

Welcome to



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 **NEW** **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 **NEW**

BITES \$16.50

Spiced Cinnamon Pumpkin Sauce and Scotch Bonnet Honey Glazed

JERK CHICKEN

STUFFED

NEW

DEILED 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

SM \$12.00

CAESAR SALAD

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



NEW

TANDOORI CHICKEN

SM \$14.00

& APPLE SALAD

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



NEW

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



NEW

\$24.50

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

BOWLS

BONELESS OXTAIL AND PLANTAIN BOWL



NEW

\$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



NEW

\$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



NEW

\$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

NEW

\$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

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 **NEW** PANINI \$16.50

Grilled Chicken Breast, Crispy Bacon, Lettuce, Tomato, Jerk Mayo and Pepper Jack Cheese on Flat Bread

GRILLED SNAPPER **NEW** 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 **NEW** 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 **NEW** 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 **NEW** 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



NEW

\$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



NEW

\$38.00

CHOPS

Served with Bacon-Tomato Chutney and Port Wine Reduction, with a medley of summer Vegetables and Buttermilk Mashed Potato

MANGO CHIPOTLE

NEW

GLAZED SIRLOIN STEAK

\$38.50

With glazed Root Vegetables, Sweet Potato au gratin, Oxtail Red Wine Reduction and Caramelized Red Onion Confit



NEW

\$58.00

BEACH LANDER

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

NEW

\$39.50

Coconut Sweet Potato Mash, Seasonal Vegetables and a Papaya Coulis

PAN SEARED

JAMAICAN BLUE MOUNTAIN COFFEE



NEW

RUBBED SALMON

\$42.50

With Rum Cream Velouté topped with Island Coffee Jam served with Garlic Mashed Potato

PLANTAIN CRUSTED SNAPPER



\$28.50

Snapper fillet with Tomato Chutney and a Tomato Rundown Sauce and Rum Banana Emulsion served with Mango Couscous

CHEF'S VEGETARIAN JERK TOFU AND ACKEE RAVIOLI



NEW

\$26.00

Simmered in a rich Tomato Rundown Sauce with Bell Peppers, Onions, fresh Cherry Tomatoes and Escallion

SIDES

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

COFFEE & TEA

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

BEVERAGES

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