



FROM OUR BUFFET

The Continental Breakfast 28

Fresh Pastries, Seasonal Fruit,
Charcuterie, Cheese, Parfaits,
Coffee, Smoothie, Juice of the Day

The Complete Breakfast 34

Continental, Eggs to Order,
Daily Selection of Hot Breakfast Dishes
Coffee, Smoothie, Juice of the Day

GRAINS, FRUITS & YOGHURTS

Fresh Fruits & Berries (V)(GF) 16

Açaí Bowl (V) 16

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

Cinnamon Apple Oatmeal (V) 10

Steel Cut Oats, Cinnamon Apple Compote

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

Muffins / Croissants / Danishes 10

Daily Chef's Selection - Please ask your Server

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

White, Wheat, House-made Sourdough
or Raisin Bread
Served with Butter, Jam, Honey

(GLUTEN FREE OPTIONS AVAILABLE)

Toasted Bagel (V) 7

Plain, Onion or Sesame
Served with Butter, Jam, Cream Cheese

Smoked Salmon Bagel 16

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

SMOOTHIES, JUICE BLENDS
& BREAKFAST SHOTS

Seasonal Fruit Smoothie of the Day 12

SmooFit Regeneration 12

Banana, Peanut Butter, Honey, Almond Milk,
Hemp, Chia Seeds

Vegetable Splash 10

Kale, Spinach, Apple, Cucumber, Ginger,
Honey, Lemon Juice

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

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 server for more information regarding our menu items.

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

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

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

The Princess Breakfast (v) 24

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

COLD BEVERAGES

Apple, Orange, Grapefruit 7

Pineapple, Cranberry, Tomato 7

Iced Tea 6

Not Included In Breakfast Plan

**Freshly Squeezed Californian Orange Juice
OR Grapefruit Juice 12**

Virgin Bloody Mary 9.50

Mimosa 16

Beers & Spirits available from 9:00am to 10:30pm

HOT BEVERAGES

Coffee 5

Regular or Decaffeinated

Cappuccino / Double Espresso / Latte 7

Espresso 5

Macchiato 6

Hot Chocolate 5

With Whipped Cream 6

Lot 35 Tea 8

Imperial Breakfast, Decaf English Breakfast, Jasmine Gold Dragon, Oregon Mint, Egyptian Chamomile, Creamy Earl Grey, Liza Hill Darjeeling

(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 server for more information regarding our menu items.

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

17% gratuities will be added to the menu price listed.