart**

#### **Our Tres Leches Cake**

#### **Assorted Ice Cream & Sorbet**

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## DINNER MENU

### APPETIZERS

#### **Mayan Salad V**

Lettuce, sprouts, papaya, mango, annatto vinaigrette

#### **Quinoa Salad V**

Roasted beets, corn, cherry tomatoes, cucumbers, honey-mustard vinaigrette

#### **Black-Recado Snapper Ceviche**

Cucumber, radish, corn chips

#### **Tuna Tartar**

Citrus-marinated tuna, plantain, avocado

#### **Anticucho Beef Brochettes**

Guajillo pepper spice, garden greens

#### **Tomato Cream Soup**

Basil oil, crumbled feta

### MAIN COURSES

#### **Vegetable Enchiladas v**

Green tomatillo sauce

#### **Chicken Breast al Ajillo**

Mashed potatoes, sautéed vegetables

#### **Chicken Flautas**

Green salsa, sour cream, cheese

#### **Achiote-Rubbed Snapper (Tikin Xic)**

Steamed in banana leaves, onions, peppers, tomatoes, coconut rice

#### **Grilled Salmon**

White wine-caper sauce, mashed potatoes, sun-dried tomatoes, roasted zucchini

#### **Seafood Batayaki Hot Plate**

Scallops, shrimp, mussels, calamari, vegetables, Tokyo butter, togarashi

#### **Nikkei Lomo Saltado**

Beef tenderloin stir-fry, tomato, peppers, onions, ginger, soy, and white rice

#### **Grilled Lobster**

Garlic butter, coconut rice, grilled vegetables.

10 | 20

### DESSERTS

#### **Corn Cake with Mascarpone Cheese GF**

Tequila flamed strawberries

#### **Tiramisu Cheesecake**

#### **Assorted Ice Cream & Sorbet**

Single | Double

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