Harley's RESTAURANT & HARBOUR TERRACE

THE ROYAL BUFFET……..$29.95

The most delightful way to start the day. Chef prepared, personally designed and locally flavored Omelettes and 'Hot from the Iron" Waffles. A great selection of vine and tree-ripened fruits, homemade morning Danish pastries and muffins, fruited & low fat yogurts, assorted cereals, European cheeses & meats, honey-cured bacon, fluffy scrambled eggs, seasoned sausage & skillet potatoes. Topped off with Columbian medium blend or rich roast coffee, pot of tea, hot chocolate or milk.

THE COLD BUFFET…….$23.00

THE FULL HAMILTON BREAKFAST……$29.00

Orange, grapefruit, pineapple, tomato, vegetable, cranberry or prune juice. Two eggs prepared to your liking with sausage & bacon. Two buttermilk pancakes, whipped butter and maple syrup. Homemade croissant, Danish pastry & muffin, Toast, marmalade, jam, honey and butter. Colombian medium blend or rich roast coffee, pot of tea, hot chocolate or milk.

THE BERMUDA BREAKFAST……..$26.00

Orange, grapefruit, pineapple, tomato, vegetable, cranberry or prune juice. Two poached eggs on traditional local codfish cakes, tomato or Hollandaise sauce. Breakfast potatoes and Bermuda bananas. Topped off with Colombian medium blend or rich roast coffee, pot of tea, hot chocolate or milk.

THE CONTINENTAL BREAKFAST…….$23.00

Orange, grapefruit, pineapple, tomato, vegetable, cranberry or prune juice. Composed fresh seasonal fruit salad, homemade croissant, Danish pastry, muffin or toast, marmalade, jam, honey, butter. Topped off with Colombian medium blend or rich roast coffee, pot of tea, hot chocolate or milk.

THE JOGGER……$24.00

Orange, grapefruit, pineapple, tomato, vegetable, cranberry or prune juice. Shredded wheat with seasonal berries or sliced bananas, skimmed milk. Home baked bran or carrot muffins or multi grain bread with margarine. Topped off with decaffeinated coffee or herbal tea.

Breakfast Favorites

All choices served with skillet breakfast potatoes of the day.

Grilled to perfection Breakfast Steak
& Fried Egg Sandwich…… $24.00
Fluffy Scrambled Eggs with Smoked Salmon
Brie and Asparagus……...$24.00
Homemade Hot Griddled Buttermilk Pancakes
with Warm Maple Syrup……...$18.00
(Jazz them up with blueberries or pecans $19)
Cinnamon cornflake battered -
Bermuda Bananabread French Toast…….$19.00
Poached Eggs & Smoked Salmon
English Muffins & Hollandaise Sauce……..$24.00

Eggs & Grillers

Whole eggs, cholesterol free, organic & egg whites available.
All choices served with skillet breakfast potatoes of the day.

One Egg Any Style……$12.00
Two Eggs Any Style……..$19.00
Traditional Eggs Benedict or Eggs Florentine……...$24.00
Create your own Omelette from Two (2)of the following:
Asparagus, Smoked Salmon, Shrimp, Chorizo, Peppers
Onions, Mushrooms, Scallion, Cheddar, Swiss, Brie…$20.00
(Each additional choice is $1.00)

Side Accompaniments

Sausages, Honey-cured Bacon or Ham……$8.00
Bowl of Fresh Fruit……$12.00
Cheese (Swiss, Cheddar, Havarti, Blue or Brie)……...$10.00
Steak Prepared to Your Liking……..$20.00

From the Bakery

Oven Fresh Muffins……...$12.00
Toasted English Muffins……$12.00
Homemade Croissants……...$12.00
Toasted Bagel & Cream Cheese……..$15.00
Breakfast Roll (White, Wheat or Rye……...$4.00

Cereals and Yogurt

Assorted Cereals……..$8.00
With Seasoned Berries or Bananas……$17.00
Hot Oatmeal or Hot Cream of Wheat……$12.00
Low Fat or Fruited Yogurt……..$8.00

Beverages

Apple, Orange, Grapefruit, Pineapple, Tomato, Vegetable
Cranberry or Prune Juice……$6.00
Freshly Squeezed Orange Juice……14.00
Regular or Decaffeinated Coffee
Premium Tea Selection or Herbal Tea……$8.00
Hot Chocolate……...$6.00
Chilled Milk……$4.00
Soy Milk……...$5.00
Classic Mimosa or Absolut Bloody Mary……..$14.00

Kids Fare ***(For children 6 to12 years of age)***

Warm Griddled Short Stack of Silver Dollar Pancakes
With Maple Syrup……...$8.00
Peanut Butter & Jelly Stuffed French Toast……$6.00
Two Eggs (Any Style), Toast, Hash Brown Potatoes
With a Choice of Bacon or Sausage……..$14.00
Please request from our Chef any special requirements for your little ones.

Thank you for starting your day with us.

Locally farmed Organic Eggs can be substituted for any egg dish on this menu for an additional $0.50 per egg.

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fats.

Created using fresh & nutritionally balanced ingredients, The Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Locally Inspired Produce.