



# LA SALSA

## Breakfast Menu

### Light Start

Choose One

#### Seasonal Tropical Fruit Bowl

#### Coconut Chia Pudding

Toasted coconut, fresh berries (GF) (DF)

#### Overnight Oats

Peanut butter, banana, toasted almonds (DF)

#### Greek Yogurt Parfait

Granola, honey, fresh fruits, toasted coconut

#### Steel-Cut Oatmeal

Raisins, cinnamon, almond milk

#### Avocado Toast

Sourdough bread, cherry tomato, feta, red onion

#### Baker's Selection Basket

Croissant, pain au chocolat, danish, muffins

#### Banana Bread

Whipped cream, jam

#### Buttermilk Pancakes

Berries, whipped cream, maple syrup

#### Everything Bagel

Cream cheese, butter & jam

### Egg & Savory Specials

Choose One

#### Eggs Benedict

Poached egg, hollandaise sauce, chives, English muffin  
*add smoked salmon + 14*

#### Saltfish Hash

Poached egg, peppers, plantain

#### Chickpea Omelet

Broccoli, onion, tomato, cheese (VG)

#### Custom 3-Egg Omelet

Choose: spinach, feta, peppers, mushroom, cheese, onion, tomato, ham\*

#### Eggs Your Way

Scrambled, fried, poached, cream cheese & jam\* (GF)

*\*Served with plain or wheat toast & 2 sides: crispy bacon, pork sausages, breakfast potatoes, grilled tomatoes, baked beans, sauteed mushrooms*

### Beverages

Choose One

#### Juices

Orange, pineapple, apple, passion fruit

#### Smoothies

Mango, ginger, berry

#### Specialty Coffee or Teas

(See menu)

Enjoy your meal,

JEREMY DUPIRE  
Culinary Director

DEEPAK PATWAL  
Executive Chef



Sugar Cane Club  
HOTEL & SPA

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies

