

BREAKFAST MENU

ALEXANDER'S BREAKFAST BUFFET

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

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

ALEXANDER'S A LA CARTE

ADDITIONAL CHARGES APPLY AS LISTED

GREAT START		SMOOTHIES	SMOOTHIES	
Callaloo & Saltfish Stuffed Johnny Cakes	\$8.50	Tropical Fruit Smoothie Fresh tropical Fruits with Soy	\$5.25	
Fried Jamaican Johnny Cakes filled with Callaloo and Saltfish		Milk and Honey		
Tropical Fruit Plate	\$8.50	Hello Green	\$6.00	
Local Fruits with Fruit Yogurt		Kale, Spinach, Banana, Pineapple, Almond Milk and		
Yogurt Plain or Flavoured	\$2.95	Honey		

	BREA	AKFAST F	AVOURITES	
Your cho	our way pice of two farm fresh ried, poached, boiled on ed	\$5.00	Jamaican Rum Toast Thick slices of hard dough Bread dipped in Rum Custard, Banana Compote, Toasted Coconut	
Thinly sl Toasted	ed Marlin Bagel iced pimento smoked M Bagel, Cream Cheese, es, Red Onions and Cap		Pancake Sandwich Thick, fluffy Pancakes, your choic of two Eggs (fried or scrambled with Cheddar Cheese, Maple Syr	
Bagel	oached Egg and	\$16.50	Steak and Eggs Grilled Sirloin Steak with two Eggs any style Heart-Healthy Choice	\$18.00 \$9.00
Create your cho Escallion	gg Ome <mark>lette</mark> our own special Omelet ice of three fillings - Or Mushroom, Bell Peppe	nions, rs,	A light fluffy Escallion Egg White Omelette, Fresh Fruits, Strawberr Sauce Pancakes or Waffles	
Breakfo	Ham, Cheddar Cheese Ist Burrito tilla filled with	\$9.50	Topped with Fresh Tropical Fruits, Whipped Cream and Pancake Syrup	\$6.50
Cheese, I Pico de G	ed Eggs, American Bacon, Sour Cream and Gallo I Omelette	\$14.50	Eggs Benedict Poached Eggs, Chub Ham on and English Muffin with Hollandaise	\$11.50

Two egg omelette with sautéed Shrimp, Snapper Fish, Onions and Escallion with

our signature Cheese Sauce

Sauce

JAMAICAN BREAKFAST

Ackee and Saltfish	\$14.50	Braised Liver	\$9.50
Jamaica's National Dish. Traditional Ackee and Saltfish, sauteed Peppers, Onion, Tomato and Scotch Bonnet		Slowly cooked Calf Liver, Onion, Jamaican Herbs and Spices	
Escoveitch Fish	\$15.50	Jamaican Corned Pork & Ackee	\$12.75
Fried Snapper fillet dusted in Flour topped with Onions, Carrots, Bell Peppers in Vinegar reduction		Sauteed corned Pork and Ackee, Tomatoes, Onions, Peppers with a hint of Scotch Bonnet	
Saltfish Rundown	\$10.50	Creole Mackerel	\$10.50
Saltfish cooked with Tomatoes, Peppers, Onions, Scotch Bonnet Pepper, simmered in Coconut Milk		Salt Mackerel sautéed with Tomato, Onion, Bell Pepper, Garlic, Scallion, and Scotch Bonnet	

SIDES

Smoked Bacon	\$3.00	Fried Dumpling	\$2.00
Breakfast Sausage	\$2.65	Boiled Yam	\$2.50
Jerk Sausage	\$2.65	Bagel & Cream Cheese	\$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		

BEVERAGES

<mark>Jamaican Bl</mark> ue M <mark>o</mark> untain Coffee	\$5.00	Espresso Single Shot	\$4.00
Iced Coffee	\$5.00	Espresso Double Shot	\$4.50
Breakfast Tea	\$4.00	Latte	\$5.00
Herbal Tea	\$4.50	Cappuccino	\$5.00
Hot Chocolate	\$4.50	Fruit Juice	\$3.50