Welcome to

Alexander's Restaurant

Kingston, Jamaica

WELCOME TO THE AWARD-WINNING ALEXANDER'S RESTAURANT AT THE COURTLEIGH HOTEL & SUITES.

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 PARTICULAR DISH OR IF YOU DESIRE AN ITEM THAT IS NOT LISTED, PLEASE DO NOT HESITATE TO ASK.

PLEASE BE ADVISED THAT THE ALEXANDER'S RESTAURANT HAS A NO SMOKING POLICY.
LUNCH SERVICE 12:00PM TO 3:00PM
DINNER SERVICE 6:00PM TO 10:30PM
ROOM SERVICE 6:30AM TO MIDNIGHT

Follow us on

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

Room Service Delivery Fee $5.00

APPETIZERS

OXTAIL SPRING ROLLS **$16.00**
Served with a Jerk Emulsion

SHRIMP ALEXANDER **$21.50**
Skewered sautéed Shrimp tossed in Coconut Red Curry Sauce topped with an Asian Cucumber Salsa

CARIBBEAN SNAPPER TACOS **$21.50**
Rum-cured Snapper Fish fillet, organic Ginger Oil, Red Onion, Lettuce on a mini soft Tortilla topped with Honey Creme Fraiche and House Mango Pickle

CURRIED CHICKEN SAMOSAS **$17.50**
With Tamarind and Sweet Chili Sauce

ASIAN STYLE CAULIFLOWER **$12.50**
Fried Cauliflower tossed in a Ginger Garlic sauce with toasted Sesame Seeds and Escallion

CRUSTED SWEET POTATO AND BACON BITES **$16.50**
Spiced Cinnamon Pumpkin Sauce and Scotch Bonnet Honey Glazed

JERK CHICKEN STUFFED DEVILED EGGS **$18.00**
Spicy Jerk Chicken Mousse stuffed in Egg and topped with Caviar

SOUPS

CREAM OF PUMPKIN **$8.50**
Served with a Bammy Crouton and Cinnamon Creme Fraiche

SOUP OF THE DAY **$8.50**
Please ask your server about our featured Soup

RED PEA SOUP **$8.50**
Rich Beef Stock, Salted Beef and Red Kidney Beans with Spinners and local Herbs and Vegetables

SALADS

FARMER'S SALAD **SM: $10.00 LRG$16.00**

Mixed Greens, shaved red and white Cabbage, roasted Corn, Chickpeas, Tomatoes, Carrots, Cucumbers and Honey Balsamic Vinaigrette

COURTLEIGH CAESAR SM $12.00 LRG $17.50

Classic Caesar Salad with a twist. Crispy Romaine Lettuce, shaved Parmesan, Croutons with our Chef's signature Red Herring Caesar Dressing and Parmesan Crisps

JAMAICAN COBB SALAD **SM $13.00 LRG $20.50**

Jerk Chicken Breast, Bacon, Cheddar Cheese, Tomatoes, Red Onions, Boiled Eggs on a bed of Mixed Greens with Mango Blue Cheese Ranch Dressing

ISLAND SPICED TANDOORI CHICKEN & APPLE SALAD **SM $14.00 LRG$22.50**

Grilled Chicken Breast, Red Onion, Candied Walnuts, Sliced Apples, Celery, shredded Carrot, chopped Lettuce tossed with a Papaya Vinaigrette

BAKED GOAT CHEESE TART SALAD **SM $13.50 LRG $21.50**

Garden Mixed Green Lettuce, Citrus Segments, Roasted Beets, Dried Cranberries, Candied Pecan, with a Baked Goat Cheese Tart and Balsamic Vinaigrette

Top your Salad:
Add Chicken $8.00
Add Shrimp $10.00
Add Grilled Snapper $10.00
Add Salmon $12.00
Add Bacon $5.50
Add Steak $16.00

FLATBREADS

MARGHERITA FLATBREAD **$21.00**

Tomatoes, fresh Mozzarella Cheese, homemade organic Basil Pesto and Parmesan Cheese

JERK CHICKEN FLATBREAD **$22.00**

Jerk Chicken Breast, Tomato Sauce, Onion, diced Tomatoes, Pepper Jack and Mozzarella Cheese finished with a Jerk Aioli

MEAT LOVERS FLATBREAD **$24.50**

Homemade Jerk Beef Sausage, Bacon and Pepperoni with a Three Cheese Blend

BOWLS

BONELESS OXTAIL AND PLANTAIN BOWL **$32.50**

Coconut Rice, Boneless Oxtail, Chopped Lettuce, Pickled Carrots, Pickled Cucumbers, Coleslaw, Fried Plantain, Black Beans, Scotch Bonnet -Tomato Salsa, Avocado (seasonal) finished with an Avocado Crema

VEGETARIAN COUSCOUS BOWL **$24.50**

Mango Infused Couscous served with Red Curry Tofu and Chick Peas topped with Chopped Lettuce, Avocado (seasonal), Cucumbers, Tomatoes, Cauliflower Puree, Fried Plantain and Vegan Mayo

PASSION FRUIT PORK BELLY BOWL **$28.50**

Lemongrass Infused Coconut Rice served with Passion Fruit BBQ Pork Belly and topped with chopped Lettuce, Pickled Onions, Sweet Corn, Black Beans, Escallion and Scotch Bonnet-Tomato Salsa finished with Jerk Aioli

MISO GRILLED CHICKEN BOWL **$26.50**

Asian Glazed Noodles with Miso marinated Chicken Breast, Stir Fried Pak Choy, Pickled Carrots, Toasted Sliced Almonds, Pickled Cucumbers, Caramelized Peppers and Mushrooms, Ramen Crumble, Water Chestnuts and a Garlic Chili Egg

BUILD YOUR OWN BOWL

#1 - CHOOSE A BASE

- Lemongrass Infused Coconut Rice
- Mango Infused Couscous
- Asian Glazed Noodles
- Bed of Lettuce

#2- CHOOSE A PROTEIN

- Passionfruit BBQ Pork Belly **$28.50**
- Boneless Oxtail **$32.50**
- Miso Grilled Chicken Breast **$26.50**
- Red Curry Tofu and Chickpeas **$24.50**

#3- CHOOSE 5 TOPPINGS

- Toasted Sliced Almonds
- Ramen Crumble
- Pickled Cucumbers
- Spicy Black Beans
- Sweet Corn
- Pickled Carrots
- Cherry Tomatoes
- Escallion
- Scotch Bonnet-Tomato Salsa
- Pickled Red Onions

#4- CHOOSE A SAUCE

- Passion Fruit Drizzle
- Chipotle Emulsion
- Vegan Sriracha or Mayo
- Jerk Aioli

BURGERS, SANDWICHES & WRAPS

Served with French Fries or a Side Salad

COURTLEIGH BURGER **$17.00**
Our signature House Made Beef Burger, Tomato, Lettuce, Onions, Pickles and Mayo
Add Cheese $2
Add Bacon $2
Add Mushrooms $2
Add Pineapple Chutney $2

GRILLED CHICKEN BLT PANINI **$16.50**
Grilled Chicken Breast, Crispy Bacon, Lettuce, Tomato, Jerk Mayo and Pepper Jack Cheese on Flat Bread

GRILLED SNAPPER SANDWICH **$19.50**
With Pineapple Chutney served on Toasted Cornbread with Chipotle Mayo, Lettuce, Tomato, Pickles and Red Onion

CRISPY CHICKEN & BACON SANDWICH **$17.00**
Fried Chicken Breast, smoked Bacon, Cheddar Cheese, Pesto Mayo on a Sesame Bun with Lettuce, Tomato and Onions

QUINOA, CHICKPEA AND BLACK BEAN BURGER **$17.00**
Served with Spicy Vegan Mayo on a Sesame Bun with Lettuce Tomato, Pickles and Onion
Add Avocado (seasonal) $2

JERK CHICKEN WRAP **$16.00**
Jerk Chicken Breast wrapped in a Flour Tortilla, Blue Cheese, Sun-dried Tomato Pesto, Shredded Lettuce, Jerk Plantain with a Jerk Aioli

TURKEY CLUB SANDWICH **$16.00**
Triple decker sandwich with Smoked Turkey Breast, Bacon, Fried Egg, Lettuce, Tomato and Sliced Cheese on your choice of Wheat or White Bread

GRILLED VEGETABLE AND MOZZARELLA PANINI **$15.50**
Roasted Zucchini, Yellow Squash, Bell Peppers, Onion and Mozzarella Cheese with a Spicy Vegan Mayo on Flat Bread

PASTAS

Gluten-free pasta available on request

SHRIMP LINGUINE WITH SUN-DRIED TOMATO PESTO **$26.50**

Juicy Shrimp tossed with Garlic, White Wine, Butter and Sun-Dried Tomato Pesto, finished with Lemon Juice, and Parsley with a Tomato concasse on Garlic Crostini

THAI-STYLE CHICKEN GLASS NOODLES **$21.00**

Grilled Chicken Breast, Onions and Bell Peppers on a bed of Glass Noodles in a creamy, rich Thai-inspired Sauce

JERK CHICKEN PASTA ALFREDO **$21.00**

Strips of Jerk Chicken Breast sautéed with Carrots, Bell Peppers, Onions, Mushrooms, and our signature Alfredo Sauce with Linguine or Penne Pasta

RASTA PASTA **$20.00**

Sautéed in Coconut Oil with Ackee, Callaloo, Tomato, Peppers, Carrots, Pumpkin, Onions, Thyme and Escallion finished with Coconut Milk. Your choice of Linguine or Penne Pasta

JAMAICAN CLASSIC ENTREES

Served with a Side of your choice and the Vegetable of the Day

JAMAICAN JERK CHICKEN **$21.00**

A quarter Chicken with Jerk BBQ Sauce

THAI COCONUT CURRIED SHRIMP **$29.50**

Caribbean Shrimp simmered in a Curry Coconut Sauce

BRAISED OXTAIL **$32.50**

Slowly cooked Oxtail with Butter Beans

TRADITIONAL CURRIED GOAT **$32.50**

Served with Mango Chutney

JAMAICAN STYLE SNAPPER **$29.50**

Fillet of Snapper done your way - Steamed, Curried, Brown Stewed, Escoveitched or Grilled

ENTREES

CHICKEN A LA PAM **$26.50**
Pan-seared Chicken Breast atop a Cinnamon crushed Plantain served with Seasonal Vegetables and Spicy Papaya Sauce with Garlic Mashed Potatoes

HONEY BALSAMIC MARINATED LAMB CHOPS **$38.00**
Served with Bacon-Tomato Chutney and Port Wine Reduction, with a medley of summer Vegetables and Buttermilk Mashed Potato

MANGO CHIPOTLE GLAZED SIRLOIN STEAK **$38.50**
With glazed Root Vegetables, Sweet Potato au gratin, Oxtail Red Wine Reduction and Caramelized Red Onion Confit

BEACH LANDER **$58.00**
Grilled Lobster (seasonal), Beef Tenderloin with a Rum Cream Velouté topped with Jerk Butter, served with a Medley of Vegetables and Sweet Potato au gratin

BRAISED SHORT RIBS **$39.50**
Coconut Sweet Potato Mash, Seasonal Vegetables and a Papaya Coulis

PAN SEARED JAMAICAN BLUE MOUNTAIN COFFEE RUBBED SALMON **$42.50**
With Rum Cream Velouté topped with Island Coffee Jam served with Garlic Mashed Potato

PLANTAIN CRUSTED SNAPPER **$28.50**
Served with Sweet Potato Puree, Tomato Chutney and a Tomato Rundown Sauce and Rum Banana Emulsion served with Mango Couscous

CHEF'S VEGETARIAN JERK TOFU AND ACKEE RAVIOLI **$26.00**
Simmered in a rich Tomato Rundown Sauce with Bell Peppers, Onions, fresh Cherry Tomatoes and Escallion

SIDES

CAESAR SALAD	$5.50
GARDEN SALAD	$4.50
SEASONAL VEGETABLES	$4.50
SEASONED FRIES	$5.00
BAMMY	$4.50
SWEET POTATO MASH	$4.50
MASHED POTATOES	$4.50
BASMATI RICE	$4.50
RICE & PEAS	$4.50
FRIED RIPE PLANTAIN	$4.50
PRESSED GREEN PLANTAIN	$4.50

COFFEE & TEA

100% BLUE MOUNTAIN COFFEE	$6.00
CAPPUCCINO	$6.00
LATTE	$6.00
SINGLE ESPRESSO	$4.00
DOUBLE ESPRESSO	$8.00
TEA/HERBAL TEA	$5.00
HOT CHOCOLATE	$5.50

BEVERAGES

SODA	$3.00
FRUIT JUICE	$4.00
LIMEADE	$4.50
BLENDED FRUIT PUNCH	$6.50
GREEN SMOOTHIE	$7.00
COCONUT WATER	$6.00
PERRIER SPARKLING WATER	$7.00
BOTTLED WATER (SM)	$3.00
BOTTLED WATER (LRG)	$4.50
MALTA	$5.50
RED STRIPE	$5.50
RED STRIPE LIGHT	$5.50
RED STRIPE FLAVOURS	$6.00
HEINEKEN	$5.50
GUINNESS	$5.50
STELLA ARTOIS	$8.00
CORONA	$8.00
SMIRNOFF ICE	$5.00