



Palm Breakfast Menu

Served from 7:30- 10:30 AM

COLD STATION

Seasonal Fruits (VE) (DF)

Homemade Yogurt Selections

Granola Parfait selection

Mixed berries compote | fresh pineapple | cinnamon apple | nuts | yoghurt (GF) (V) (CN)

SUPER FOODS SELECTION (V) (CN)

Swiss Bircher Muesli
Assorted Cereals
Muesli
Homemade Granola
Toasted Pumpkin Seed
Toasted mixed nuts

Hot Rolled Oats Porridge (GF) (VE) (DF)

Toasted coconut flakes | Raisins | Cinnamon
Brown sugar | Honey | Coconut milk

Smoked Salmon Plate (GF)

Capers | Cream Cheese | Red Onion | lemon wedge

Charcuterie Plate

Sliced Ham | Turkey Salami Prosciutto

Blue Waters Cheese Plate

Assortment of House Bread and Pastries

White Toast | Brown Toast
Gluten free Toast
Bagel
English Muffin
Croissants
Danishes
Selection of Local Antiguan Pastries
Gluten free muffins

FROM THE KITCHEN

American Style Pancakes (V)

Fruit compote, caramel, maple syrup, powder sugar

Smoked Salmon & Scrambled Eggs (GF)

Lemon Wedge | Capers

The English Breakfast

Egg: Poached, Fried or Scrambled | sausage, strip bacon, grilled tomato, sauteed mushroom, baked beans

Palm Classic Breakfast Burrito

Scrambled egg | Bacon | Cheese | Avocado
Diced Tomato

Eggs: Florentine (V) | Benedict | Royale

Poached eggs, Toasted English muffin, Hollandaise sauce | Sauteed Spinach | Sliced Ham
Smoked Salmon

Three Egg or Egg White Omelet (GF)

Cheese | Ham | Bacon | Mushroom | Onion | Bell Peppers | Spinach | Tomato | Chili flakes | Jalapeno

Catch of the Morning “Antiguan style”

“Fried Fish Fillet” Pickled Red Onion | Lettuce
Sliced Tomato | Sliced Cucumber | Red Pepper
Creole Sauce | Avocado (seasonal) | Fried Plantain
Antiguan Bread

Vegan Tofu Scramble with Vegetables (VE) (GF)

Tofu | Olive Oil | Bell peppers | Wilted spinach
Mushroom | Eggplant

Breakfast USD\$60.00 per person
including cold station | one kitchen dish | tea | coffee
17% ABST and 10% service will be added

(V) vegetarian

(VE) vegan

(DF) dairy free

(CN) contains nuts