

At The Courtleigh Hotel & Suites we are aware of the individual dietary needs and this menu has been designed to accommodate these demands. However, if there is any change you would like to make to a

Chef's Daily Soups and Specials are available Monday to Friday. Please ask about the day's choices.

particular dish or if you desire an item that is not

listed, please do not hesitate to ask.

Delivery time approximately 30-40 minutes
Room Service Delivery \$4.00 USD

6:30am to 12 midnight

Follow us on







BREAKFAST 6:00 A M TO 10:00 A M

ALEXANDER'S BREAKFAST BUFFET

Cost per person: \$25 USD or COMPLIMENTARY for in-house guests

Includes: assorted cereals (hot and cold), assorted vogurt, assorted pastries, toast, bagels, fresh fruits, sliced cheeses, sliced deli meats, daily hot items such as potatoes, eggs, meats, fruit juices, coffee and tea

GREAT START

Smoked Marlin Bagel

\$9.00

Thinly sliced pimento smoked Marlin, Toasted Bagel, Cream Cheese, Tomatoes, Red Onions and Capers

Tropical Fruit Plate

\$8.50

Local Fruits with Fruit Yogurt

Yogurt

Plain or Flavoured

\$2.95

SMOOTHIES

Tropical Fruit Smoothie

Fresh tropical Fruits with Soy Milk and Honey

Hello Green

\$6.00

\$5.25

Kale, Spinach, Banana, Pineapple, Almond Milk and Honey

FRESH FROM THE FARM

Eggs your way

\$4.00

Pancake Sandwich

\$5.00

Your choice of two farm fresh Eggs - fried, poached, boiled or scrambled

Three Egg Omelette

\$9.50

Create your own special Omelette with your choice of three fillings - Onions, Escallion, Mushroom, Bell Peppers, Tomato, Ham, Cheddar Cheese or Bacon

Thick, fluffy Pancakes, your choice of two Eggs (fried or scrambled with Cheddar Cheese, Maple Syrup

Heart-Healthy Choice

\$9.00

A light fluffy Escallion Egg White Omelette, Fresh Fruits, Strawberry Sauce

JAMAICAN BREAKFAST

	JAMAI JAM	JKLAKI AGI	
Ackee and Saltfish	\$13.00	Braised Liver	\$9.50
Jamaica's National Dish. Traditional Ackee and Saltfis sauteed Peppers, Onion, Tom and Scotch Bonnet	•	Slowly cooked Cal Onion, Jamaican I and Spices	
Escoveitch Fish	\$15.50	Jamaican Corr	ned Pork \$12.75
Fried Snapper fillet dusted in	1	& Ackee	
Flour topped with Onions, Carrots, Bell Peppers in Vine reduction	gar	Sauteed corned Po Ackee, Tomatoes, Onions, Peppers w hint of Scotch Bon	ith a
Saltfish Rundown	\$10.50	Daily Breakfast	
Saltfish cooked with Tomato		•	•
Peppers, Onions, Scotch Bon Pepper, simmered in Coconu		Please ask your se for today's special	
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	SII	DES	
Smoked Bacon	\$3.00	Fried Dumpling	\$2.00
Breakfast Sausage	\$2.65	Boiled Yam	\$2.50
Jerk Sausage	\$2.65	Bagel & Cream Ch	eese \$3.00
Fried Plantain	\$2.00	Hash Brown	\$2.50
Boiled Banana	\$2.00	Breakfast Potatoes	\$2.50
Steamed Callaloo	\$2.65	Boiled Dumpling	\$2.50
Hot Oatmeal	\$3.00		
	BEVE	RAGES	
	Seffee #4.00	Fantaga Cinala	Chat ¢400

Jamaican Blue Mountain Coffee	\$4.80	Espresso Single Shot	\$4.00
Iced Coffee	\$4.80	Espresso Double Shot	\$4.50
Breakfast Tea	\$3.50	Latte	\$5.00
Herbal Tea	\$3.50	Cappuccino	\$5.00
Hot Chocolate	\$3.50	Fruit Juice	\$3.50

ALL DAY DINING

10:00AM TO 11:PM

APPETIZERS

Curry Chicken Samosa \$12.00

Shredded Curry Chicken encrusted in a crispy Pastry with Tamarind and Sweet Chili Sauce

Shrimp Alexander

\$16.00

Tender grilled Caribbean Shrimp, Asian Slaw, Ginger Peanut Dressing

Chickpea Fritters (VV)

\$7.00

Curry Pumpkin Puree, Wilted Greens, Herb Oil

Courtleigh Nachos

\$9.50

Corn Tortilla Chips, Pulled Pork, melted Cheese, Black Beans, Jalapeños, Sour Cream, Pickled Red Onions, Pico de Gallo, Jerk BBQ Sauce

SOUPS

Cream of Pumpkin (V)

\$5.00

Served with a Bammy Crouton and Cinnamon Creme Fraiche

Red Peas Soup

\$5.00

Rich Beef Stock, Salted Beef, Red Kidney Beans, Spinners, Local Herbs and Vegetables

Soup of the Day

\$5.00

Please ask your server

(V) - Vegetarian (VV) - Vegan

All prices attract a 10% service charge and 15% government tax

Room Service Delivery Fee \$4.00

SALADS

Grilled Caesar Salad	\$10.00
Grilled Romaine Lettuce, Shaved Parmesan,	
Croutons, with a house made Red Herring Caesar	
Dressing and Parmesan Crisps	

Jamaican Cobb Salad \$13.00 Jerk Chicken Breast, Bacon, Blue Cheese, Tomatoes, Red Onions, Boiled Egg on a bed of Mixed Greens served with Balsamic Dressing

Cranberry Orange Kale \$16.00 Salad (VV)

Kale & Baby Lettuce with Orange Segments, Cranberries, Cherry Tomatoes, Toasted Almonds tossed in a Balsamic Orange Vinaigrette

Perfect Additions for your Salad

Salmon	\$22
Snapper Fillet	\$15
Shrimp (8 pcs)	\$12
Beef Strip Loin	\$23
Chicken Breast	\$6
Smoked Marlin	\$12



BURGERS, SANDWICHES & WRAPS

Served with French Fries or Side Salad

Courtleigh Burger	\$10.00	Jerk Chicken Wrap	\$12.50
House Made Beef Burger, Tomat Lettuce, Onions and Pickle Add Cheese \$1.50	to,	Jerk Chicken Breast with Lettuce, and Fried Plantain in a Flour Tortilla	
Add Toppings \$1		Crispy Chicken & Bacon	\$11.50
Fish Burger	\$12.80	Sandwich	
Handmade Fish Patty, Tomato, Lettuce and Red Onions	·	Fried Chicken Breast, Smoked Bacon, Cheddar Cheese, Pesto	
Veggie Burger (VV)	\$9.00	Mayo with Lettuce, Tomato, Pickles on a Sesame Bun	
100% Plant Based Burger, Hummus, Tomato, Lettuce, Red		BLT	\$12.00
Onion, Pickles, Cucumber and Spicy Mango Chutney		Triple decker Sandwich with Bacon, Lettuce and Tomato on	

Wheat or White Bread

PASTAS AND FLATBREADS

Truffle Shrimp Scampi	\$19.00	Jerk BBQ Chicken Flatbread	\$16.00
Linguine Shrimp tossed with Tomatoes ar		Jerk BBQ Chicken, Tomatoes, Mushroom and Fresh Basil	
Spinach in a White Wine Garlic Sauce finished with a White Truffle Oil		Margarita Flatbread (V)	\$16.00
Jerk Chicken Pasta Alfredo \$16.00 Spicy Jerk Chicken Breast and Mushroom tossed in a Alfredo Sauce topped with Parmesan Cheese		Tomatoes, Fresh Mozzarella, Cheddar Cheese, Parmesan Cheese, Finished with Garlic Oil	
Rasta Pasta (V) Local Vegetables, Ackee, Callalo tossed with Garlic, Fresh Herbs of			

Olive Oil

ENTREES

Served with your choice of side

Grilled Atlantic Salmon	\$26.50
Served with wilted Greens and a Citrus White Wine Sauce	
Pan-Seared Grey Snapper	\$21.00
Snapper Fillet marinated in local Herbs and Spices with a White Wine Sauce	
Blackened Breast of Chicken & Shrimp	\$20.50
Served with a Cajun Sauce	
Roasted Herb Marinated Chicken Breast Grilled Chicken Breast with a Truffle Sauce	\$16.00
Grilled New York Steak	\$28.00
8oz New York Steak with a Red Wine Demi-Glaze	
Smoked Bacon Wrapped Pork Tenderloin Served with a Roasted Garlic Cream Sauce	\$25.50
Traditional Jamaican Curry Goat Served with Sorrel Chutney	\$20.00
Eggplant Lasagna (V) Layers of Seasonal Vegetables, Fried Eggplant and Cheese with Basil Pesto	\$16.50



SIDES

Caesar Salad	\$4.00	Sweet Potato Mash	\$3.50
Garden Salad	\$3.50	Mashed Potato	\$3.50
Seasonal Vegetables	\$3.00	Basmati Rice	\$3.50
French Fries	\$3.50	Rice & Peas	\$3.50

DESSERTS

Chocolate Ganache Cake	\$7.00	Fresh Tropical Fruit Plate	\$7.00
With Raspberry Sauce		Jamaican Ice Cream	\$6.25
Rum and Raisin Cheesecake	\$7.50	Please ask your server for	Ψ0.20
With Fruit Salsa		today's flavours	
Carrot Cake Cream Cheese Icing, Caramel Sauce	\$7.50	Fruit & Cheese Plate A fine selection of Internationa Cheeses and freshly cut Local Fruits	\$11.50
Warm Bread Pudding With Rum Sauce	\$7.50		

BEVERAGES

	Jamaican Blue Mountain Coffee	\$4.80	Small Bottled Water	\$3.00
	Cappuccino	\$5.00	Perrier Sparkling Water	\$5.00
	Latte	\$5.00	Soda	\$3.00
	Hot Chocolate	\$3.50	Juice	\$3.50
	Herbal Tea	\$3.50	Lime Squash	\$4.00
1	Tea	\$3.50	Blended Fruit Punch	\$5.00