



# IN ROOM DINING

7:00am – 10:30pm

DAILY



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

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# BREAKFAST

7:00am- 11:30am

## FRUITS & BERRIES

**Sliced Seasonal Fresh Fruits (V) (GF) 14**

**Seasonal Berry Bowl (V) (GF) 16**

**Whole Grapefruit (V) (GF) 6**

**Acai Bowl (V) (GF) 14**

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

## YOGURTS & CEREALS

**Oatmeal With Cinnamon (V) (GF) 6**

**Choice of Cereal (V) 8**

*Includes your choice of milk*

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

**Yogurt (V) 6**

Plain / Low Fat / Fruited / Vegan

## THE BAKERY

**Basket (V) 14**

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

**Toasted Bread (V) 5**

White, Wheat, or Raisin

**Muffins / Croissants / Danishes 7**

Daily Chef's Selection - Gluten Free Muffin Available

**Avocado on Toasted Bagel (V) 15**

Tomato Salsa

Add Poached Egg 3

**Smoked Salmon on Toasted Bagel 15**

Cream Cheese, Pickled Onions, Capers

**Toasted Bagel (V) 5**

Cream Cheese

**The EBC on a Bagel 15**

Two Eggs, Bacon, Cheddar, Tomato Salsa

(V) Vegetarian (GF) Gluten Free (N) Nuts

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.

# FROM THE GRIDDLE

12 each

**Buttermilk Pancakes**

**Belgian Waffle**

**French Toast Raisin Bread**

**Wheat Crepes (V)**

All Served With Syrup & Fruit Compote

## EGGS & OMELETTES

*Served with Breakfast Potatoes & Tomato Salsa*

**Three Egg Omelette 15**

*Please select 2 ingredients:*

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

**Two Eggs Any Style 12**

Scrambled, Fried, Sunny Side Up, Poached, Boiled

**Benedict 16**

Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce

**Florentine (V) 16**

Two Poached Eggs, English Muffin, Spinach, Hollandaise Sauce

**Scrambled LEO (GF) 16**

Smoked Salmon, Eggs, Onion, Sour Cream, White Toast

**Keto Burrito (GF) 17**

Bacon, Avocado, Spinach, Cheddar, Sour Cream, Wrapped in Egg

\*No Breakfast Potatoes\*

**Huevos Rancheros 19**

Two Eggs Over Easy, Corn Tortilla, Refried Beans,  
Cheddar Cheese, Sour Cream

### SIDES:

Bacon / Pork Sausage / Canadian Bacon 7

Breakfast Potatoes / Sautéed Spinach / Tomato Salsa 3

Sliced Avocado / Grilled Tomato 4

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# COLD BEVERAGES

## Freshly Squeezed Juices 12

Your Choice of Orange or Grapefruit

Apple, Orange, Grapefruit, Pineapple, Cranberry, Tomato Juice 6

HP Spring Water 330ml 5

HP Sparkling Water 330ml 5

Iced Tea 5

Soft Drinks 5

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

# HOT BEVERAGES

## Regular Coffee / Decaffeinated

Small Pot 8      Large Pot 12

Cappuccino / Double Espresso / Latte 7

Espresso 5

Macchiato 6

Hot Chocolate 5

*With Whipped Cream 6*

Lot 35 Tea

Small Pot 6      Large Pot 10

Imperial Breakfast, Decaf English Breakfast, Jasmine Gold Dragon,  
Oregon Mint, Egyptian Chamomile, Creamy Earl Grey, Bella Coola Punch, Waterfront

# SMOOTHIES & SPECIAL DRINKS

*Smoothies & Vegetable Splash Available For Breakfast Only*

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 7

Mimosa 16

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

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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 and 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

## Carrot & Cucumber Sticks 9

Ranch Dressing

## Chicken Tenders 15

Fries, Honey Mustard

## Grilled Salmon 15

Steamed Broccoli & Corn Lollipop

## Fish Fingers 12

Fries & Tartar Sauce

## Beef Burger 15

Cheddar Cheese, Fries

## Grilled Chicken 15

Steamed Broccoli & Corn Lollipop, BBQ Sauce

## Penne Pasta 15

Tomato or Meat Sauce

## Cheese Pizza 12

Mozzarella and Tomato Sauce

*Additional Toppings 2 each*

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# LUNCH & DINNER

11:30am - 10:30pm

## BITES

### Charcuterie & Cheese Board 22

Chutney, Crackers, Olives, Pickled Vegetables

### Chicken Wings 19

*Choice of Jerk or Buffalo Sauce*

Ranch Dip, Celery Sticks

### Crispy Buttermilk Cauliflower (V) 17

BBQ Sauce, Sesame Mayo

### Crispy Calamari 21

Cornmeal & Flour Coating, Tzatziki Dip & Sweet Chili Sauce

### Southwest Veggie Quesadilla (V) 19

Flour Tortilla, Corn, Onion, Green Bell Pepper,

Pepper Jack Cheese, Avocado Tomatillo Salsa

### Corn Tortilla Chips (V) 18

Tomato Salsa, Guacamole

## SALADS

### Mexican Salad Bowl (V) 19

Romaine, Black Bean, Avocado, Queso Fresco, Pico De Gallo,

Crispy Tortilla Strips, Creamy Jalapeño Dressing

### Caesar Salad (V) 19

Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing (no anchovies)

### Poke Bowl (V) 20

Mixed Greens, Quinoa, Seaweed Salad, Avocado, Edamame, Pickled Cucumber,

Radish, Soy Sesame Dressing

### SALAD ADD-ONS:

Chicken 8, Salmon 9, Shrimp 9, Tuna 9, Tofu 7

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## SOUPS

### **C&A Fish Chowder 13**

(Contains Gosling's Black Seal Rum)

Johnny Bread

## PIZZA

### **Deep Dish Cheese Pizza (V) 19**

Additional Toppings - 2 each

## ENTRÉES

### **Fettuccini Bolognese 29**

Meat Sauce, Parmesan Cheese

### **Sweet & Spicy Chicken 29**

Fried Wonton, Peppers, Sesame, Green Onions, Side Salad

### **Grilled Salmon (GF) 38**

Sautéed Broccoli, Mashed Potato, Peperonata Sauce

### **Fish Tacos 29**

Pickled Red Cabbage, Guacamole, Spicy Mayo, Fries

### **Impossible Veggie Pot (V)(GF) 29**

Taro, Chayote, Sweet Potatoes, Parsnip, Creamy Poblano Pepper Sauce

### **Striploin Steak (10oz) 42**

### **or Tenderloin (8oz) 46**

#### **Sides**

Roasted Vegetables 4/ Mashed Potato 3/ Broccoli 4

Potato Gratin 4.5/ Side Salad 4/ French Fries 3

#### **Sauces**

Béarnaise, Chimichurri, Peppercorn

### **Beer Battered Red Snapper Fish & Chips 34**

French Fries, Mushy Peas, Tartar Sauce, Malt Vinegar

### **Maluwa Chicken Curry 29**

Saffron Basmati, Coconut Milk, Papadum, Orange Peel, Chutney, Roti, Raita

### **Roasted Vegetable Tartlet (V) 29**

Caramelised Onions, Smoked Cheese, Arugula, Sundried Tomato Pesto,

On Filo Pastry

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## SANDWICHES

### **Wahoo on Raisin Brioche 27**

Battered Wahoo, Tropical Tartar Sauce

### **The Beyond Burger® (V) 29**

Dill Pickle, Cheddar, Lettuce, Tomato, Chipotle Aioli

### **Crispy Chicken On Brioche Bun 26**

Chipotle Aioli, Dill Pickle, Ranch Dressing

### **Black Angus Beef Burger (8oz) 28**

Bacon, Cheddar, Lettuce, Tomato, Dill Pickle

(available without the bun, placed between iceberg leaves)

*All Sandwiches will be served with a choice of French Fries, or Side Salad*

## SOMETHING SWEET

### **Hazelnut Panna Cotta (N) 14**

Dark Chocolate Glaze, Candied Hazelnuts

### **Sticky Toffee Pudding 14**

Vanilla Sauce, Caramel, Vanilla Ice Cream

### **Cake of the Month 14**

### **Cheesecake 14**

Berry Compote

### **Hand Crafted Ice Creams & Sorbets (GF)**

5 per Scoop

### **Decadent Chocolate Chip Cookies**

1 Cookie 3.50   4 Cookies 12

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# HAMILTON PRINCESS COCKTAILS

## Royal Hamilton Yacht Club 17

### *A Hamilton Princess Play on the Classic Trader Vic's Cocktail*

Gosling's Black Seal Rum, Bermuda Gold Liquor, Grand Marnier, Fresh Lime

## Lillet Lemon Martini 17

Hendrick's Gin, Lillet Blanc, Dry Vermouth, Lemon Mix

## C&A Boulevardier 16

Maker's Mark Bourbon, Aperol, Sweet Vermouth,

## Smoky Negroni 17

Carpanto Antica Formula, Campari, Mezcal, Botanist Gin, Cocchi Rosa

## Pimm's Cup 15

Pimm's #1, Lemon Juice, Lemon Lime Soda, Cucumber, Orange, Lemon

## Jalapeño Margarita 17

Casamigos Tequila, Cointreau, Jalapeño, Lime

## Kentucky Derby 17

Woodford Reserve, Lime Juice, Ginger Beer

## Crown Spritz 17

Aperol, Cocchi Rosa, Prosecco, San Pelligrino Aranciata Rossa

## Cucumber Melon Fizz 17

Grey Goose Le Melon, Cucumber Vodka, St. Germain, Lemon Juice, Club Soda

## Dress To Empress 17

Empress 1908, Pomegrante Liqueur, Lemon & Elderflower Tonic

## Handshaken Colada 17

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

## Spiced Honey Mule 15

*Non-Alcoholic*

Seedlip Spice 94, Fresh Lemon, Local Honey, Ginger Beer

*Top it up with a liquor of your choice at an additional cost*

## Sparkling Mango Lemonade 9.50

*Non-Alcoholic*

Hand-Crafted with Fresh Lemon and Mango

*Top it up with a liquor of your choice at an additional cost*

## LOCAL GIN INSPIRED COCKTAILS

### BERMUDA GIN COMPANY LTD.

A local company with a mission to put Bermuda on the gin map of the world by producing & distributing locally inspired, premium gin products.

#### Grapefruit Elderflower Fizz 16

BDA White Roof Gin, Grapefruit Juice, Elderflower Liqueur, Lime Juice,  
Soda Water and Elderflower Tonic, Rosemary

#### Pink House Lemonade 16

BDA Pink House Gin, Coconut Rum, Cranberry Juice, Lemon Juice, Tonic

## SELECTION OF BEERS

### Bottled 9

Heineken Zero	Red Stripe
Budweiser	Corona Light
Heineken	Amstel Light
Stella Artois	Coors Light
Corona	Bud Light

## DRAFT BEERS 12

### Local Brews

Citra Smash



IPA

Amberjack Ale  
Seasonal Brew



### Imported

Carlsberg  
Sam Adams

# WINES BY THE GLASS

## SPARKLING

Zardetto, Prosecco Brut, Valdobbiadene, Italy	\$15 / \$75
'Yellow Label', Veuve Clicquot, Champagne, France	\$30 / \$150
Astoria 'Fashion Victim' Rose, Veneto, Italy	\$13 / \$55

## ROSÉ

Whispering Angel, Provence, France	\$16 / \$80
AIX, Coteaux d'Aix en Provence, France	\$15 / \$70

## WHITES

Sauvignon Blanc, Wairau River, New Zealand	\$16 / \$80
Albarino, Paco & Lola, Rias Baixas, Spain	\$17 / \$85
Chardonnay, Rodney Strong, Sonoma, USA	\$17 / \$85
Sancerre, Pascal Jolivet, Loire Valley, France	\$18 / \$90

## REDS

Cabernet, Justin Vineyards, Paso Robles, California, USA	\$19 / \$95
Malbec, Kaiken Ultra, Mendoza, Argentina	\$17 / \$85
Tempranillo, Mont Ducay Reserve, Carinena, Spain	\$16 / \$80
Pinot Noir, J. Lohr 'Falcons Perch', Monterey County, California, USA	\$16 / \$80

## HALF BOTTLES

375ml

### CHAMPAGNE

#399	Krug Grand Cuvee, France	\$99
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### WHITE & ROSÉ WINES

#401	Pouilly-Fuisse, Louis Latour, Burgundy, France, '16	\$55
#402	Chardonnay, Sonoma-Cutrer, Russian River Ranches, USA, '16	\$45
#404	Whispering Angel, Château D'Esclans, France, '16	\$45
#405	Sauvignon Blanc, Duckhorn, California, USA, '17	\$55

### RED WINES

#406	Cabernet Sauvignon, Kendall-Jackson, California, USA, '16	\$50
#407	'3 Vineyard' Pinot Noir, Chehalem, Willamette Valley, Oregon, USA, '16	\$65
#408	'Campaccio' Super-Tuscan, Terrabianca, Tuscany, Italy, '16	\$50

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**V.13**

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